


BL.T33命名匯聚中西飲藝文化的Bar(酒吧)、Lounge(酒廊)和Tea(茶品)於 高雄洲際酒店地址新光路33號，打造高雄飲藝新聚點，尊享經典午茶、調酒 師精選琴酒系列，同時與曾獲亞洲50大酒吧獎項殊榮的台南TCRC攜手合作 特調酒款。為亞灣區商務及社交場域營造創新靈感，品味海洋都心夜生活的 弛放魅力。

The story of BL.T33 brings together Bar Lounge & Tea at Xinguang Road 33.

A defining location in Kaohsiung known for its signature Afternoon Tea, hand-crafted cocktail selection from one of Asia's top 50 Bar winners, Tainan's TCRC, and noble gin selection. This vibrant lounge embodies the perfect location for business and social gatherings at the heart of the InterContinental Kaohsiung.

# 早午餐套餐

## Brunch Set Menu

供應時間 12:00 - 16:00
Serving Time: 12:00 – 16:00

美國 PRIME 牛排佐紅酒油封洋蔥 NT$920
U.S. PRIME steak with red wine confit onions
洋蔥酸奶/炙烤剝皮辣椒酸種麵包/屏東小農綜合生菜/芽苗/豬肉腸/培根/薯餅
Served with Onion Sour Cream / Charred Chili Sourdough / Pingtung farmers' Seasonal Lettuce / Organic Sprouts / Pork Sausage / Bacon / Hash Browns

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濃縮牛汁黑松露肉醬 NT$760
Beef Jus and Black Truffle Bolognese
洋蔥酸奶/經典法式炒蛋/炙烤剝皮辣椒酸種麵包/屏東小農綜合生菜/芽苗/豬肉腸/培根/薯餅
Served with Onion Sour Cream / Classic Scrambled Eggs / Charred Chili Sourdough
Pingtung farmers' Seasonal Lettuce / Organic Sprouts / Pork Sausage / Bacon / Hash Browns

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挪威煙燻鮭魚佐醃漬鮭魚卵 NT$740
Norwegian Smoked Salmon with House-Cured Salmon Roe
洋蔥酸奶/經典法式炒蛋/炙烤剝皮辣椒酸種麵包/屏東小農綜合生菜/芽苗/豬肉腸/培根/薯餅
Served with Onion Sour Cream / Classic Scrambled Eggs / Charred Chili Sourdough
Pingtung farmers' Seasonal Lettuce / Organic Sprouts / Pork Sausage / Bacon / Hash Browns

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松露番茄燉豬肉醬 NT$740
Truffle Tomato Braised Pork Ragu
洋蔥酸奶/經典法式炒蛋/炙烤剝皮辣椒酸種麵包/屏東小農綜合生菜/芽苗/豬肉腸/培根/薯餅
Served with Onion Sour Cream / Classic Scrambled Eggs / Charred Chili Sourdough
Pingtung farmers' Seasonal Lettuce / Organic Sprouts / Pork Sausage / Bacon / Hash Browns

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北非香料燉菜 NT$720
Shakshuka
溏心溫泉蛋/切達起司/屏東小農綜合生菜/有機芽苗/炙烤剝皮辣椒酸種麵包
Served with Soft-boiled Eggs / Cheddar Cheese / Pingtung farmers' Seasonal Lettuce / Organic Sprouts / Charred Chili Sourdough

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## 可選飲品

## Optional Drinks

(Iced / Hot)

美式咖啡 Americano / 拿鐵 Cafe Latte / 卡布奇諾 Cappuccino
可換燕麥奶Can be replaced with oat milk
伯爵茶 Earl Gray Tea / 黑烏龍 Oolong Tea / 洋甘菊茶 Chamomile Tea

# 早午餐套餐

## Brunch Set Menu

供應時間 12:00 - 16:00
Serving Time: 12:00 – 16:00

早餐慕斯里碗 NT$520
**Breakfast Muesli Bowl**

自製麥片, 優格, 水果, 莓果, 黑糖燕麥
Home-made Granola / Yogurt / Fresh Fruit / Berries / Brown Sugar Muesli

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鹿兒島A4和牛班尼迪克蛋 NT$1260
**Kagoshima A4 Wagyu Beef Eggs Benedict**

黑松露牛汁/水波蛋/自家製荷蘭醬/自家製英式馬芬/屏東小農綜合生菜/芽苗
Served with **Poached Egg / Home-made Hollandaise / Home-made English Muffin**
Cheese / Pingtung farmers' Seasonal Lettuce / Organic Sprouts

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南美龍蝦班尼迪克蛋 NT$1260
**South America Lobster Eggs Benedict**

