



若您對食物過敏請告知服務人員
 If you have any food allergies, please inform our service team.

好客三點三雙人下午茶

HAWKER 3.3 High Tea Set

\$1,280

三點三街邊小食籃 3.3 Street Basket

雞肉沙嗲烤串  | 泰式魚餅 | 馬薩拉蝦仁酥盒 

Chicken Satay Skewers | Thai Fish Cake

| Masala Prawn Vol-au-Vent

珍寶盒 Tingkat

咖哩餃 | 柚香波羅蜜迷你炸豆腐 | 香茅豬頸肉刈包

Samosa | Mini Tofu with Jackfruit and Pomelo Dressing

| Pork Jowl Lotus Bun

經典甜品盒 Authentic Sweets

斑斕椰絲球 | 咖椰吐司   | 香蕉球   | 紅薯甜甜圈   | 花生餅 

Ondeh-ondeh | Kaya Toast | Banana Fritter Ball

| Sweet Potato Doughnut | Peanut Cookie

以上價格均需另加10%服務費 All prices are subjected to a 10% service charge

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特級中式茶 Premium Chinese Tea

福壽梨山烏龍 \$260

Fu-Shou Li-Shan Oolong

杉林溪烏龍 \$260

Shanlinshi Oolong Tea

日月潭紅玉紅茶 \$260

Sun Moon Lake Ruby Black

古樹熟普洱 \$300

Ancient Tree Roasted Pu-Er

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義式咖啡 Classic Coffee

濃縮 Espresso	\$180
美式 Americano	\$200
拿鐵 Latte	\$220
卡布奇諾 Cappuccino	\$220

好客無酒精特調 HAWKER Mocktails

無酒精新加坡司令 Virgin Singapore Sling 碧螺春、鳳梨汁、柳橙汁、石榴汁、薑汁汽水、萊姆汁、蔗糖 Spring Spiral Green Tea, Pineapple Juice, Orange Juice, Grenadine, Ginger Ale, Lie Juice, Sugarcane Sugar	\$350
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飲品(選擇兩項) Beverage Selection (Choose Two)

麥克傑克森 (無糖豆漿, 椰糖, 仙草凍) Michael Jackson (Soy Bean Milk , Coconut Sugar , Grass Jelly)
甘蔗檸檬 Sugarcane Lemon
日月潭紅茶 Sun Moon Lake Black Tea
杉林溪烏龍茶 Shanlinshi Oolong Tea
拿鐵 Latte
卡布奇諾 Cappuccino
美式 Americano

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經典單點

Classic A' la Carte

蝦醬脆皮雞翅  Belacan Chicken	\$280
雞肉沙嗲烤串  Chicken Satay Skewers	6支 12支 \$380 \$620
海南雞飯 Hainanese Chicken Rice	\$480
海鮮叻沙麵    Seafood Laksa Noodle	\$520
巴東牛肉配抓餅   Beef Rendang with Roti Prata	\$520
迷你紅薯甜甜圈   Mini Sweet Potato Doughnut	\$220
珍多冰 Ice Cendol	\$220
紅豆冰 Ais Kacang	\$260
娘惹摩摩喳喳 Bnbur Cha Cha	\$220

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好客飲品

HAWKER Drinks List

街邊飲品 HAWKER Signatures

新加坡道地 咖啡 Singapore Kopi	\$220
新加坡道地 茶 Singapore Teh	\$220
美祿恐龍 MILO Dinosaur	\$280
麥克傑克森 Michael Jackson	\$220
印度香料奶茶 Chai Latte	\$260
凍檸茶 Iced Lemon Tea	\$240
羅望子檸檬氣泡飲 Tamarind Buble	\$260
果汁 Juice	
椰子水 Coconut Water	\$220
甘蔗汁 Sugarcane Juice	\$180

