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如您有特殊飲食需求，請告知服務人員

餐點價格均需另加10%服務費

自備酒水服務費: 葡萄酒每瓶 NT\$500；烈酒及清酒每瓶 NT\$1,000

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，如需打包餐點，一個環保餐盒將酌收取新台幣45元 (大) / 30元 (小)

If you have any special dietary requirements, please inform our service team

All prices are subjected to a 10% service charge

Corkage Fee: Wine NT\$500/bottle; Spirit & Sake NT\$1,000/bottle

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.

菜單價格為新台幣

The menu price is in New Taiwan Dollars



舌尖漫遊 · 泰越風情
Taste the Soul of Vietnam & Thailand
雙人任選 4 道 \$2,180 | Choice of 4 Courses for Two Person \$2,180

9/16–11/30 期間限定 · 特殊節日不供應
Available from September 16th to November 30th, excluding special occasions

蘇美島
Koh Samui

富國島
Phu Quoc

冬蔭蝦粉絲煲 Tom Yum Prawn Glass Noodle Claypot 
虎蝦、冬粉、香茅、檸檬葉、紫洋蔥、鳳梨
Tiger Prawns, Glass Noodles, Lemongrass, Kaffir Lime Leaves, Red Onion, Pineapple

鮮蝦香草春捲 Fresh Prawn & Herb Spring Rolls 
綜合生菜、虎蝦、薄荷、香菜、小黃瓜、米線、特製魚露醬汁
Mixed Lettuce, Tiger Prawns, Mint, Coriander, Cucumber, Rice Vermicelli
House-made Fish Sauce Dressing

泰式檸檬蒸鱸魚 Thai Steamed Sea Bass with Lime 
鱸魚、檸檬、豆腐、香茅
Sea Bass, Lime, Tofu, Lemongrass

甘蔗蝦 Sugarcane Prawns 
主廚特製蝦漿甘蔗棒、泰皇醬
Chef's Signature Prawn Paste on Sugarcane, Thai Chili Sauce

蝦醬爆中卷 Wok-Fried Squid with Shrimp Paste 
蝦醬、刻花中卷、玉米筍、西蘭花
Shrimp Paste, Scored Squid, Baby Corn, Broccoli

羅望子酸辣魚湯 Tamarind Hot & Sour Fish Soup 
羅望子、鱸魚菲力、香茅、檸檬葉、蕃茄、鳳梨、銀芽
Tamarind, Sea Bass Fillet, Lemongrass, Kaffir Lime Leaves, Tomato
Pineapple, Bean Sprouts

打拋豬襯羅蔓生菜 Pad Krapow Pork with 
Romaine Lettuce
打拋醬、豬絞肉、羅蔓生菜
Pad Krapow Sauce, Minced Pork, Romaine Lettuce

碳烤豬肉米線 Chargrilled Pork with Rice Vermicelli 
香料碳烤豬肉、廣式茼蒿、米線、黃瓜絲、九層塔、特製魚露醬汁
Spiced Chargrilled Pork, Leafy Lettuce, Rice Vermicelli, Shredded Cucumber
Thai Basil, House-made Fish Sauce Dressing

越南法式麵包 Bánh Mi 
法國麵包、香料碳烤豬肉、廣東茼蒿、小黃瓜、越式酸甜蘿蔔
香茅辣醬、醃製洋蔥
French Baguette, Spiced Chargrilled Pork, Leafy Lettuce, Cucumber
Vietnamese Pickled Radish, Lemongrass Chili Sauce, Pickled Onions

加購甜點
Add on Sweets

加購飲品
Add on Beverage

香蕉煎餅佐椰子冰淇淋 
Banana Roti with Coconut Ice Cream

摩摩喳喳 
Bubur Chacha

義式咖啡
Coffee

青檸甘蔗
Sugarcane Lemon

啤酒
Beer

\$260

\$240

\$200

\$200

\$150



雙人套餐

Set Menu For Two

6 道 \$2,980 | 6 Courses \$2,980

特殊節日不供應
Not available on special occasions

街邊小吃拼盤
Street Food Platter

雞肉沙嗲烤串 | 涼薯小金球 | 瑪薩拉海鮮酥盒
秋葵芒果莎莎 | 泰式魚餅
Chicken Satay | Golden Ball with Sweet Turnip | Vol-au-vent Masala
Okra with Mango Salsa | Thai Fish Cake

