



JIAYAN

經典繽紛桌席

NT\$12,000+10% (每桌10位)

家宴迎賓五彩盤

桂花鴨胸/黃金泡菜/蜀香口水雞/老醋雲耳/五味冰捲

APPETIZER : SMOKED DUCK BREAST/GOLDEN KIMCHI/STEAMED CHICKEN WITH CHILI SAUCE
/BLACK FUNGUS IN VINEGAR/FLAVORED SQUID ROLL

醬爆翡翠炒雙脆

STIR-FRIED GEODUCK, SQUID WITH SWEET BEANS AND BELL PEPPERS

古法三絲海中鮮

STEAMED BROWN-MARBLE SEAFOOD WITH BLACK BEAN SAUCE

金蒜銀絲蒸大蝦

STEAMED PRAWNS WITH GARLIC VERMICELLI

北菇海參燴時蔬

BRAISED SEA CUCUMBER WITH VEGETABLE

鎮江排骨佐海鮮蟹肉捲

BRAISED PORK SPARE RIBS IN BLACK VINEGAR SAUCE & SEAFOOD AND CRAB ROLL

香辣野菌炒鮮蔬

STIR-FRIED FRESH VEGETABLES WITH MUSHROOM AND CHILI

枸杞蟲草燉雞湯

DOUBLE-BOILED CHICKEN SOUP WITH CORDYCEPS FLOWERS

吻仔魚蒜香珍珠飯

WHITEBAIT AND MINCED GARLIC WITH RICE STEAM GLUTINOUS RICE

寶島精緻美雙點

DESSERT

寶島四季水果盤

SEASONAL FRESH FRUIT

以上價格均需另加一成服務費

板橋凱撒大飯店保留修改、變更及取消本專案的權利，恕不另行通知
所有餐飲以實物為準，活動期間若餐飲項目缺貨將以同等值餐飲商品替代



JIA YAN

上乘珍饌桌席

NT\$15,000+10% (每桌10位)

家宴迎賓五彩盤

寧式醉雞/紅油悄悄話/舟山蜆絲/黃金泡菜/煙燻鮭魚

APPETIZER : DRUNKEN CHICKEN WITH LING-PO STYLE/ PIGS EARS AND LEEKS WITH CHILL OIL
/ JELLYFISH/ GOLDEN KIMCHI/SMOKED SALMON

紅酒干邑焗海虎蝦

GIANT TIGER PRAWN WITH WINE SAUCE

台式花膠佛跳牆

TEAMED ASSORTED MEAT IN CHINESE CASSEROLE

爐烤照燒豬肋排

ROASTED PORK RIBS WITH BBQ SAUCE

老菜園蒸龍虎斑

STEAMED BROWN-MARBLE GROUPER WITH BLACK BEAN SAUCE

銀杏虎掌燒海參

BRAISED SEA CUCUMBER WITH PORK TENDON AND GINKGO

松露五行時蔬匯

STIR-FRIED FRESH VEGETABLES WITH TRUFFLE

蒲燒鰻魚珍珠飯

GRILLED EEL WITH RICE STEAM GLUTINOUS RICE

雞腿菇火腿白菜雞湯

CHICKEN SOUP WITH HAM AND CABBAGE

寶島精緻美雙點

DESSERT

台灣合時鮮果盤

SEASONAL FRESH FRUIT

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豪華如意桌席

NT\$18,000+10% (每桌10位)

家宴

JIAYAN

凱撒迎賓八小碟

洛神蓮藕/野椒蜆頭/蜀香口水雞/鳳尾子魚/老醋牛腩/梅子番茄/蒜苗烏魚子/港式汾蹄

APPETIZER : ROSELLE HIBISCUS-FLAVORED LOTUS ROOT SLICES / JELLYFISH / STEAMED CHICKEN WITH CHILI SAUCE / COILIA MYSTUS / MARINATED BEEF SHANK / SWEET PICKLE TOMATO WITH SMOKED PLUM DISTILLATE / GARLIC SPROUTS WITH MULLET ROE / PORK SLICE IN HONG KANG STYLE

和風鮮果煎干貝

PAN-FRIED SCALLOP AND FRUITS WITH JAPANESE DRESSING

金蒜銀絲蒸明蝦

STEAMED PRAWN AND RICE NOODLES WITH GARLIC SAUCE

蔥燒花膠佛跳牆

STEAMED ASSORTED MEATS IN CHINESE CASSEROLE

凱撒桃木片皮鴨/乾隆生菜炒鴨鬆

ROASTED DUCK AND FRIED DUCK MEAT WITH INTEGRATED VEGETABLE

蠔皇四寶燴海參

BRAISED GREEN BAMBOO SHOOT, GINKGO AND MUSHROOMS WITH PORK KNEE LIGAMENT

金華麒麟龍虎斑

STEAMED GROUPER WITH SCALLION OIL

發財翡翠餃娃娃菜

BABY CHINESE CABBAGE WITH STOCK

雪菜鴨絲米粉湯

WOK-FRIED DUCK FILLET WITH RICE FLOUR, NOODLES AND VEGETABLES

精緻美雙點

DESSERT

寶島時果集

SEASONAL FRESH FRUIT

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百寶御品桌席

NT\$22,800+10% (每桌10位)



吉祥如意八小碟

梅漬番茄 / 桂花櫻桃鴨 / 寧式醉雞 / 蒜苗牛肚 /
老醋蜆頭 / 吻魚瓜子仁 / 紅油敲敲話 / 孔雀烏魚子

SWEET PICKLE TOMATO WITH SMOKED PLUM DISTILLATE / YILAN DUCK WITH OSMANTHUS FRAGRANS / DRUNKEN CHICKEN WITH LING-PO STYLE / GARLIC WITH BEEF TRIPE / JELLYFISH / STIR-FRY WHITEBAIT AND SHELLED MELON SEED / PIGS EARS AND LEEKS WITH CHILL OIL / MULLET ROE

日式油漬鮑魚蔬

ABALONE AND VEGETABLE WITH JAPANESE DRESSING

蒜茸蒸開邊龍蝦

STEAMED LOBSTER WITH GARLIC SAUCE

罐味花膠佛跳牆

STEAMED ASSORTED MEATS IN CHINESE CASSEROLE

秘製爐烤味增牛

ROASTED BEEF WITH MISO SAUCE

碧綠虎掌扒海蔘

BRAISED BAMBOO SHOOTS PORK TENDONS MUSHROOMS SEA CUCUMBER SEASONAL VEGETABLES

松露麒麟龍虎斑

STEAMED GROUPER WITH SCALLION OIL AND SLICE HAM

瑤柱繡球娃娃菜

BABY CHINESE CABBAGE WITH MIX VEGETABLE

牛肝菌野菌燉烏雞

DOUBLE-BOILED CHICKEN SOUP WITH BOLETUS

精緻美雙點

DESSERT

寶島時果集

SEASONAL FRESH FRUIT

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