

SEEDS



大地

洲際廚藝團隊致敬

大地的生命力孕育豐饒物產，獻上熱情迷人的義式餐飲文化！

對美食和美好生活的嚮往，是台灣與義大利跨域共享的價值觀，由洲際行家主廚余俊傑領銜，以自身擅長的義式料理技法，精選來自屏東的洲際永續農場作物、契作的小農鮮蔬、台灣職人精心培育的肉品，藉高雄得天獨厚的海港優勢取得海鮮食材，重新詮釋義大利家常食譜的溫暖風味，點綴熟悉的台灣味，為傳統注入新靈魂！

The InterContinental Culinary Team salutes the awesome produce from our enriched land, highlighted by a delectable & authentic cuisine of Italy.

Taiwanese and Italians both share the same passion for terroir and gastronomy; Executive Sous Chef Ken Yu and his team are rocking the Italian Cuisine game, using the best of vegetables and fruits from our backyard and local farmers, carefully curated best meats from around the island, and bountiful seafood from Kaohsiung's port.

Grandma's recipes? Scommetti! (You bet!) they're getting a makeover – whole new flavors and a fresh vibe.
So here's to good food, good times, and the perfect blend of Taiwan and Italy in Seeds' kitchen!

餐點皆已標示過敏原及特殊飲食需求。若您對食物過敏請告知服務人員

自備酒水服務費: 葡萄酒每瓶 NT\$500; 烈酒及清酒每瓶 NT\$1,000, 餐點價格均需另加 10% 服務費

Dishes are marked to distinguish allergies and special dietary requirements.

Please notify our service team should you require any assistance

We provide a free flow of still / sparkling water at NT\$65/person

Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes NT\$1,000/bottle, All prices are in NT dollars and are subject to a 10% service charge



豬肉
Pork



大豆
Soya



全素
Vegetarian



魚
Fish



蛋
Egg



蛋奶素
Ovo-lacto
vegetarian



堅果
Nuts



芝麻
Sesame



貝類
Shell



甲殼類
Crustacean



牛肉
Beef



牛奶
Milk



麸質
Gluten

精選葡萄酒

Wine | Vino

紅酒
Red Wine

MOULIN DE GASSAC, Pinot Noir, Pays D'Oc, IGP, France
Pinot Noir

NT\$350 / \$1,600

HESKETH, Twist of Fate, Cabernet Sauvignon, Australia
Cabernet Sauvignon

NT\$450 / \$2,100

DOMAINE GALLET, VDF Gallet-Jade, Syrah, Ampuis, Northern Rhone
Syrah

NT\$400 / \$1,900

CAMPAGNOLA BAROCCO, Primitivo, Puglia, Italy
Primitivo

NT\$400 / \$1,900

AGIRICOLA QUERCIABELLA, Mongrana, Maremma, DOC, Tuscany, Italy Sangiovese,
Cabernet Sauvignon, Merlot

NT\$420 / \$2,000

PALADIN, Merlot Drago Rosso, Italy
Merlot

NT\$380 / \$1,800

MENDEL Lunta, Malbec, Mendoza, Argentina
Malbec

NT\$420 / \$2,000

精選葡萄酒

Wine | Vino

白酒
White Wine

MCMANIS CHARDONNAY, Central Valley, California, US
Ghardonnay

NT\$400/ \$1,900

MOULIN DE GASSAC, Pays d'Oc Viognier, IGP, France
Viognier

NT\$350 / \$1,600

KRIS, Delle Venezie DOC, Veneto, Italy
Pinot Grigio

NT\$330 / \$1,500

MOULIN DE GASSAC, Pays d'Hérault Guilhem Blanc, IGP, Franc
Clairette, Grenache, Sauvignon Blanc