湯品
Soup

任選兩款品項
Choose two of Soup
新加坡肉骨茶 | 翡翠豆腐羹
Singapore Bak Kut Teh | Spinach Tofu Thick Soup

主食
Main

任選兩款品項
Choose two of the Main
海鮮炒粿條 | 海南雞飯 | 仁當牛肉, 香米飯
Seafood Char Kway Teow | Hainanese Chicken Rice | Beef Rendang with Thai Rice

海鮮
Seafood

任選一款品項
Choose one of the below
菜脯蒜米蒸魚 | 棉蘭帶子
Steamed Fish with Garlic and Preserved Radish | Scallops with Medan Sauce and Broccoli

蔬菜
Vegetable

季節時蔬
Seasonal Vegetables
請選擇您喜愛的烹調方式
Cook it as your desire
烹調方式: 清炒 | 蝦米炒 | 蒜蓉炒 | 參峇醬炒
Cooking methods : Wok-fried | Dried Shrimp | Garlic | Sambal Chili Sauce

甜品
Sweet

任選兩款品項
Choose two of the Main
娘惹摩摩喳喳 | 好客風味冰淇淋
Bubur Chacha | HAWKER Ice Cream

加購飲品
Add on Beverage

義式咖啡 Coffee	青檸甘蔗 Sugarcane Lemon	Kris, Delle Venezia DOC, Veneto, Pinot Grigio	Campagnola Barocco, Puglia, Primitivo
\$200	\$200	\$300	\$360



蛋奶素個人套餐
Vegetarian Set Menu
4 道 \$980 | 4 Courses \$980

特殊節日不供應
Not available on special occasions

街邊小吃拼盤
Street Food Platter

秋葵芒果莎莎 | 小金球鷹嘴豆咖喱 | 醃漬時蔬 | 聖女番茄酥盒 | 印度薄餅
Okra with Mango Salsa | Golden Ball with Chickpea Curry | Pickled Vegetables
Vol-au-vent Tomato Plum | Papadam

湯品
Soup

任選一款品項
Choose one of the below
素肉骨茶 | 翡翠豆腐羹
Veggie Bak Kut Teh | Spinach Tofu Thick Soup

主食
Main

任選一款品項
Choose one of the below
鳳梨炒飯 | 滑蛋鮮蔬生麵
Pineapple Fried Rice | Egg Gravy Crispy Noodle

甜品
Sweet

任選一款品項
Choose one of the below
娘惹摩摩喳喳 | 好客風味冰淇淋
Bubur Chacha | HAWKER Ice Cream

加購飲品
Add on Beverage

義式咖啡 Coffee	青檸甘蔗 Sugarcane Lemon	Kris, Delle Venezia DOC, Veneto, Pinot Grigio	Campagnola Barocco, Puglia, Primitivo
\$200	\$200	\$300	\$360



01

街邊小吃 Street Food



沙嗲烤串 Satay Skewers



烤雞肉沙嗲、花生醬

Grilled chicken skewers with peanut sauce

6串

6 Sticks

\$400

12串

12 Sticks

\$690

加多加多 Gado-Gado



蛋奶素 Ovo Vegetarian

印尼沙拉、天貝、田園蔬菜、炸迷你豆腐、鵪鶉蛋、花生醬

Indonesian salad, tempeh, garden vegetables, fried mini tofu, quail eggs, peanut sauce

\$300



小金球 Crispy Golden Ball



蛋奶素 Ovo Vegetarian

酥皮脆球、涼薯、鵪鶉蛋、生菜、幼筍、花生碎、辣椒醬 (依您的喜好填入配料享用)

