

經典繽紛桌席

NT\$12,000+10% (每桌10位)

家宴

JIAYAN

迎賓開胃前菜集

寧式醉雞/鳳尾子魚/紅油敲敲話/脆瓜蜇絲/梅子番茄/老醋川耳

APPETIZER : DRUNKEN CHICKEN WITH LING-PO STYLE/COILIA MYSTUS/PIGS EARS AND LEEKS WITH CHILL OIL/JELLYFISH/SWEET PICKLE TOMATO WITH SMOKED PLUM DISTILLATE/BLACK FUNGUS IN VINEGAR

櫻桃鴨胸野菜時蔬

YILAN DUCK BREAST AND VEGETABLES WITH JAPANESE DRESSING

金沙麥片軟殼蝦

CRISPY SHRIMPS WITH SALTED EGG

錦繡蟹肉黃金百寶

BRAISED CRAB AND GREEN BAMBOO SHOOT, GINKGO AND MUSHROOMS WITH OYSTER SAUCE

脆皮德國豬腳

GERMAN PORK KNUCKLE

醬爆翠綠炒雙蚌

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

蔥油清蒸石斑魚

STEAMED GROUPER WITH SCALLION OIL

銀杏川耳絲瓜排

LOOFAH WITH GINKGO AND FUNGUS

蟲草野菌燉金雞

DOUBLE-BOILED CHICKEN SOUP WITH CORDYCEPS FLOWERS

精緻美點

DESSERT

寶島時果集

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

上乘珍饌桌席

NT\$15,000+10% (每桌10位)



凱撒錦繡如意盤

洛神蓮藕/川味口水雞/霍香牛腱/藤椒半天筍/紅油冰捲/梅漬干貝

APPETIZER ROSELLE HIBISCUS-FLAVORED LOTUS ROOT SLICES / STEAMED CHICKEN WITH CHILI SAUCE / MARINATED BEEF SHANK / BETEL PALM WITH SICHUAN PEPPER / SQUIDS WITH CHILL OIL / PICKLED SCALLOP WITH PLUMS

堅果煙燻鮭魚野菜蔬

NUT AND SMOKED SALMON AND VEGETABLE WITH JAPANESE DRESSING

港式生抽海大蝦

GRILLED SHRIMP WITH SOY SAUCE

蠔皇花膠富貴五彩

BRAISED FISH MAW AND GREEN BAMBOO SHOOT, GINKGO AND MUSHROOMS WITH OYSTER SAUCE

黑椒醬汁琵琶骨

ROAST POAR LEG RACK WITH BLACK PEPPER

碧綠雙冬燴海參

BRAISED SEA CUCUMBER WITH VEGETABLE

欖菜古法蒸石斑

STEAMED BROWN-MARBLE GROUPER WITH BLACK BEAN SAUCE

百花蝦球絲瓜排

SHRIMP BALLS WITH LOOFAH

雲林黑蒜御膳雞

CHICKEN SOUP WITH BLACK GARLIC

精緻美雙點

DESSERT

寶島水果集

SEASONAL FRESH FRUIT

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豪華如意桌席

NT\$18,000+10% (每桌10位)



凱撒迎賓八小碟

洛神蓮藕/野椒蜆頭/蜀香口水雞/鳳尾子魚/老醋牛腱/梅子番茄/孔雀烏魚子/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 / MULLET ROE / PORK SLICE IN HONG KANG STYLE

和風鮮果煎干貝

PAN-FRIED SCALLOP AND FRUITS WITH JAPANESE DRESSING

酒釀乾燒大明蝦

GRILLED PRAWN WITH SOY 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

梅漬干貝/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

APPETIZER : PICKLED SCALLOP WITH PLUMS / 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

慢燉牛小排佐時蔬

BRAISED BEEF SHORT RIB WITH VEGETABLE

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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