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世界之味

A World of Flavors

新加坡美食文化

Singapore Culinary Culture

新加坡憑藉著民族融合與多元文化優勢，融會中國、馬來西亞、印度和西方飲食傳統，孕育了充滿活力且獨樹一幟的餐飲文化。新加坡料理更被公認為亞洲具代表性的美食之一，堪稱美食天堂。

而星國料理的主要風格，即為濃烈的口感和芬芳的香氣。多數料理運用了各式香料組合，如生薑、大蒜、辣椒、香茅和薑黃等，賦予食材鮮明的靈魂，蔚為特色。

整體而言，正因新加坡的地理位置和歷史背景，反映了多元文化的精彩碰撞。無論是專業饕客或美食愛好者，好客餐廳都能以一場令人難忘的「星」級風味之旅驚豔饕客味蕾，不容錯過。

Singapore's culinary culture is a vibrant and diverse fusion of flavors, influenced by the country's multicultural heritage. Singaporean cuisine is a melting pot of Chinese, Malay, Indian, and Western culinary traditions, resulting in a blend of dishes that are unique to Singapore.

One of the hallmarks of Singaporean cuisine is its bold flavors and fragrant aromas. Many dishes are characterized by a combination of spices and herbs, including ginger, garlic, chili, lemongrass, and turmeric, which give the food its distinctive taste.

Overall, Singapore's culinary culture reflects the country's rich history and diverse population. Whether you're a foodie or simply looking for delicious cuisine, restaurant HAWKER offers an unforgettable Singapore epicurean experience that is not to be missed.

在星國美食中心享受街頭小吃

Makan at Hawker Center

新加坡美食的魅力之一，來自當地最著名的美食中心 (Hawker Center) 中的人文風情以及琳琅滿目的小吃選項，既實惠又美味。它為那些渴望品嚐新加坡街頭美食的人們創造，提供一個包羅萬象的餐飲場所。

類似於台灣的夜市，Hawker Center 通常位於露天或是半露天的場所，當地人與遊客共同爭搶座位，在心儀的美食攤位前排隊，用餐氛圍熱鬧非凡。除了享受美食外，它還是當地居民交流的場所，常常是人們聚會、聊天、消磨時間的好去處。造訪 Hawker Center 對於想要體驗新加坡充滿活力的美食愛好者來說，都是去新加坡旅行時的必去之地。

Singaporean cuisine is also known for its Hawker (street) food scene, which showcases a wide range of affordable and delicious options. It has been created for those who long for the local culinary delights of Singaporean street food, offering them in one all-encompassing eatery.

Similar to the Night Market in Taiwan, Hawker Centers are usually crowded and bustling with activities, with locals and tourists alike jostling for seats and eagerly lining up at their favorite stalls. A visit to a Hawker Center is a must for anyone looking to experience the vibrant and dynamic food scene of Singapore.

更多有關好客資訊
For More HAWKER Information



Highlights & Specials

好客



新加坡司令

Singapore Sling

新加坡司令是一款全球知名的經典調酒，始創於1900年初的新加坡萊佛士酒店以琴酒為基底，果香濃郁、口感清爽，粉紅色系視覺迷人，成為調酒文化的代表酒款之一，在世界各地廣受喜愛。

歷經多年演變，新加坡司令在保持經典風格的同時，不斷進化。好客餐廳獨家創作專屬特調版本，並提供無酒精選項，以滿足各種場合需求。無論在炎熱夏日中，尋一杯沁涼飲品，或想以一杯特調為朋友歡聚畫龍點睛，新加坡司令都是絕佳選擇。

The Singapore Sling is a classic cocktail that was first created at the Raffles Hotel in Singapore in the early 1900s. It has gained worldwide popularity due to its delightful pink hue and fruity, refreshing flavors. This fun and flavorful cocktail has become a classic choice for those seeking a vibrant drinking experience and has now become a staple in the cocktail culture, enjoyed by people around the world.

