# 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，以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 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

作為永續發展承諾的一部分,並與洲際酒店集團「明日方舟」計畫保持一致,酒店餐廳將持續減少一次性餐具使用量。如需打包或外帶餐點，一個環保餐盒將酌收取新台幣45元 (大) / 30元 (小)。

As part of the commitment to sustainable development and in line with the "Ark of Tomorrow" plan of the

Intercontinental Hotel Group, the hotel restaurant will continue to reduce the use of disposable tableware.

For this announcement only, if guests require recycle packaging materials for take-out, an additional NT$45 (L) / NT$30 (S) will be charged.



# 精選葡萄酒

## Wine | Vino

### 紅酒
### Red Wine

| | |
|---|---|
| MOULIN DE GASSAC, Pinot Noir, Pays D'Oc, IGP, France<br>Pinot Noir | NT$350 / $1,600 |
| HESKETH, Twist of Fate, Cabernet Sauvignon, Australia<br>Cabernet Sauvignon | NT$450 / $2,100 |
| DOMAINE GALLET, VDF Gallet-Jade, Syrah, Ampuis, Northern Rhone<br>Syrah | NT$400 / $1,900 |
| CAMPAGNOLA BAROCCO, Primitivo, Puglia, Italy<br>Primitivo | NT$400 / $1,900 |
| AGIRICOLA QUERCIABELLA, Mongrana, Maremma, DOC, Tuscany, Italy Sangiovese,<br>Cabernet Sauvignon, Merlot | NT$420 / $2,000 |
| PALADIN, Merlot Drago Rosso, Italy<br>Merlot | NT$380 / $1,800 |
| MENDEL Lunta, Malbec, Mendoza, Argentina<br>Malbec | NT$420 / $2,000 |

# 精選葡萄酒

## Wine | Vino

### 白酒
### White Wine

| | |
|---|---|
| MCMANIS CHARDONNAY, Central Valley, California, US<br>Ghardonnay | NT$400/ $1,900 |
| MOULIN DE GASSAC, Pays d'Oc Viognier, IGP, France<br>Viognier | NT$350 / $1,600 |
| KRIS, Delle Venezie DOC, Veneto, Italy<br>Pinot Grigio | NT$330 / $1,500 |
| MOULIN DE GASSAC, Pays d'Hérault Guilhem Blanc, IGP, Franc<br>Clairette, Grenache, Sauvignon Blanc | NT$380 / $1,800 |
| TERRAZAS DE LOS ANDES, Reserva, Argentina<br>Chardonnay | NT$450 / $2,100 |
| KÜNSTLER ESTATE Riesling, Germany<br>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

義大利阿佩羅開胃雞尾酒
Aperol Spritz NT$380

# 咖啡 或 茶
## Coffee or Tea

### 經典咖啡
### Coffee

| | |
|---|---|
| 濃縮咖啡 單份 / 雙份<br>Espresso Single / Double | NT$160 / NT$180 |
| 拿鐵 (冰 / 熱)<br>Café Latte (Iced / Hot) | NT$200 |
| 熱巧克力<br>Hot Chocolate | NT$220 |
| 貝禮詩咖啡（含貝禮詩奶酒）<br>Bailey's Coffee | NT$260 |
| 美式咖啡(冰 / 熱)<br>Americano (Iced / Hot) | NT$180 |
| 單份濃縮瑪奇朵<br>Single Expresso Macchiato | NT$160 |
| 卡布奇諾 (冰 / 熱)<br>Cappuccino (Iced / Hot) | NT$200 |
| 西西里檸檬冰咖啡<br>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<br>Earl Grey | NT$180 |
| 芯雅莊園紅茶<br>English Breakfast Tea | NT$180 |
| 馥薰茉莉綠茶<br>Jasmine Tea | NT$180 |
| 薄荷茶<br>Peppermint Tea | NT$180 |
| 黑烏龍<br>Oolong Tea | NT$180 |
| 靚雅奶香金萱<br>Milky Oolong | NT$180 |
| 焦糖蘋果國寶茶<br>Caramel Apple Rooibos | NT$180 |
| 洋甘菊<br>Chamomile Tea | NT$180 |

# 大地素食套餐

## SEEDS Vegan Set Menu

NTD$1,580+10% / 人

**開胃小點 Amuse Bouche**

**手工麵包 Handmade Bread**

**冷前菜 Cold Appetizer**

15種屏東小農水耕苗沙拉 / 朝鮮薊番茄醬汁 / 油漬朝鮮薊

Local Ping-tung Farm Salad with 15 Seasonal Greens, Sprouts / Artichoke Tomato Sauce / Marinated Artichokes