NT\$380 / \$1,800

TERRAZAS DE LOS ANDES, Reserva, Argentina
Chardonnay

NT\$450 / \$2,100

KÜNSTLER ESTATE Riesling, Germany
Riesling

NT\$450 / \$2,100



精選飲品

Beverage

啤酒
Beer

台灣金牌啤酒
Gold Medal Taiwan Beer

NT\$180/330ml

海尼根
Heineken

NT\$180/330ml

三得利頂級啤酒
Suntory Premium Malts

NT\$280/500ml

無酒精飲品與果汁
Mocktail & Juice

義式水果蘇打
Italian Fresh Fruit Soda

NT\$200

季節性綜合鮮果汁 (杯)
Seasonal Assorted Juice

NT\$240

請洽詢服務人員
Please ask our service staffs for further information

軟性飲料
Soft Drinks

可口可樂 / 零卡可樂 / 雪碧
Coca-Cola / Coke Zero / Sprite

NT\$150

精選調酒
Cocktail

馬丁尼 / 咖啡馬丁尼
Dry Martini /
Espresso Martini

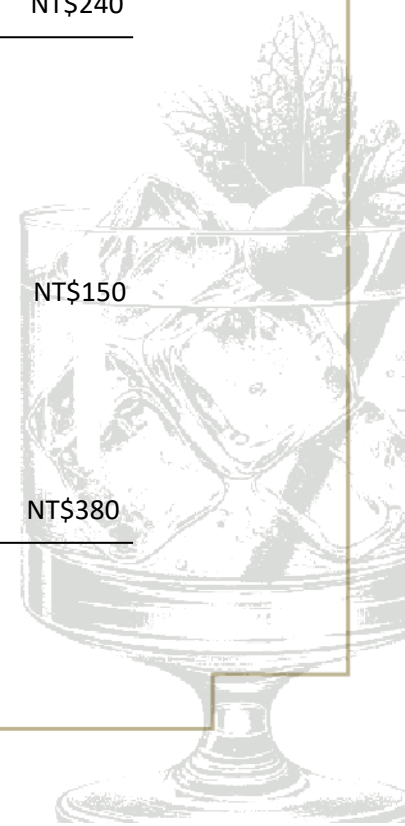
NT\$380

莫西多
Mojito

NT\$380

金湯力
Gin Tonic

NT\$380



咖啡 或 茶

Coffee or Tea

經典咖啡 Coffee

濃縮咖啡 單份 / 雙份
Espresso Single / Double

NT\$160 / NT\$180

拿鐵 (冰 / 熱)
Café Latte (Iced / Hot)

NT\$200

熱巧克力
Hot Chocolate

NT\$220

貝禮詩咖啡 (含貝禮詩奶酒)
Bailey's Coffee

NT\$260

美式咖啡(冰 / 熱)
Americano (Iced / Hot)

NT\$180

單份濃縮瑪奇朵
Single Espresso Macchiato

NT\$160

卡布奇諾 (冰 / 熱)
Cappuccino (Iced / Hot)