Crispy pastry balls, sweet turnip, quail eggs, lettuce, baby bamboo shoots, crushed peanuts, chili sauce (Fill with ingredients of your choice)

\$320

黑金蘿蔔糕 Chai Tow Kway



蛋奶素 Ovo Vegetarian

甜醬油炒蘿蔔糕、銀芽、菜脯、雞蛋

Wok-fried radish cake with sweet soy sauce, bean sprout, dried radish, eggs

\$420

咖哩角 Samosa



五辛素 Vegan

咖哩馬鈴薯酥皮餃

Fried pastry dough filled with curry potatoes

\$320



金沙魚皮 Golden Fish Skin



酥炸魚皮炒奶油鹹蛋黃

Crispy fish skin sautéed in salted egg yolk and butter

\$400

秋葵芒果莎莎 Okra with Mango Salsa



全素 Vegan

川燙秋葵、芒果莎莎醬

Blanched okra with mango salsa

\$250



肉類 Meat



	仁當牛肉 Beef Rendang   各式香料、椰奶燉煮美國頂級無骨牛小排 Slow-cooked US Prime Beef in asian spices and coconut milk	\$980
	鴛鴦牛肉 Yin-Yang Beef   主廚特製鴛鴦醬、牛肉片 Beef slices stir-fried in Chef's speial sauce, chili	\$870
	馬來咖哩雞 Malay Chicken Curry     咖哩、香料、椰奶慢燉雞肉 Slow-cooked chicken in curry, spices, coconut milk	\$480
	海南雞 Hainanese Chicken     川燙玉米雞、自製蔥油、薑蓉、辣椒醬、陳年醬油 Poached half chicken, home-made shallot oil , ginger sauce, chili sauce and dark soy sauce	\$980
	椰香烤雞 Roasted Ayam Percik     娘惹椰奶咖哩醃製雞肉、荷葉包、酸甜醃菜 Roasted marinated chicken served with lotus bun and pickles	\$420
	加點荷葉包 Add on lotus bun  顆Piece/ \$40	
	瑪薩拉戰斧豬 Masala Tomahawk Pork Chop   香烤戰斧豬排、瑪薩拉醬、炸馬鈴薯、醃製紫洋蔥 Grilled tomahawk pork chop with masala sauce and fried potato, pickled purple onion	\$1,180
	香茅松阪豬 Lemongrass Pork Jowl   炙烤香烤豬頸肉、泰皇醬 Grilled pork jowl with lemongrass, Thai chili sauce	\$520
	加點荷葉包 Add on lotus bun  顆Piece/ \$40	
	坦都里羊排 Tandoori Lamb Chop  印度香料醃製羊排、薄荷優格醬、炸馬鈴薯、醃番茄 Indian spiced marinated lamb chops, mint yogurt sauce, fried potatoes, pickled tomatoes	\$1,180



螃蟹 Crab

螃蟹需提前三天預定
Crab requires 3 days advance reservation



新加坡辣椒蟹 Singapore Chili Crab



新加坡辣椒醬、斯里蘭卡沙公
Singapore chili sauce fried mud crab

\$3,880

鹹蛋金沙蟹 Salted Egg Yolk Crab



奶香鹹蛋黃、斯里蘭卡沙公
Deep-fry mud crab coated in creamy salted egg yolk

\$3,880

經典黑胡椒蟹 Classic Black Pepper Crab



黑胡椒醬、斯里蘭卡沙公
Black pepper sauce fried mud crab

\$3,880



筍殼魚 Marble Goby

筍殼魚 Marble Goby

50g / \$200

烹調方式 Choice of Cooking Method :