龍蝦濃汁/水波蛋/自家製荷蘭醬/自家製英式馬芬/屏東小農綜合生菜/芽苗
Served with **Lobster Bisque sauce / Poached Egg / Home-made Hollandaise / Home-made English Muffin**
Cheese / Pingtung farmers' Seasonal Lettuce / Organic Sprouts

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## 可選飲品

## Optional Drinks

(Iced / Hot)

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# 單點

## À La Carte

供應時間 12:00 - 21:30
Serving Time: 12:00 – 21:30

## 湯品&沙拉

### Soups & Salads

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| 主廚推薦每日濃湯搭自製麵包<br>Chef's Daily Soup with Home-made Bread | NT$160 |
| 蘿勒番茄湯搭自製麵包<br>Roasted Basil Tomato Soup served with Home-made Bread | NT$160 |
| 15種屏東小農水耕苗沙拉/朝鮮薊番茄醬汁/油漬朝鮮薊<br>Insalata Primavera 15 Varieties of Pingtung Farm Greens and Sprouts / Artichoke Tomato Sauce / Marinated Artichokes | NT$220 |
| 經典凱撒沙拉<br>Classic Caesar Salad | NT$260 |
| 可另加點炭烤舒肥雞胸肉或煙燻鮭魚<br>Extra Order: Seared Sous Vide Chicken Breast or Smoked Salmon | + NT$80 /<br>NT$120 |

## 營養碗

### Nutritional Bowl

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|---|---|
| 屏東小農蔬食<br>Pingtung Farmers' Vegetables | NT$300 |
| 炙燒鮪魚與小農蔬食<br>Seared Tuna with Pingtung Farmers' Vegetables | NT$360 |
| 炭烤香料舒肥雞胸與小農蔬食<br>Roasted Spiced Sous Vide Chicken Breasts with Pingtung Farmers' Vegetables | NT$320 |
| 炭烤美國Prime牛排與小農蔬食<br>Grilled U.S. Prime Steak with Pingtung Farmers' Vegetables | NT$680 |

**以上均包含 :** 豆腐/海帶絲/青花菜/毛豆/玉米/小黃瓜/溫泉蛋 或 溏心蛋
**可選擇主食 :** 白飯 、 五穀雜糧 、 蕎麥麵
**可選擇醬汁 :** 和風醬 、 和風柚子醬 、 XO醬 、 檸檬油醋 、 冬蔭醬

**All the bowl include:** Tofu / Shredded Kelp / Broccoli / Edamame Beans / Corn / Cucumber / Soft-boiled Egg OR Japanese-Style Onsen Egg
**Choose your Grains:** Rice, Multigrain, Soba Noodle
**Choose your Dressing:** Japanese Sauce, Japanese Yuzu Sauce, XO Sauce, Lemon Vinaigrette , Tom Yum Sauce

## 招牌麵碗
## Signature Noodles Bowl

澳洲M9和牛片牛肉麵 NT$880
M9 Australian Wagyu Beef Noodle Soup

## 三明治與漢堡
## Sandwiches & Burgers

總匯三明治 NT$420
Club Sandwich
附薯條和綜合沙拉 Served with fries and mixed greens

韓式炸雞漢堡 NT$460
Korean Fried Chicken Burger
附薯條和綜合沙拉 Served with fries and mixed greens

B.L.T手工漢堡 NT$680
B.L.T. Handmade Burger
附薯條和綜合沙拉 Served with fries and mixed greens

## 義式肉醬麵
## Spaghetti alla Bolognese

義式肉醬麵 NT$420
Spaghetti alla Bolognese

大地精選義大利麵 NT$420
Seeds Pasta Selection

| 牛肉 Beef | 豬肉 Pork | 魚 Fish | 甲殼類 Crustacean | 貝類 Shell | 蛋 Egg | 奶 Milk | 堅果 Nuts | 花生 Peanut | 芝麻 Sesame | 大豆 Soya | 全素 Vegetarian | 無麩質 Gulten Free |
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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.
以上價格均需另加10%服務費 All prices are subjected to a 10% service charge.

