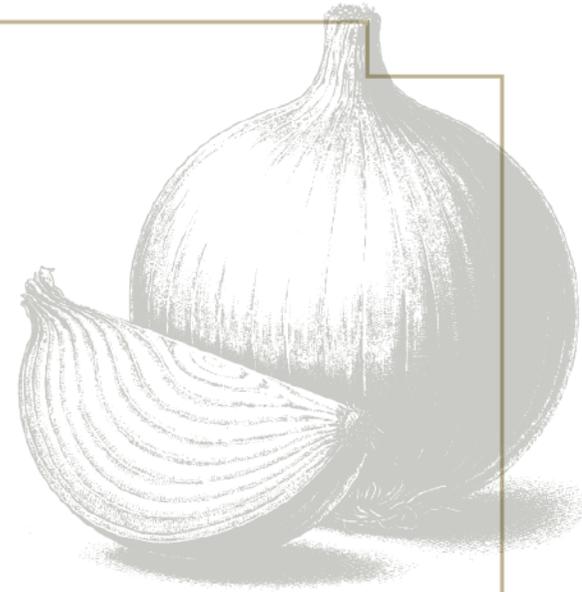


SEEDS

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、契作有機農法的小農鮮蔬、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 organic 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





用喝水,回饋地球 Save the Planet, Drink More Water.

我們致力於為客人提供最優質的用餐體驗,同時也盡我們的一份量貢獻給我們的大地之母。我們將酌收每人水資NT\$65,並將所得的一部分捐贈給致力於改善地球環境的慈善機構。通過支持這個計劃,您可以在享受美食的同時,幫助環境並參與一項有意義的活動。

大地餐廳感謝您與我們共同創建更美好的世界。

We are committed to providing our guests with the highest quality dining experience possible while also doing our part to contribute to the global community. NT\$65 water fee per person is applied when you enjoy sparkling or still water with your meal. Partial profit is donated to a charity dedicated to saving the planet. By supporting this initiative, you can enjoy your meal knowing that you are helping to make a positive impact on the environment and supporting a worthwhile cause. We thank for your understanding and for joining us in our efforts to create a better world.

精選葡萄酒

Wine | Vino

紅酒
Red Wine

DOMAINE D'OURÉA, Tire Bouchon Rouge, VDF, France
Syrah, Grenache, Carignan

NT\$350 / \$1,600

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

NT\$350 / \$1,600

MOULIN DE GASSAC, Pont de Gassac, Rouge, Languedoc, France
Cabernet Sauvignon, Merlot, Syrah

NT\$380 / \$1,800

CAMPAGNOLA, Barocco Primitivo, Puglia, Italy
Primitivo

NT\$400 / \$1,900

QUERCIABELLA, Mongrana, Maremma, DOC, Tuscany, Italy
Sangiovese, Carbernet Sauvignon, Merlot

NT\$420 / \$2,000

KWV, Laborie Shiraz, Western Cape, South Africa
Shiraz

NT\$370 / \$1,700

AMELIA PARK, Trellis Cabernet - Merlot, Australia
Cabernet Sauvignon, Merlot

NT\$400 / \$1,900

TERRAZAS DE LOS ANDES, Reserva Malbec, Argentina
Malbec

NT\$450 / \$2,100

精選葡萄酒

Wine | Vino

白酒
White Wine

MOULIN DE GASSAC, Pays d'Herault Guilhem Rosé, IGP, France
Grenache, Cinsault, Carignan

NT\$330 / \$1,500

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

NT\$350 / \$1,600

MOULIN DE GASSAC, Pays d'Herault Guilhem Blanc, IGP, France
Clairette, Grenache, Sauvignon Blanc

NT\$380 / \$1,800

LES VINS DE VIENNE, Les Laurelles, Côtes de Rhône Blanc, France
Grenache Blanc, Marsanne