◆ 清蒸



Superior Sauce



潮州酸菜豆腐蒸



Sauerkraut and Tofu

◆

新加坡辣椒醬



Singapore chili Sauce

海鮮 Seafood



 參峇風味烤魚 Sambal Grilled Fish Fillet   	主廚特製參峇醬烤鱸魚片 Grilled sea bass fillet with chef's sambal sauce	\$1,280
菜脯蒜米蒸魚 Steamed Fish with Garlic and Radish   	蒜米菜脯蒸比目魚片、豉油 Steamed halibut fish fillet with garlic, preserved radish, superior soy sauce	\$890
黃金魚佐菠蘿蜜沙拉 Golden Fish Fillet with Jackfruit Salad  	酥炸比目魚片、柚子、菠蘿蜜、洋蔥絲、蕃茄、香菜 Fried halibut fish fillet served with jackfruit salad	\$890
金沙中卷 Salted Egg Yolk Squid     	鹹蛋黃、酥炸中卷、辣椒 Deep-fried squid coated in salted egg yolk sauce, chili	\$560
 參峇中卷 Sambal Squid  	主廚特製參峇醬炒中卷 Wok-fried squid in chef's sambal sauce	\$600
咖喱奶油蝦 Curry Butter Prawn   	咖喱奶油醬炒虎蝦 Wok-fried king prawn in curry butter gravy	\$980
 新加坡麥片蝦 Singapore Cereal Prawn     	酥炸虎蝦、麥片、咖喱葉 Prawns toasted in cereal, butter with curry leaves	\$1,280
星洲黑椒大蝦煲 Singapore Black Pepper Prawn Claypot    	瓦煲黑胡椒虎蝦 Claypot tiger prawn in black pepper sauce	\$1,080
千島蝦球 Thousand Island Prawn   	主廚自製千島醬、酥炸虎蝦球 Crispy tiger prawns with Chef's home-made tobiko thousand island dressing	\$780
巴東帶子 Padang Style Scallops   	巴東醬炒干貝、秋葵、鳳梨 Stir-fried scallops in Padang sauce, okra, pineapple	\$880
棉蘭帶子 Medan Scallops  	棉蘭醬炒干貝、西蘭花 Stir-fried scallops in Medan sauce, broccoli	\$880



05

飯與麵 Rice and Noodle



海南雞飯 Hainanese Chicken Rice, Chicken Clear Soup



川燙玉米雞、自製蔥油、薑蓉、辣椒醬、陳年醬油附雞油飯與清湯
Poached half chicken, home-made shallot oil, ginger sauce, chili sauce and dark soy sauce
served with chicken oil rice, clear soup

\$520

乾炒牛腩條 Beef Kway Teow



炒腩條、牛肉片、豆芽、韭菜、雞蛋
Wok-fried flat noodle with beef slices, bean sprouts, chives, egg

\$580



海鮮炒腩條 Seafood Char Kway Teow



炒腩條、干貝、蝦、中卷、豆芽、雞蛋
Wok-fried flat noodles with scallop, prawn, squid, bean sprouts, egg

\$620

鮮蔬炒腩條 Vegetable Char Kway Teow



蛋奶素 Ovo Vegetarian 可做全素 Vegan option available

炒腩條、季節時蔬、油泡豆包、雞蛋、豆芽
Wok-fried flat rice noodles, seasonal vegetables, tofu, egg, and bean sprouts

\$460



新加坡叻沙麵 Singapore Laksa Noodle



蝦醬椰奶湯底、油麵、舒肥雞胸肉、干貝、鮮蝦、油泡豆包、豆芽、鵪鶉蛋
Yellow noodles in coconut, shrimp-based broth served with sous vide chicken breast, scallop, shrimp, tofu, beansprouts, quail egg

\$580



滑蛋海鮮生麵 Egg Gravy Crispy Noodle



炸廣東生麵、滑蛋、干貝、虎蝦、中卷
Crispy noodle with silky egg sauce, scallop, tiger prawn, squid