NT\$200

西西里檸檬冰咖啡
Sicilian Lemon Iced Coffee

NT\$250

所有咖啡皆可以低咖啡因咖啡備製
Decaffeinated Option Available for all Coffees

精選茶品 Selection of Tea

伯爵紅茶
Earl Grey

NT\$180

芯雅莊園紅茶
English Breakfast Tea

NT\$180

馥薰茉莉綠茶
Jasmine Tea

NT\$180

薄荷茶
Peppermint Tea

NT\$180

黑烏龍
Oolong Tea

NT\$180

靚雅奶香金萱
Milky Oolong

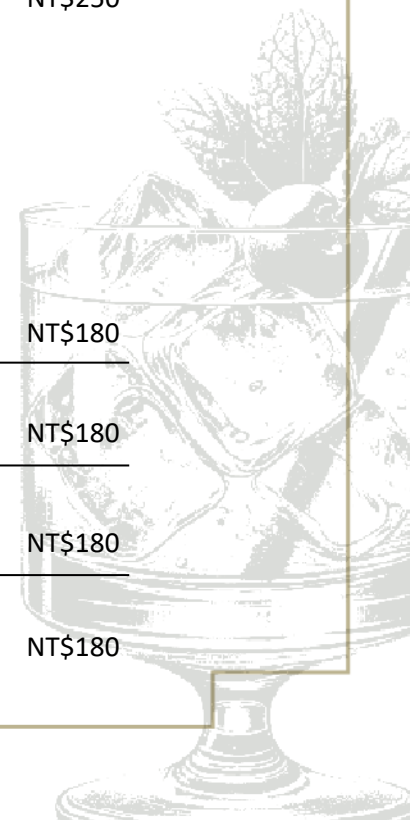
NT\$180

焦糖蘋果國寶茶
Caramel Apple Rooibos

NT\$180

洋甘菊
Chamomile Tea

NT\$180



大地素食套餐

SEEDS Vegetarian Set Menu

NTD\$1,280+10% / 人

開胃小點 Amuse Bouche

前菜 Appetizers

托斯卡尼番茄麵包沙拉 🌿
Tuscany Panzanella

炭烤小農蔬菜與薩爾莫里歐醬搭巴沙米可醋膏 🌿
Grilled Vegetable Bouquet with Salmoriglio Sauce and Balsamic Reduction

主廚湯品 Chef's Soup of the Day

經典九層塔番茄義式義大利麵 🌿
Fresh Pasta al pomodoro Fresco and Basil

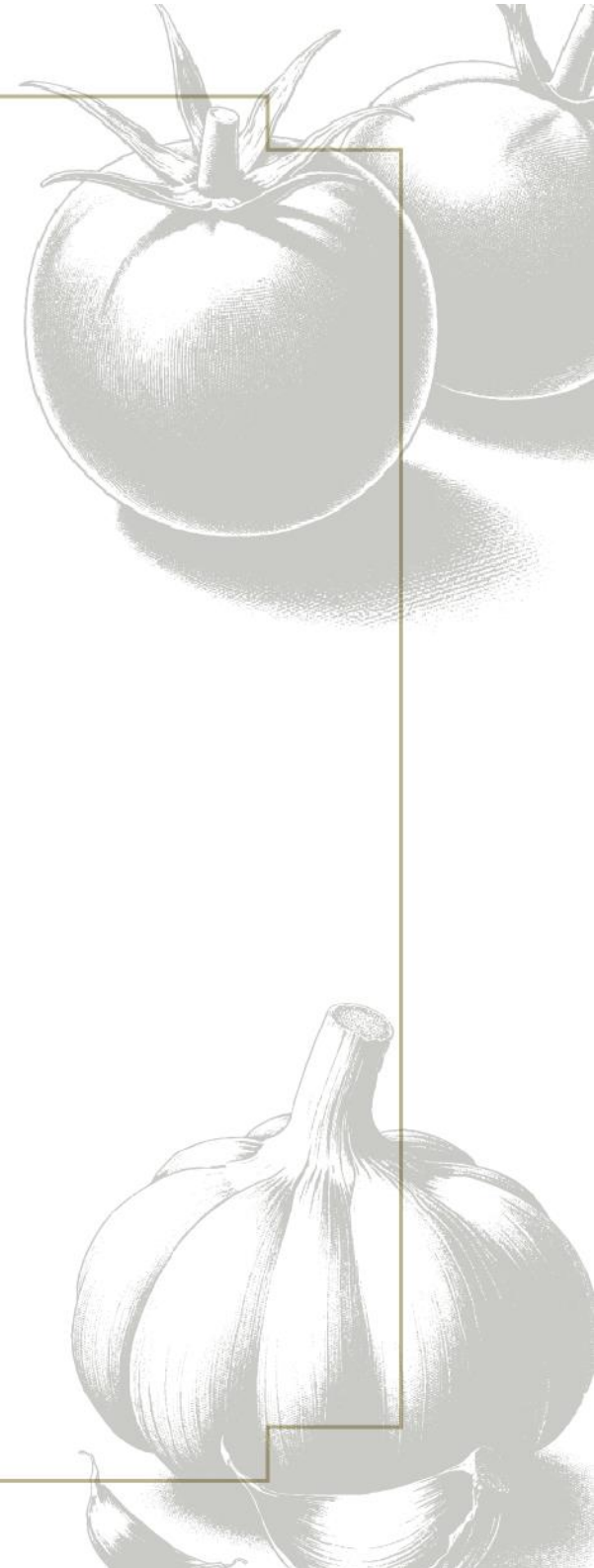
主餐 Main Course

義式釀茄子與新鮮番茄,杏仁,香料麵包粉 🌿
Eggplant Barchetta with Fresh Tomato, Almond, Fresh Herbs Panko

