

家宴

JIAYAN

兒時對家的回味 獨門家宴道道經典

回憶兒時裡充滿對家的倚賴與牽絆，

不僅僅是情感的依托，

令人回味的也是來自對家中的味道，

這一味即是想念媽媽及阿嬤的拿手菜；

以此為啟發，將『家中廚房美味菜色盡出』的兒時記憶昇華，

精選大中華區傳統佳餚，賦予創新樣貌、

喚起每位饕客們的濃厚思鄉情感。

選用台灣在地食材並將料理昇華精萃，

推出各式開胃小菜、海鮮美饌、熱鍋快炒、

家鄉拿手菜及中式點心等，

以精心細緻烹調手法來呈現不一樣的中餐廳風貌。



蔥燻鯽魚
Braised Crucian
with Scallions

蒜香烤松阪豬
Grilled pork neck
with garlic

悄悄話
Pork tongue wrapped
in Pork Ear

無錫脆鱧
Fried Eel with Pepper
Wuxi-Style

02

03

開胃佳餚

APPETIZER

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|--|---------|
| 無錫脆鱧
Fried Eel with Pepper Wuxi-Style | NT\$480 |
| 蒜香烤松阪豬
Grilled pork neck with garlic | NT\$480 |
| 上海油爆蝦
Deep-fried Shrimp with Shanghai Style | NT\$460 |
| 悄悄話
Pork tongue wrapped in Pork Ear | NT\$420 |
| 荷塘鳳尾魚
Crispy anchovy(fish) | NT\$420 |
| 柚香野菜沙拉
Assorted vegetables salad with pomelo dressing | NT\$380 |
| 陳醋蜆頭
Jelly Fish Silk | NT\$380 |
| 蔥燻鯽魚
Braised Crucian with Scallions | NT\$360 |
| 剝皮辣椒皮蛋
Peeled Chili Pepper with Century Egg | NT\$260 |
| 陳醋蘿蔔
Sweet and Sour Radish | NT\$220 |
| 黃金泡菜
Golden Kimchi | NT\$220 |

XO牛肉芥蘭
Stir fried chinese kale and
beef with xo sauce



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桃木燻烤牛肋排
Applewood smoked
marinated beef short



西紅柿清蒸無骨牛
Steamed taiwan beef
brisket with tomato

05

牛肉料理

BEEF

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| 桃木燻烤牛肋排
Applewood smoked marinated beef short | NT\$1280 |
| 西紅柿清蒸無骨牛
Steamed taiwan beef brisket with tomato | NT\$880 |
| 蒜香牛仔粒
Wok fried beef short ribs | NT\$680 |
| 家宴牛三寶
Stewed beef tendon, tripe and shank | NT\$580 |
| XO牛肉芥蘭
Stir fried chinese kale and beef with xo sauce | NT\$520 |
| 蔥爆牛肉
Fried beef with green onion | NT\$520 |

鳳梨糖醋骨
Sweet and sour pork ribs
with pineapple



鮑魚紅燒肉
Braised abalone
and pork belly



06

07

無錫排骨
Braised pork ribs
with green onion



豬肉料理 PORK

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|---|----------|
| 冠軍脆皮德國豬腳 烹調時間40分鐘
Crispy german pork knuckle | NT\$1680 |
| 鮑魚紅燒肉
Braised abalone and pork belly | NT\$680 |
| 無錫排骨
Braised pork ribs with green onion | NT\$560 |
| 鳳梨糖醋骨
Sweet and sour pork ribs with pineapple | NT\$520 |
| 燈籠尖椒松阪豬
Stir fried pork neck with dry chili | NT\$520 |
| 肥腸茄香煲
Stewed pork intestines and eggplant in casserole | NT\$520 |
| 黑棗嫩子排
Braised spare ribs with jujube sauce | NT\$520 |
| 冰糖豬腳圈
Braised pork knuckles | NT\$480 |
| 四季肥腸
Stir fried green bean and pork intestine | NT\$480 |
| 干絲肉絲
Stir fried dried bean curd with shredded pork | NT\$420 |