The Singapore Sling has undergone several variations over time while maintaining its authenticity. HAWKER has created a unique version that offers a mocktail option to cater to all guests and occasions. Whether you wish to indulge in a refreshing drink on a scorching summer day or serve an exciting cocktail at your next gathering, the Singapore Sling is an excellent choice.



蒜頭 Garlic

大蒜是新加坡料理中的常用食材之一，經常與其他辛香料搭配，為菜餚增添風味和香氣。其中最知名的大蒜料理，即為肉骨茶，蒜與肉骨湯搭配得宜，甘辛互襯，堪稱新加坡經典的人氣料理。大蒜的辛辣味和獨特香氣，是許多新加坡菜餚的重要元素。

蒜頭在傳統醫學中已有數百年的應用歷史，被視為具有養生功效，包括抗發炎、改善膽固醇及增強免疫力等。

Garlic is a commonly used ingredient in Singaporean cuisine and is often paired with other fragrant ingredients to enhance the flavor of a dish. Its pungent taste and unique aroma are defining characteristics of many Singaporean dishes, making it an essential part of the country's culinary identity.

Garlic has been used for centuries in traditional medicine and is believed to offer a range of health benefits, including anti-inflammatory effects, improved cholesterol levels, and immune system support.



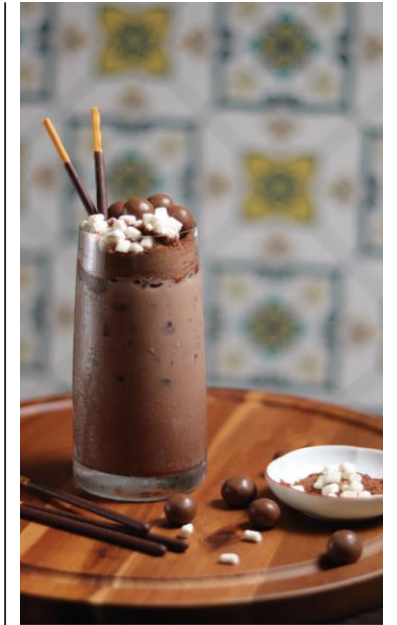
生薑 Ginger

生薑在新加坡料理中十分常見，為許多菜色賦予獨特的溫潤辛辣和微甜口感。生薑既可新鮮食用，也可經曬乾後使用，常以切末、切片、磨碎或搗成糊狀的形式呈現。薑黃則是咖喱中的主要成分之一，亦經研磨後的乾薑製成。

生薑在傳統醫學中已有數百年的應用歷史，味辛性溫被視為具有養生功效，包括幫助消化、降低血糖及增強免疫系統等。

Ginger is a common ingredient in Singaporean cuisine and is used in a variety of dishes for its distinctive spicy, slightly sweet, and warm flavor. One of the main ingredients of curry, turmeric, is the result of dried ground ginger.

Ginger has been used for centuries in traditional medicine and is believed to offer a range of health benefits, including digestive aid, lowering blood sugar levels, and boosting the immune system.



美祿恐龍

Milo Dinosaur

美祿恐龍在新加坡和馬來西亞倍受青睞，由美祿巧克力、牛奶依比例調製，灑上大量美祿粉增添香氣口感，飲品呈現形式特別，使人聯想恐龍化石，因而得名。美祿粉主要由巧克力和麥芽調配而成，廣泛應用於東南亞的飲品與烘焙。美祿恐龍以冷飲為主，深受兒童與成人的喜愛，並常見於新加坡的咖啡館和熟食中心。

Milo Dinosaur is a popular drink in Singapore and Malaysia that is made with condensed milk, milk, and Milo powder. The drink derives its name from the generous amount of Milo powder sprinkled on top, which resembles a dinosaur fossil.

Milo powder is a chocolate and malt-flavored powder that is widely used as a beverage and baking ingredient in Southeast Asia. The drink is typically served cold and is a favorite among children and adults alike. It is also commonly found in cafes and Hawker Centers.