甜點 Dessert

義大利鳳梨餃與新鮮莓果搭桑葚雪酪 🌿
Pineapple Raviolo with Fresh Berries, Raspberry Sorbet

咖啡或茶 Coffee or Tea



大地晚間套餐

SEEDS Dinner Set Menu

NTD\$2,380+10% / 人

開胃小點 Stuzzichino

前菜 Antipasti di Mare Freddo

東港鮪魚塔塔, 鮪魚醬, 煙燻魚子 
Tuna Tartare, Tonnata Sauce, Smoked Caviar

熱開胃 Antipasti di Mare Caldo

酥炸章魚, 鯷魚蕃茄醬汁 
Crispy Fried Octopus, Luciana Style

主廚湯品 Zuppe Chef's Soup of the Day

手工義大利餃 Ravioli

義式獵人燉豬義大利餃, 義大利燻肉白酒醬 
Raviolone Maremmano Stuffed with Stewed Pork meat, Pancetta White Wine Sauce

漁港海鮮 Piatto Principale di Pesce

高雄永安石斑魚, 帕瑪火腿, 龍蝦醬汁 
Filetto di Cernia al Forno Pingtung Grouper, Lobster Sauce with Parma Ham Flavor

精選肉品 Piatto Principale di Carne

雲林桂丁雞, 惡魔烤雞醬汁, 煙燻辣椒醬 
Pollo alla Diavola Yunlin Kuei Ting Chicken, Devil's Roasted Chicken Sauce, Smoked Chili Sauce

Or

爐烤10oz切片美國牛肋眼, 松露牛肉醬汁, 蒜香小農時蔬 (需加價\$600) 
Grilled 10oz Prime Beef Rib Eye Tagliata Grilled Farmer Vegetables with Garlic Flavor, Truffle Sauce (ADD\$600)

甜點 Dolce

焦糖堅果雪糕 
Semi-Freddo al Torrone Frozen Nougat Airy Mousse

咖啡/茶
Coffee or Tea



大地晚間套餐

SEEDS Dinner Set Menu

NTD\$8,888+10% / 四人分享, Menu for 4 Person

開胃小點 Stuzzichino

前菜 Antipasti di Mare Freddo

東港鮪魚塔塔, 鮪魚醬, 煙燻魚子 🐟🍷🌿🥚🐟
Tuna Tartare, Tonnata Sauce, Smoked Caviar

熱開胃 Antipasti di Mare Caldo

酥炸章魚, 鯷魚蕃茄醬汁 🐙🍷🌿🥚🐟
Crispy Fried Octopus, Luciana Style

主廚湯品 Zuppe 🍷🌿

Chef's Soup of the Day

手工義大利餃 Ravioli

義式獵人燉豬義大利餃, 義大利燻肉白酒醬 🐟🍷🌿🥚🐘
Raviolone Maremmano Stuffed with Stewed Pork meat, Pancetta White Wine Sauce

精選肉品 Piatto Principale di Carne

爐烤52oz佛羅倫斯丁骨牛排, 松露牛肉醬汁, 蒜香小農時蔬 🐟🍷🌿🥚🐘
Bistecca Alla Fiorentina Grilled 52oz Prime T-Bone, Grilled Farmer Vegetables with Garlic Flavor, Truffle