乾鍋菇菇雞球
Stir fried chicken with assorted mushroom

金牌蒜香黑鑽雞
Deep Fried Silkie Chicken with Garlic

跳跳雞
Boneless fried chicken

08

09

雞肉料理

CHICKEN

金牌蒜香黑鑽雞 烹調時間40分鐘
Deep Fried Silkie Chicken with Garlic

全隻Whole NT\$1580
半隻Half NT\$860

三杯雞
Stir fried chicken drumsticks with sesame oil and soy sauce and rice wine

NT\$520

川耳嫩雞
Simmered chicken with black fungus

NT\$480

左宗棠雞
General tso's chicken

NT\$480

跳跳雞
Boneless fried chicken

NT\$480

乾鍋菇菇雞球
Stir fried chicken with assorted mushroom

NT\$480

宮保雞丁
Deep fried diced chicken with chili

NT\$480

蘇梅子雞
Stir fry chicken with chinese plum

NT\$480



豆酥(清蒸)海鱸魚
Sea bass with steamed

金沙麥片軟殼蝦
Deep-fried shrimp with
cereal and salted egg yolk

金沙中卷
Salted egg yolk squid rolls

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珍味海鮮

SEAFOOD

- 波羅果律蝦球 NT\$680
Deep fried shrimps with mayonnaise and pineapple
- 元寶烏參 NT\$680
Braised sea cucumber with scallion
- 鮮蝦粉絲煲 5隻 NT\$660
Shrimp with vermicelli pot
- 金沙麥片軟殼蝦 5隻 NT\$600
Deep-fried shrimp with cereal and salted egg yolk
- 蜜汁中卷 NT\$520
Stir fried squid with honey sauce
- 金沙中卷 NT\$520
Salted egg yolk squid rolls
- 蜜棗百花藕夾 NT\$520
Candied dates with shrimp ball
- 豆酥(清蒸)海鱸魚 NT\$480
Sea bass with steamed



瑤柱上湯娃娃菜
Chinese cabbage with scallop silk



蟹腿炒絲瓜
Stir fried loofah with crab leg

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南瓜籽油拌雜菜
Braised bean curd with pumpkin seed oil



田園野趣

VEGETABLE

- 瑤柱上湯娃娃菜  NT\$380
Chinese cabbage with scallop silk
- 乾鍋花椰菜   NT\$380
Wok fried cauliflower pork belly with chili in clay pot
- 蟹腿炒絲瓜  NT\$360
Stir fried loofah with crab leg
- 南瓜籽油拌雜菜  NT\$360
Braised bean curd with pumpkin seed oil
- 季節時蔬  NT\$320
Vegetable
- 清炒高麗菜  NT\$320
Stir fried cabbage
- 蒜蓉炒芥蘭  NT\$320
Stir fried chinese kale with garlic

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怪味滷鍋蛋
Pan fried eggs with
chili sauce

蟹粉豆腐
Braised bean curd
with crab meat

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尖椒松花皮蛋
Century egg with
spicy green pepper

豆腐與蛋

TOFU & EGG

- 尖椒松花皮蛋 NT\$480
Century egg with spicy green pepper
- 蟹粉豆腐 NT\$480
Braised bean curd with crab meat
- 紅燒爛豆腐 NT\$420
Braised tofu
- 清蒸臭豆腐 NT\$420
Steamed stinky tofu
- 麻婆豆腐 NT\$420
Sauteed tofu in hot and spicy sauce
- 砂鍋臭豆腐 NT\$420
Stinky tofu in clay pot
- 老皮嫩肉 NT\$380
Old skin tender meat (Crispy deep fried egg tofu)
- 怪味滷鍋蛋 NT\$380
Pan fried eggs with chili sauce

一品砂鍋白菜雞
Chicken and Ham Soup
in a Clay Pot



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砂鍋醃篤鮮
Bamboo shoot soup with
fresh and pickled streaky pork

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精選湯品 SOUPS

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| 一品砂鍋白菜雞 需一天前預訂
Chicken and Ham Soup in a Clay Pot
Pre-Order 24 hours in advance | NT\$2280 |
| 一品砂鍋神仙鴨 需一天前預訂
Fairy duck soup
Pre-Order 24 hours in advance | NT\$2280 |
| 砂鍋醃篤鮮
Bamboo shoot soup with fresh and pickled streaky pork | NT\$520 |
| 酸辣海鮮(鍋粿) 
Spicy and sour seafood soup | NT\$420 |
| 芙蓉海鮮玉米湯
Seafood corn soup | NT\$380 |
| 露瓜香菇雞湯(位)
Chicken soup with mushrooms / person | NT\$220 |
| 蟲草燉雞湯(位)
Chicken soup with mushrooms / person | NT\$220 |
| 南瓜淨素羹 
Chinese Pumpkin Soup Vegetarian | NT\$130 |
| 素什錦蔬食湯 
Boiled assorted vegetables soup Vegetarian | NT\$130 |



白菜肉絲炒年糕
Fried rice cake and
Chinese cabbage

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上海菜飯
Fried rice with ham and
vegetable in Shanghai style

