

STORY

Located at the heart of the Lobby, offers a bright lounge atmosphere and serves delicate Afternoon Tea, selected Champagne, Wines, and classic world-class cocktails. Leaves & Vines provides an exquisite cake counter to select sweets besides beverages and a Petits Fours Trolley service to enjoy a lush lounge experience. A wide selection of carefully selected Taiwanese Tea, Coffee specialties, and light meals are available to order.

Our Sommelier and Mixologist take pride in crafting an incredible luxurious lounge experience for ladies and gentlemen, catering to classic and elegant cravings.

位於酒店一樓大廳的中心「葉與藤」象徵著葡萄的葉子與藤蔓的生命力和美感, 在微風中搖曳的那一抹綠意象徵著大自然的蓬勃生機。葡萄葉為藤蔓所托, 與藤蔓相依相偎, 如同餐廳致力於提供賓客無與倫比的餐飲體驗。餐廳的設計糅合了經典與奢華, 每一處細節都精心雕琢。步入其中, 如同置身於一座時光交錯的藝術殿堂, 溫暖的燈光與精緻的裝潢營造出無與倫比的高雅氛圍。我們提供多樣的特色服務, 無論是精心策劃的主題下午茶還是全球知名的經典雞尾酒, 每一口都是一場味蕾的冒險; 獨具特色的甜點推車服務更增添了用餐的樂趣, 賓客可以在桌邊選擇自己喜愛的甜品。酒吧則匯聚了世界經典雞尾酒、獨家訂製烈酒與豐富的威士忌收藏, 無論是沉醉於一杯桌邊調製的皇家基爾雞尾酒, 或是品味侍酒師精選的新舊世界葡萄酒, 都能享受專屬的愜意時光。

來到葉與藤, 賓客將感受到每一份用心與細膩的服務。我們期待每位賓客在此度過難忘的時光, 並帶著美好的回憶再度光臨。

Country of Origin – Meat Selection

Beef: Australia, United States

Pork: Taiwan, Spain, Canada, the Netherlands, Denmark

本菜單使用之肉品來源來自:

牛肉: 澳洲、美國

豬肉: 台灣、西班牙、加拿大、荷蘭、丹麥

All the prices are subject to a 10% service charge. 所有價格均需另加一成服務費

BITES 小點

Fish and Chips 炸魚薯條

488

Deep Fried Fish | French Fries | Tartar Sauce

酥炸魚 | 酥脆薯條 | 塔塔醬

Truffle Fries 松露薯條

388

French Fries | Truffle Paste | Parmesan

酥脆薯條 | 松露醬 | 帕瑪森起司

Crispy Prawn 酥炸海老

388

Prawn | Garlic Mayonnaise

大蝦 | 蒜香美乃滋

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ENTRÉE 前菜

Burrata Cheese 布拉塔起司	688
Tomato & Fruits Agrodolce Tomato Jam Grilled Sourdough Toast 番茄水果甜酸醬 番茄果醬 烤酸種麵包	
Wagyu Beef Carpaccio 和牛薄切生牛肉	688
Parmesan Truffle Dressing White Anchovy Aioli 帕瑪森起司 松露醬 白鯷魚 蒜香美乃滋	
Caesar Salad à la ‘Cardini’ 凱薩沙拉	588
Romaine Leaves Parmesan Olive Oil Crostini Bacon 羅馬生菜葉 帕瑪森起司 橄欖油脆麵包 培根	

ADD ON 加選食材

Half Lobster	龍蝦半隻	688
Grilled Chicken Breast	烤雞胸	168

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FROM THE POT 湯品

Soup of the Day 今日例湯

488

Fresh farm-to-kitchen ingredients are carefully selected and used to craft the specialty soup of the day

每日精選, 嚴選新鮮食材精心烹煮而成, 呈獻當季美味風味

BETWEEN THE BUNS 漢堡與三明治

Royal Club Sandwich 皇家俱樂部三明治

688

Triple Decker Sandwich | Grilled Chicken | Bacon | Ham | Tomato | Lettuce

Pickle | Egg | Mayonnaise | French Fries

三層三明治 | 烤雞肉 | 培根 | 火腿 | 番茄 | 生菜

酸黃瓜 | 雞蛋 | 美乃滋 | 酥脆薯條

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洲際黑標甄選名饌 洲際漢堡 788

InterContinental Black Label Signature Burger

澳洲牛肉 × 宜蘭鴨胸 × 東西融合的味覺成熟度
Australian Beef × Yilan Duck × An East-Meets-West Expression of Flavor Maturity

西餐行政主廚 **Chef David Chauveau** 以東西融合的料理理念重新詮釋經典漢堡，選用澳洲頂級牛肉與宜蘭鴨胸調和成層次豐富的漢堡肉。牛肉帶來飽滿多汁的結構，宜蘭鴨胸則增添細緻而優雅的風味深度。

漢堡肉中融入主廚特製醬汁，以海鮮醬風味為靈感，並加入無酒精威士忌香氣，使整體風味展現煙燻溫潤、鮮味深度與細膩甜韻。焦糖洋蔥的甜潤與埃曼塔起司的堅果乳香相輔相成，搭配自製布里歐麵包，呈現鹹香、甜潤與柔滑口感之間的精準平衡。

這就是洲際黑標所認定的味道。

Executive Western Chef David Chauveau reinterprets the classic burger through an East-meets-West philosophy, blending premium Australian beef with locally sourced Yilan duck to create a richly layered patty. A chef-crafted signature sauce, inspired by hoisin and finished with a non-alcoholic whiskey essence, deepens the flavor with smoky warmth, umami depth, and gentle sweetness.