**熱前菜 Hot Appetizer**

碳烤屏東小農季節時蔬,義大利葡萄醋膏

Grilled Ping-tung Seasonal Vegetables Bouquet, Balsamic Reduction

**主廚湯品 Chef's Soup of the Day**

屏東小農義式蔬菜湯

Minestrone from Ping-tung's farm's Vegetables

**主菜 Selected Vegetarian Main Course**

義式燉小農蔬菜丸子,芝麻葉沙拉

Italian-Style Braised Dumplings of Farm Vegetables

**甜點 Dolce**

鳳梨義大利餃 Pineapple Ravioli

Pineapple / Coconut Milk / Passion Fruit

**咖啡或茶**

**Coffee or Tea**

# 冷前菜

## Appetizers and Salads | Antipasti di Freddi

胭脂蝦 / 東港櫻花蝦 / 黑柿番茄 / 陳年花雕酒
Giant Red Shrimp / Dong-gang Sakura Shrimp / Tomatoes / Aged Hua Tiao Chiew — $380

15種屏東小農水耕苗沙拉 / 朝鮮薊番茄醬汁 / 油漬朝鮮薊
Local Ping-tung Farm Salad with 15 Seasonal Greens, Sprouts / Artichoke Tomato Sauce / Marinated Artichokes(V) — $380

帕馬火腿 / 布拉塔起士 / 台灣哈蜜瓜佐陳年義大利油醋與檸檬(二人分享 )
Parma Ham / Burrata Cheese / Taiwanese Cantaloupe with Aged Italian Vinaigrette and Lemon (Serves Two) — $560

# 熱前菜

## Hot Appetizers | Antipasti di Caldi

碳烤小農時蔬 / 義大利葡萄醋膏
Grilled Seasonal Vegetables, Balsamic Reduction (V) — $380

雲林薩索雞 / 農場雞蛋 / 昆布 / 柚子胡椒
Yun-lin Sasso Chicken / Farm Eggs / Kelp / Yuzu Kosho — $420

義式燉菜 / 溫泉蛋 / 火燒蝦
Italian Vegetable Stew , Sauté Dong-gang Thick-Shell Shrimp, Slow-Cooked Egg — $420

# 湯

## Soups | Zuppe

主廚今日例湯
Soup of the Day — $220

義式蔬菜湯
Minestrone from Ping-tung's Farm's Vegetables(V) — $220

# 經典義大利麵&燉飯

## Pastas and Risotto | Paste e Risotti

索倫托焗烤麵疙瘩(奶素)
Gnocchi alla Sorrentina (V) — $380

四種起司義大利餃/金華火腿醬汁/特級橄欖油
Four Cheese Ravioli / Jin-hua Ham Sauce / Extra Virgin Olive — $380

文蛤白酒細扁麵
Linguine with Clams and White Wine — $420

義大利經典肉醬麵
Spaghetti Bolognese — $420

羊肚菇菌燉飯 / 溫泉蛋 / 酥炸菌菇 (奶蛋素)
Morel Risotto / Slow-Cooked Egg / Crispy Fairy Mushroom(V) — $420

海膽海鮮義大利麵
Spaghetti with Sea Urchin and Seafood — $560

現撈漁港海鮮燉飯
Harbor-Catch Seafood Risotto — $520

# 主餐

## Main Courses | Piatti Principali

經典焗烤千層起士茄子(奶蛋素)
Classic Layered Baked Eggplant with Tomato and Mozzarella(V) $420

義式燉小農蔬菜丸子,芝麻葉沙拉(全素)
Italian-Style Braised Dumplings of Farm Vegetables(V) $460

屏東平埔黑豬 / 白蘭地/煙燻培根 / 台東乾薑
Pingtung Pingpu Black Pig/ Brandy / Bacon/ Taitung Dried Ginger $880

油封鴨腿/義大利紅酒醬/馬莎拉莓果醬
Duck Confit/ Italian Red Wine Sauce/ Masala Berry Sauce $880

高雄永安石斑魚 / 小農娃娃菜 / 東港扁魚 / 台灣花菇
Kaohsiung Yong'an Grouper / Local Farm Baby Bok Choy / Dong-gang Flatfish / Flower Shiitake $880

爐烤10oz切片美國牛沙朗 / 松露牛肉醬汁 / 小農時蔬
Grilled 10oz Prime Beef Sirloin/Grilled Farmer Vegetables/ Truffle Sauce $2,180

爐烤52oz火焰佛羅倫斯丁骨牛排 / 松露牛肉醬汁 / 小農時蔬 (四人分享)
Grilled 52oz Prime T-Bone, Grilled Farmer's Vegetables , Truffle Sauce (Serves Four) $6,800

# 甜點

## Desserts | Dolce

提拉米蘇 Tiramisu
馬斯卡彭 / 手指餅乾 / 濃縮咖啡 Mascarpone / Ladyfinger / Espresso $280

開心果 Pistachio
開心果 / 香草 / 覆盆子 Pistachio / Vanilla / Raspberry $300

義大利餃 Ravioli (全素Vegan)
鳳梨 / 百香果/ 椰奶 Pineapple / Passion Fruit / Coconut Milk $280

大地．種子 Seeds
巧克力 / 馬達加斯加香草 / 榛果 Chocolate / Madagascar Vanilla / Hazelnut $280