烏魚子脆米炒飯
Fried rice with mullet roe

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五穀豐登

RICE & NOODLES

- 烏魚子脆米炒飯 ♥ NT\$480
Fried rice with mullet roe
- 海鮮麵 (湯或乾) ♥ NT\$480
Seafood noodles (soup or dried)
- 白菜肉絲炒年糕 ♥ NT\$380
Fried rice cake and Chinese cabbage
- 上海菜飯 ♥ NT\$300
Fried rice with ham and vegetable in Shanghai style
- 雪菜肉絲麵 (湯或乾) NT\$300
Shredded pork in noodles (soup or dried)
- 白飯 NT\$50
Rice

飯後點心

DESSERTS

紅糖糍粑
Glutinous rice cake
with brown sugar



豆沙鍋餅
Jujube paste pancake



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芝麻球
Fried rice cake



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豆沙鍋餅 NT\$280
Jujube paste pancake

心太軟 八顆 -烹調時間25分鐘- NT\$220
Stuffed rice ball in Chinese jujube

芝麻球 三顆 NT\$180
Fried rice cake and Chinese cabbage (3Pcs)

紅糖糍粑 NT\$180
Glutinous rice cake with brown sugar

雨花酒釀湯圓 兩顆 NT\$180
Fermented rice soup (2Pcs)

鉑金流沙包 兩顆 NT\$160
Salted egg custard buns (2Pcs)

豆沙壽桃 兩顆 NT\$160
Sweet buns (2Pcs)

精緻蛋糕 一片 NT\$150
Cake (1Pcs)

酒單

紅酒 白酒 香檳 氣泡酒 WINE

台灣好茶

TAIWAN TEA

阿里山金萱 Alishan Honey Black Tea	每位 NT\$ 100 + 10% per person
高山烏龍茶 Mountains Oolong Tea	每位 NT\$ 80 + 10% per person
北埔東方美人茶 Peipu Oriental Beauty Tea	每位 NT\$ 80 + 10% per person
文山包種茶 Wenshan Paochung Tea	每位 NT\$ 80 + 10% per person
台灣杭菊 Taiwan Chrysanthemum Tea	每位 NT\$ 60 + 10% per person
深焙鐵觀音 Iron Buddha Tea	每位 NT\$ 60 + 10% per person
香片 Jasmine Green Tea	每位 NT\$ 60 + 10% per person
普洱茶 Pu'er Tea	每位 NT\$ 60 + 10% per person

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紅酒 Red Wine

瓶 Bottle

奔富Bin8 希哈卡本內紅酒 Penfolds Bin 8 Shiraz Cabernet Grapes : Cabernet Sauvignon, Shiraz Australia	NT\$ 3,000
金卡佛酒廠 黑皮諾紅酒 Kim Crawford Pinot Noir South Island Marlborough Grapes : Pinot Noir New Zealand	NT\$ 2,900
金樽酒莊 隆河丘克蘭尼爾斯紅酒 Les Vins de Vienne Cotes du Rhone Les Cranilles Grapes : Gamacha France	NT\$ 1,800
羅伯蒙岱維酒莊 特選卡本內蘇維濃紅酒 Robert Mondavi Private Selection Cabernet Sauvignon Grapes : Cabernet Sauvignon USA	NT\$ 1,800
佛利安諾酒莊 經典奇揚地佳釀紅酒 Valiano Poggio Teo Chianti Classico Docg Grapes : Sangiovese Italy	NT\$ 1,800
路易佳鐸酒莊 布根地黑皮諾紅酒 Louis Jadot Bourgogne Pinot Noir Burgundy Grapes : Pinot Noir France	NT\$ 1,500
台階典藏馬爾貝紅酒 Terrazas Reserva Malbec Mendoza, Lujan de Cuyo Grapes : Malbec Argentina	NT\$ 1,500
蒙帝斯經典梅洛紅酒 Montes Classic Merlot Grapes : Merlot Chile	NT\$ 1,400
朗密爾酒莊 羅莎谷單一產區系列花園GSM紅酒 Langmeil Village Wine Three Gardens GSM Grenache, Shiraz, Mataro, Carignan, Counoise South Australia, Barossa Valley Grapes : Shiraz, Mataro, Grenache Australia	NT\$ 1,400
翠帝酒莊 艾斯提卡紅酒 Trapiche Astica Grapes : Cabernet Sauvignon Argentina	NT\$ 1,200