NT\$400 / \$1,900

MAS DEL PERIE, Les Agudes, VDF, France
Chenin Blanc

NT\$450 / \$2,100

KRIS, Delle Venezie Pinot Grigio, Veneto, DOC, Italy
Pinot Grigio

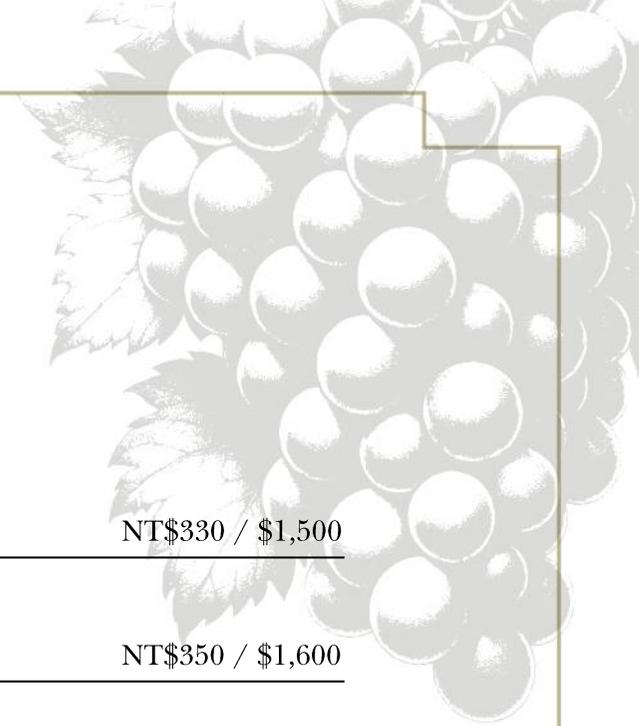
NT\$330 / \$1,500

MENDEL, Lunta, Torrontes, Argentina
Torrontes

NT\$380 / \$1,800

TERRAZAS DE LOS ANDES, Reserva Chardonnay, Argentina
Chardonnay

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

沛羅尼生啤酒
Peroni Draught Beer

NT\$250/440ml

無酒精飲品與果汁
Mocktail & Juice

義式水果蘇打
Italian Fresh Fruit Soda

NT\$200

季節性鮮果汁 (杯)
Freshly Mixed 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
Dry Martini

NT\$380

咖啡馬丁尼
Espresso Martini

NT\$380

Seeds 獨家特調
Seeds Signature

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 (含酒精)
Bailey's Coffee

NT\$260

美式咖啡 (冰 / 熱)
Americano (Iced / Hot)

NT\$180

卡布奇諾 (冰 / 熱)
Cappuccino (Iced / Hot)

NT\$200

濃縮瑪奇朵
Espresso Macchiato

NT\$220

西西里檸檬冰咖啡
Sicilian Lemon Iced Coffee

NT\$240

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

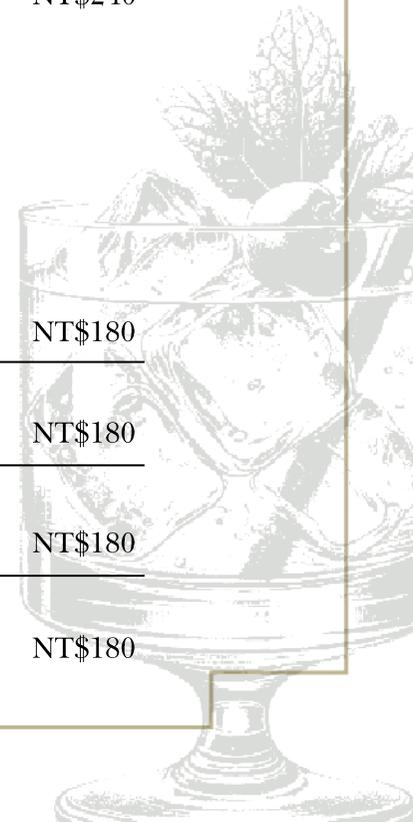
NT\$180

焦糖蘋果國寶茶
Caramel Apple Rooibos

NT\$180

洋甘菊
Chamomile Tea

NT\$180



大地午餐

SEEDS Lunch Menu

主餐 Main Dish

大地有機沙拉吧
Organic Salad Bar

\$750

放山雞 / 義大利米 / 北港黑麻油 🌿🍷
Free Range Chicken / Risotto / Beigang Black Sesame Oil

\$800

屏東平埔黑豬棒腿 / 藥膳 / 柑橘 🌿🐷🌿
Pin-pu Black Pork Shank / Chinese Style Medicinal Diet / Tangerine Zest

\$850

油封薑母鴨腿 🌿🍷🐷🌿
Taiwan Ginger Duck Leg Confit

\$880

慢燉帶骨小牛膝 / 番紅花燉飯 / 義式香草醬 🐷🍷
Ossobuco Slow Braised Veal Shank on the Bone / Saffron Risotto / Gremolata

\$880

狂水煮魚 🐟🍷🌿🍷
Acqua Pazza

\$980

主餐均附主廚湯品及咖啡或茶
All Main Courses are Served with Chef's Daily Soup and Coffee or Tea

甜點 Dessert

老奶奶的蛋糕 🌿🍷🍷🍷
Torta Di Nonna

\$250

提拉米蘇 🌿🍷🍷🍷
Tiramisu Jar

\$260

升級套餐: 主餐加沙拉吧及甜點每人\$500
Upgrade your lunch and add salad bar and dessert for \$500 per person