# 下酒菜
## Snacks

供應時間 12:00 - 23:00
Serving Time: 12:00 – 23:00

濃縮牛汁黑松露肉醬薯條 NT$360
Beef Jus & Black Truffle Bolognese with French Fries

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松露薯條 NT$280
Truffle French Fries

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原味薯條 NT$220
Original French Fries

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# 小聚時光
## Sharing Platter

精選冷肉起士盤 (三人份) NT$880
Selected Cold cuts and Cheese Platter (Serves Three)

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港灣黃金酥炸拼盤 (兩人份) NT$580
Crispy Harbor Treasures Platter (Serves Two)
炸透抽/炸生蠔/炸柳葉魚/炸土魠魚/雞蛋豆腐/小農杏鮑菇/小農玉米筍
Deep-fried Squid/ Oysters / Shishamo / Spanish Mackerel / Egg Tofu / King Oyster Mushroom / Baby Corn

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唐揚炸雞/煙燻番茄醬汁/洋蔥酸奶/墨西哥辣椒沙沙 (兩人份) NT$360
Fried Chicken with Smoked Tomato Sauce/ Onion Sour Cream / Jalapeño Salsa (Serves Two)

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屏東小農櫛瓜/鹹蛋黃美乃滋 (兩人份) NT$280
Pingtung Farmers' Seasonal Zucchini / Salted Egg Yolk Mayo (Serves Two)

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| 牛肉 Beef | 豬肉 Pork | 魚 Fish | 甲殼類 Crustacean | 貝類 Shell | 蛋 Egg | 奶 Milk | 堅果 Nuts | 花生 Peanut | 芝麻 Sesame | 大豆 Soya | 全素 Vegetarian | 無麩質 Gulten Free |
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# DELICATESSE

## 經 典 麵 包
## Bakery

柚子檸檬塔
Yuzu Lemon Tart — NT$280

歐貝拉
Opera — NT$220

瑪芬 蘋果/巧克力/拿鐵
Muffin Apple/Chocolate/Latte — NT$120

鹽可頌
Salted Series — NT$100

肉桂捲
Cinnamon Roll — NT$90

青醬燻鮭魚起司披薩
Smoked Salmon Cheese Pizza With Pesto Sauce — NT$65

瑪格莉特佛卡夏披薩
Pizza Margherita in Teglia — NT$50

此座位區低消為一份飲品或點心

若需更多品項請到烘焙坊現場挑選

The minimum order for this seating area is one drink or one dessert.

We warmly invite you to visit our bakery in person for a wider selection!

## 甜 點
## Desserts

供應時間 12:00 - 21:00
Serving Time: 12:00 – 21:00

貝禮詩乳酪蛋糕
Baileys Cheesecake — NT$220

主廚千層蛋糕
Chef's Signature Mille Crêpes — NT$260

季節水果盤
Seasonal Fruit Platter — NT$260

義式傳統阿芙佳朵
Affogato — NT$300

+ Bailey's 15ml , $50
+ Kahlua 15ml , $50
+ Disaronno 15ml , $50

## 義 式 冰 淇 淋
## Gelato

波本香草
Bourbon Vanilla — NT$110

使用屏東萬巒種植波本種新鮮香草莢 帶有焦糖、奶油、莓果、木質等調性，不添加香草香精 只擁有新鮮香草莢的天然發酵香氣

Made with fresh Bourbon vanilla pods from Pingtung County, this creamy gelato offers delicate notes of caramel, butter and berries.

可可交響樂
Chocolate — NT$110

使用法國CacaoBarry 可可巴芮單一產區巧克力72% 委內瑞拉除了可可苦甜香氣之外還帶有水果香氣及微酸的弦外之音

Made with Cacao Barry 72%Venezueleansingle origin chocolate. Bittersweet and fruity, rich yet refreshing!

粉紅芭樂 （季節限定）
Guava Sorbet — NT$110

選用來自高雄燕巢小農種植無毒紅心芭樂,並且使用有機肥料種植,使其營養吸收良好孕育出香氣濃厚、高品質,帶有些許梅子香氣的紅心芭樂。

Made with red-fleshed guavas from Yanchao, Kaohsiung, grown with organic fertilizers. The sorbet offers a fragrant, naturally sweet profile with a delicate plum-like finish.

南投鐵觀音
Nantou Tieguanyin Tea — NT$110

將台灣高山茶「鐵觀音」融入冰淇淋，細膩的茶香完美襯托出濃郁乳脂風味，是大人專屬的精緻甜點。

Taiwanese Tieguanyin tea is infused into this gelato, revealing delicate floral aromas alongside a rich and creamy texture.

DELICATESSE

## 經 典 麵 包
Bakery

| | |
|---|---|
| 檸檬塔<br>Lemon Tart | NT$220 |
| 歐貝拉<br>Opera | NT$220 |
| 瑪芬 蘋果/巧克力/拿鐵<br>Muffin Apple/Chocolate/Latte | NT$120 |
| 鹽可頌<br>Salted Series | NT$100 |
| 肉桂捲<br>Cinnamon Roll | NT$90 |
| 青醬燻鮭魚起司披薩<br>Smoked Salmon Cheese Pizza With Pesto Sauce | NT$65 |
| 瑪格莉特佛卡夏披薩<br>Pizza Margherita in Teglia | NT$50 |

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