白酒 White Wine

瓶 Bottle

約瑟夫杜亨 夏布利一級梵雍園白酒

Joseph Drouhin Drouhin Vaudon Chablis 1er Cru Les Vaillons

Grapes : Chardonnay France

NT\$ 3,200

金卡佛酒廠 馬博羅蘇維濃白酒

Kim Crawford Pinot Noir South Island Marlborough

Grapes : Pinot Noir New Zealand

NT\$ 2,900

產區精選系列 白堊丘夏多內白酒

Rodney Strong Estate Vineyard Chalk Hill Chardonnay

Grapes : Chardonnay USA

NT\$ 2,900

路易佳釀酒莊 夏布利村莊白酒

Louis Jadot Chablis

Grapes : Chardonnay France

NT\$ 1,500

卡帝娜夏多內白酒

Catena Chardonnay Mendoza

Grapes : Chardonnay Argentina

NT\$ 1,400

蒙帝斯酒莊 經典夏多內白葡萄酒

Montes Classic Chardonnay

Grapes : Chardonnay Chile

NT\$ 1,400

托斯堤酒廠 莫斯卡托微甜白酒

Tosti Moscato D'Asti DOCG Moscato bianco Canelli Piemonte, Moscato d'Asti

Grapes : Moscato Italy

NT\$ 1,400

奔富酒莊 庫濃格夏多內白酒

Penfolds Koonungahill Chardonnay South Australia

Grapes : Chardonnay Australia

NT\$ 1,300

露飛諾酒廠 露米亞灰皮諾白酒

Ruffino Lumina Pinot Grigio DOC Pinot Grigio Delle Venezie

Grapes : Pinot Grigio Italy

NT\$ 1,300

伊林酒莊 小伊林系列夏多內白酒

Little Yering Chardonnay Victoria, Port Phillip, Yarra Valley

Grapes : Chardonnay Argentina

NT\$ 1,200

香檳 Champagne

瓶 Bottle

席諾經典年份香檳

Thiénot Champagne Classic Brut Vintage

Grapes : Chardonnay France

NT\$ 9,000

席諾香檳 粉紅無年份香檳

Champagne Thienot Brut Rose NV

Grapes : Pinot Noir, Chardonnay, Pinot Meunier France

NT\$ 3,800

保羅傑香檳

Pol Roger Brut Reserve N.V. Champagne

Grapes : Pinot Noir, Chardonnay, Pinot Meunier France

NT\$ 3,600

法國酪悅香檳

Moët & Chandon Brut Imperial Pinot Meunier, Pinot Noir, Chardonnay Champagne

Grapes : Champagne France

NT\$ 2,500

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氣泡酒 Sparkling wine

瓶 Bottle

澳洲香桐無年份粉紅氣泡酒

Chandon Brut Rose N.V Chardonnay, Pinot Noir Victoria, Yarra Valley

Grapes : Chardonnay, Pinot Noir Australia

NT\$ 1,680

聖迪娜精選卡本內蘇維濃粉紅酒

Miguel Torres Chile Santa Digna "Reserve" Cabernet Sauvignon Rosé

Grapes : Cabernet Sauvignon Chile

NT\$ 1,200

泰瑞斯拉酒莊 不甜波西可氣泡酒

Torresella Prosecco Extra Dry

Grapes : Glera Italy

NT\$ 1,200



茶水費用以每人為單位。

水資費用每位 NT\$30。

若您有自備酒水的需求，本飯店將酌收
葡萄酒每瓶 NT\$500；烈酒每瓶 NT\$1,000 之杯具清潔費用。

所有餐點均需加收一成服務費。

本餐廳提供美國、澳洲、紐西蘭進口牛肉。

本餐廳提供台灣豬肉。

本餐廳使用基因改造黃豆產品：麻油辣腐乳、臭豆腐 / 原產地：台灣

本餐廳菜單提供之產品含有：

甲殼類(蝦)  花生  堅果  蛋  大豆  魚 

等食物性過敏原，如您對任何食物過敏、不適或有其他需求，請先告知餐廳服務人員。

本店使用牛肉原產地：美國、澳洲。

本店使用豬原料原產地：台灣。

為考量食品的健康安全，請勿攜帶外食至餐廳享用。

🌿可依需求調整為素食選項

Tea price is for one person.

Water fee one person is NT\$30

The corkage fee for vintage wine is NT\$500 per bottle and for other alcoholic beverage is NT\$1,000 per bottle.

All prices are subject to 10% service charge.

We served imported America and and Australia and New Zealand Beef.

We serve Taiwan Pork.

We use genetically modified soybean products from Taiwan : Fermented bean curd with sesame oil and Chili 、Stinky tofu.

This product contains shrimp , crab, nuts, egg. Please inform us when ordering your dishes of any dietary requirment,food allergies or intolerances.

For your health and safety concerns, please refrain from bringing outside food for consumption in this restaurant.

🌿Vegetarian option available upon request.