甜點 Dolce

綜合義大利甜點集
Seeds Italian Dessert selection

咖啡/茶

Coffee or Tea



冷前菜

Appetizers and Salads | Antipasti Freddi

🍷 番茄卡布里沙拉與義大利貝果 🥖 🌿

Caprese Salad with Cherry Mozzarella on Friselle Bread

\$300

托斯卡尼番茄麵包沙拉搭炙燒鮪魚 🥖 🍷 🐟 🌿

Tonno e Panzanella di Pane Toscana Bread Salad with Seared Tuna

\$320

帕馬火腿, 布拉塔起士, 蜜瓜佐陳年義大利油醋與檸檬 (二人分享) 🐷 🥖

Prosciutto di Parma, Burrata e Melone with Aged Balsamic (Serves Two)

\$420

熱前菜

Hot Appetizers | Antipasti Caldi

🍷 碳烤季節時蔬 / 義大利葡萄醋

Grilled Seasonal Vegetables Bouquet with Balsamic

\$300

義式白酒炒蛤蜊搭麵包 🌿 🍷 🥖

Souté di Vongole with Crouton

\$320

章魚馬鈴薯沙拉佐洋蔥與檸檬 🌿 🐟

Octopus & Potato Salad with Onions and Lemon

\$360

湯 Soups | Zuppe

主廚今日例湯 🌿🍲🥕
Soup of the Day

\$220

🥕 義式蔬菜湯
Minestrone

\$220

經典義大利麵&燉飯 Pastas and Risotto | Paste e Risotti

索倫托焗烤麵疙瘩 🌿🍲
Gnocchi alla Sorrentina

\$360

白酒蛤蜊細扁麵 🍷🌿
Linguine alle Vongole

\$380

開放式海鮮義大利餃 🍷🌿🐚🦐🦑
Open Raviolo con Frutti di Mare

\$380

章魚肉醬水管麵 🌿🍲
Paccheri al Ragu di Octopus

\$420

帕瑪森起士燉飯 🌿🍲
Risotto al Parmigiano

\$320

海鮮燉飯 🐚🦐🦑
Risotto ai Frutti di Mare

\$420

主餐

Main Courses | Piatti Principali

🌿 義式釀茄子與新鮮番茄,杏仁,香料麵包粉 🌿🌿

Eggplant Barchetta with Fresh Tomato, Almond, Fresh Herbs Panko

\$360

🌿 西西里茄汁燉蔬菜丸子 🌿🌿

Polpette al sugo Vegetariane

\$520

西西里風味烤鮪魚與蔬菜茄子燉菜搭薩爾莫里歐醬,薄荷 🐟🌿

Grilled Tuna Fillet alla Siciliana with Salmoriglio On Vegetable Caponata with Mint

\$520

義式狂水煮魚 🌿🥛🐟

Pesce Acqua Pazza

\$960

爐烤煙燻斯卡莫扎起士戰斧豬 🐷🥛🌿

Roasted Tomahawk Pork Chops with Scamorza Affumicata

\$1,080

義式經典爐烤切片牛肋眼,煎烤薯塊,烤小農食蔬搭帕瑪森起士片 🐮🥛🌿

Grilled Beef Rib Eye Tagliata, Sandy Potato, Grilled Farmer Vegetables and parmesan flakes

\$2,080

爐烤52oz美國帶骨牛肋排,煎烤薯塊,烤小農食蔬 (四人分享) 🐮🥛🌿

52oz Grilled Costata di Manzo , Sandy Potato, Grilled Farmer Vegetables (Serves Four)

\$6,666

甜點

Desserts | Dolci

 提拉米蘇    

Tiramisu

\$280

 熔岩巧克力蛋糕    

Fondente al cioccolato

\$280

 檸檬卡普雷塞蛋糕佐覆莓雪酪     

Torta Caprese Limone with rosberry sorbetto

\$280

 皮斯托奇佐香草冰淇淋    

Pistocchi with vanilla gelato

\$280

開心果莓果醬塔佐香草醬汁與覆莓雪酪    

Crostatina Confettura di Frutti di Bosco e Pistacchio with vanilla sauce and raspberry sorbetto

\$280