\$620

蟹肉炒飯 Crab Meat Fried Rice



蟹肉、雞蛋
Crab meat, egg

\$580

鳳梨腰果炒飯 Pineapple Fried Rice



蛋奶素 Ovo Vegetarian

鳳梨、腰果、葡萄乾、雞蛋
Pineapple, Cashew nut, raisin, egg

\$360



印度抓餅 Roti Prata



Pan-fried flatbread

\$80

雞油飯 Chicken Rice

Steamed rice with chicken oil

\$80

泰國香米飯 Thai Rice

Steamed rice

\$50

湯品 Soup



 新加坡肉骨茶 Singapore Bak Kut Teh  	白胡椒大蒜燉豬肋排湯、油條 Pork rib soup braised with white pepper and garlic, served with dough fritters	\$600
馬來素肉骨茶 Malay-style Vegetarian Bak Kut Teh   全素 Vegan	中藥材燉湯、白蘿蔔、花菇、鴻喜菇、杏鮑菇、腐竹 Chinese herb soup with white radish, shiitake mushrooms, shimeji mushrooms, king oyster mushrooms, dried tofu skin	\$400
香茅雞湯 Lemongrass Chicken Soup	香茅、檸檬草燉雞湯 Boiled chicken broth with lemongrass	\$480
翡翠豆腐羹 Spinach and Tofu Thick Soup   蛋奶素 Ovo Vegetarian	蔬菜丁、嫩豆腐、雞蛋、甜豆仁 Diced vegetables, soft tofu and eggs thick soup, sweet pea	\$400

豆腐與蔬菜 Tofu and Vegetable

海鮮煲仔豆腐 Seafood and Tofu Claypot   	雞蛋豆腐、干貝、虎蝦、中卷、甜豆、玉米筍、紅蘿蔔 Braised egg tofu, tiger prawns, squid, sweep peas, baby corn, carrots	\$580
 松露金汁豆腐 Truffle Golden Tofu    蛋奶素 Ovo Vegetarian	雞蛋豆腐、南瓜醬、松露醬、鴻喜菇 Truffle-topped egg tofu in pumpkin sauce, and shimeji mushrooms	\$480
季節時蔬 Seasonal Vegetable	烹調方法: 清炒  蝦米炒  蒜蓉炒 參峇醬炒   Cooking Methods : Stir-fried Dried Shrimp Garlic Sambal Sauce	\$300



甜品 Sweets



炸香蕉 Goreng Pisang



蛋奶素 Ovo Vegetarian

炸香蕉、咖椰醬、香草冰淇淋
Banana fritter served with kaya sauce, vanilla ice cream

\$320

咖椰奶香吐司 Kaya Butter Toast



蛋奶素 Ovo Vegetarian

\$300

紅薯甜甜圈 Sweet Potato Doughnut



蛋奶素 Ovo Vegetarian

\$260



椰絲球 Ondeh—ondeh



全素 Vegan

斑斕糯米球、椰糖、椰絲
Grated coconut pandan dough balls filled with coconut sugar

\$220

好客椰香涼糕 HAWKER Coconut Pudding



蛋奶素 Ovo Vegetarian

椰奶、椰糖、椰絲、斑斕
Coconut milk, coconut sugar, grated coconut, pandan

\$220



娘惹摩摩喳喳 Bubur Chacha



蛋奶素 Ovo Vegetarian

椰奶甜湯、芋頭、地瓜、芋圓、地瓜圓、椰果、蜜紅豆、斑斕果凍、紅石榴果凍、西谷米
Coconut milk sweet soup with taro, sweet potato, taro balls, sweet potato balls, coconut jelly, sweetened red beans, pandan jelly, pomegranate jelly, sago pearls

\$280



紅豆冰 Ais Kacang



蛋奶素 Ovo Vegetarian

刨冰、紅豆、亞答籽、波羅蜜、斑斕粉條、椰糖、香草冰淇淋
Shaved ice topped with red bean, atap seeds, jackfruit, pandan jelly, coconut sugar, vanilla ice cream

\$330

好客風味冰淇淋 HAWKER Ice cream



蛋奶素 Ovo Vegetarian

口味請洽服務人員
For flavor options, please consult our staff

\$120

好客特選葡萄酒
HAWKER Wine Selections



◆ 氣泡酒/香檳 Sparkling Wine/Champagne	瓶Bottle
Philipponnat Royale Réserve Brut, Champagne, NV, France (375ml)	\$2,200
Bisol Belstar Prosecco Cult Doc Extra Dry, NV, Italy	\$2,300
Pommery Royal Brut, Champagne, NV, France	\$3,800
Ruinart Blanc de Blanc, Champagne, NV, France	\$6,600