Slow-caramelized onions and Emmental cheese, nestled in a house-made brioche bun, complete a harmonious balance of savory richness, delicate sweetness, and creamy texture.

This is the taste recognized by the InterContinental Black Label Signature.

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PIZZA ROMANA FROM THE OVEN 現烤羅馬披薩

Coscia D'anatra Confit 油封鴨腿披薩 788

Confit Duck Leg | Mozzarella | Dried Plum | Red Onion

Pickled Cucumber | Arugula

手撕油封鴨腿 | 莫札瑞拉起司 | 李子乾 | 紅洋蔥

醃漬黃瓜 | 芝麻葉

Gamberi All'aglio 炭烤鮮蝦披薩 788

Garlic Shrimp | White Anchovy | Mascarpone

Pesto | Toasted Almond | Chili

蒜烤鮮蝦 | 白鯷魚 | 馬斯卡彭起司

青醬 | 烘烤杏仁 | 辣椒粉

Tartufo Quattro Formaggi 松露四起司披薩 688

Truffle | 4 Cheeses | Wild Mushrooms | Arugula

松露 | 四種起司 | 綜合菌菇 | 芝麻葉

Prosciutto E Cachi 生火腿柿子披薩 688

Bayonne Ham | Persimmon | Stracciatella | Honey | Tomato Sauce | Basil

拜雍火腿 | 柿子 | 絲綢起司 | 蜂蜜 | 番茄醬汁 | 羅勒

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MAIN COURSES 主菜

Angus Beef Ribeye 安格斯肋眼牛排 1,588

Australian Angus Ribeye (8.5oz) | Potato Parmigiana | Wild Mushrooms

Green Peppercorn Chianti Sauce

澳洲安格斯肋眼 (8.5盎司) | 帕瑪森馬鈴薯 | 野菇

綠胡椒紅酒醬汁

Lobster Spaghetti Deluxe 豪華龍蝦義大利麵 1,088

Half Lobster | Bisque | Basil | Cherry Tomato

龍蝦半隻 | 龍蝦濃湯 | 羅勒 | 聖女番茄

Tagliatelle Bolognese 慢燉番茄牛肉醬義大利寬麵 888

U.S. Ground Beef | Tomato Sauce | Parmesan

美國牛肉 | 番茄紅醬 | 帕瑪森起司

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NOURISHING BOWL

營養飲食 風味均衡碗

蔬食夏威夷沙拉

488

Vegetarian Poke Bowl

玉米 | 甜椒 | 蘿蔓 | 小黃瓜 | 番茄 | 青蔥 | 芝麻醬汁
Corn | Capsicum | Romaine | Cucumber | Tomato
Scallion | Sesame Dressing

嚴選當季鮮蔬，佐以香甜玉米、爽脆彩椒與清新青蔥，淋上特調芝麻醬。續紛爽口、層次豐富，呈現純粹而均衡的植感美味。

A vibrant medley of crisp seasonal vegetables, sweet corn, capsicum and fresh scallion, finished with our signature sesame dressing.

Refreshing, wholesome and naturally plant-forward, with a delightful balance of flavours and textures.

ADD ON 加選食材

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NOURISHING BOWL 營養飲食 風味均衡碗

Chicken Noodle Soup 珍饈雞湯麵 788

Chicken | Shimeji Mushrooms | Sweet Almond | White Beech Mushrooms
Dried Scallops | Noodles
雞肉 | 鴻喜菇 | 南杏 | 美白菇 | 干貝 | 拉麵

Lobster Noodle Broth 龍蝦湯麵 788

Clam | Prawn | Cuttlefish | Noodles
蛤蜊 | 鮮蝦 | 花枝 | 拉麵

Taiwanese Beef Noodle Soup 台灣牛肉麵 688

Braised U.S Beef Short Ribs | Scented Beef Broth | Truffle | Noodles
紅燒美國牛小排 | 風味牛肉湯 | 松露 | 拉麵

ANYTIME PLATES 隨享餐

Romana Focaccia 佛卡夏披薩 688

Freshly Baked Focaccia | Bayonne Ham | Arugula
現烤佛卡夏 | 拜雍火腿 | 芝麻葉

Flavored Rice Congee with Pickles 風味粥與小菜 688

Choice of Congee: Pork | Chicken | Shrimp
任選一種: 豬肉粥 | 雞肉粥 | 鮮蝦粥

Flavored Rice Congee with Pickles 風味粥與小菜 488

Choice of Congee: Plain | Vegetable
任選一種: 原味白粥 | 蔬菜粥

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SWEET 甜點

Seasonal Cake Counter Selections 蛋糕櫃季節精選 388

Gelato 義式冰淇淋 288

Choice of Two Flavors : Peach | Chocolate | Vanilla | Jinxuan Oolong

任選兩種口味：水蜜桃 | 巧克力 | 香草 | 金萱烏龍

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