◆ 白酒 White Wine	杯Glass	瓶Bottle
Kris, Delle Venezia DOC, Veneto, Pinot Grigio 2021, Italy	\$330	\$1,500
Terrazas de Los Andes, Reserva, Chardonnay, 2024, Argnetina	\$450	\$2,100
Cloudy Bay Sauvignon Blanc, 2025, Newzeland		\$2,980
Künstler Estate Riesling, 2022, Germany		\$2,100

◆ 紅酒 Red Wine	杯Glass	瓶Bottle
Campagnola Barocco, Puglia, Primitivo, 2024, Italy	\$400	\$1,900
Hesketh Twist of Fate Cabernet Sauvignon, 2022, Australia	\$450	\$2,100
Agricola Querciabella, Mongrana, 2022, Italy	\$420	\$2,000
Paladin Casa Lupo Valpolicella Ripasso Superiore, 2018, Italy		\$2,280



雞尾酒與無酒精特調、啤酒

Cocktails、Mocktails、Beer



◆ 雞尾酒特調 HAWKER Cocktails

新加坡司令 Singapore Sling _____ \$420
琴酒、君度橙酒、櫻桃白蘭地、鳳梨汁、石榴糖漿、安古斯圖拉苦精
Gin, Cointreau, Cherry Brandy, Pineapple Juice, Grenadine Syrup, Angostura Bitter

綠翡翠瑪格麗特 Emerald Margarita _____ \$400
斑蘭香甜酒、龍舌蘭、青檸汁、椰糖
Pandan Liqueur, Tequila, Lime Juice, Palm Sugar

花園城市 Garden City _____ \$400
斑蘭蘭姆酒、青檸汁、檸檬角、香茅、蜂蜜、糖水
Pandan Rum, Lime Juice, Lemon Wedges, Lemongrass, Honey, Sugar Syrup

◆ 無酒精特調 HAWKER Mocktails

閃耀濱海灣 Shinning Marina Bay _____ \$320
甘蔗汁、蜂蜜、洋甘菊、蘇打水
Sugarcane Juice, Honey, Chamomile, Soda Water

無酒精新加坡司令 Virgin Singapore Sling _____ \$380
碧螺春、鳳梨汁、柳橙汁、石榴汁、薑汁汽水、青檸汁、糖水
Spring Spiral Green Tea, Pineapple Juice, Orange Juice, Grenadine, Ginger Ale, Lime Juice, Sugar Syrup

◆ 啤酒 Beer

新加坡虎牌冰釀啤酒 Tiger Crystal _____ \$180

台灣啤酒 Taiwan Beer _____ \$180

海尼根 Heineken _____ \$180



像新加坡人一樣喝「水」
Drink Like A Local

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◆ 街邊飲品 HAWKER Signatures

美祿恐龍 Milo Dinosaur	\$280
麥可傑克森 Michael Jackson	\$240
印度香料奶茶 Chai Latte	\$260
三色奶茶 3-Layer Milk Tea	\$260
羅望子檸檬氣泡飲 Tamarind Lemon Bubbly	\$280
凍檸茶 Iced Lemon Tea	\$260
仙草咖啡 Kopi Cincau	\$240

⋈ KOPI \$220

Kopi	Kopi Siew Dai	Kopi-C	Kopi-O	Kopi-O Siew Dai	Kopi-O Kosong

- 煉乳 Condensed Milk
- 淡奶 Evaporated Milk
- 糖 Sugar

⋈ TEH \$220

Teh	Teh Siew Dai	Teh-C	Teh-O	Teh-O Siew Dai	Teh-O Kosong

◆ 果汁 Juices

	杯Glass	壺Bottle
青檸甘蔗 Sugarcane Lemon	\$240	\$620
甘蔗汁 Sugarcane Juice	\$180	\$580
柳橙汁 Orange Juice	\$180	\$580

◆ 義式咖啡 Coffee

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