大地晚間套餐

SEEDS Dinner Set Menu

NTD\$1,680 / 任選三杯酒 \$880

前菜 Appetizers

鮮果卡布里沙拉 / 新鮮莫札瑞拉起司  
Seasonal Fruit Caprese / Fresh Mozzarella

主廚湯品

Chef's Soup of the Day

義大利麵 (擇一) | Choice of Pasta

波隆納肉醬圓直麵    
Bolognese Spaghetti

OR

義大利灰皮諾白酒蛤蜊細扁麵    
Pinot Grigio and Vongole Linguine

OR

羊肚菌 / 小菠菜 / 野菇 / 帕瑪森起士醬鳥巢麵   
Morels / Baby Spinach / Wild Mushrooms /
Tagliatelle Parmesan Cream Sauce

主餐 (擇一) | Choice of Main Course

宜蘭油封櫻桃鴨腿 / 紅酒醬  
Yilan Duck Leg Confit / Red Wine Sauce

OR

高雄永安石斑魚 / 蛤蜊 / 鮭魚卵 / 灰皮諾醬汁    
Kaohsiung Grouper / Clams / Salmon Roe
Pinot Grigio Cream Sauce

OR

雲林豪斯登沙朗牛 10盎司 / 綠橄欖鯷魚醬 (加價\$200)   
10oz Yunlin Holstein Sirloin / Piedicolle Green Olives Sauce (Add \$200)

甜點 (擇一) / 咖啡或茶

Choice of Dessert / Coffee or Tea

提拉米蘇 OR 老奶奶的蛋糕     
Tiramisu Jar or Torta Di Nonna

Moulin de Gassac, Pays d'Herault Guilhem Rosé, IGP, France
Grenache, Cinsault, Carignan

Querciabella, Mongrana, Maremma, DOC, Tuscany, Italy
Sangiovese, Carbernet Sauvignon, Merlot

KRIS, Delle Venezie, Veneto, DOC, Italy
Pinot Grigio

Terrazas de Los Andes, Reserva Chardonnay, Argentina
Chardonnay

Campagnola, Barocco Primitivo, Puglia, Italy
Primitivo

KRIS, Delle Venezie, Veneto, DOC, Italy
Pinot Grigio

KWV, Laborie Shiraz, Western Cape, South Africa
Shiraz

大地素食套餐

SEEDS Vegetarian Set Menu

NTD\$1,480+10%

前菜

Appetizers

芝麻葉 / 有機芽苗 / 小農蔬菜 / 杏仁 / 陳年巴沙米可醋 🌿🌱
Burrata / Arugula / Organic Sprouts and Vegetables / Almond / Aged Balsamic

義式蔬菜湯

Minestrone

義大利麵 (擇一)

Choice of Pasta

奶油紫薯洋芋麵疙瘩 🌿🌱🥛🥣

Purple Sweet Potato Gnocchi with Cream Sauce

OR

羊肚菌 / 小菠菜 / 野菇 / 帕瑪森起士醬 / 鳥巢麵 🌿🌱🥛🥣

Morels / Baby Spinach / Wild Mushrooms / Parmesan Cream Sauce / Tagliatelle

主餐 (擇一)

Choice of Main Course

拿波里茄汁燉蔬菜丸子 🌿🌱

Vegetarian Polpetta al Sugo Napolitano

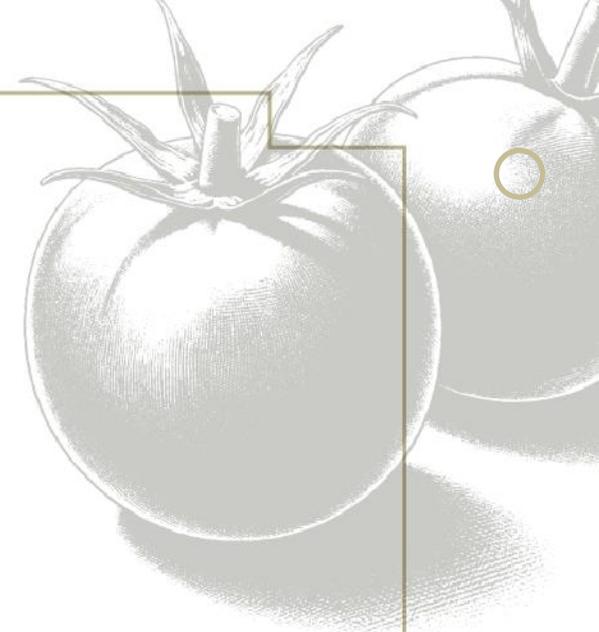
OR

義式焗烤千層茄子 🌿🌱🥛🥣

Eggplant Parmigiana

小農紅蘿蔔蛋糕 / 素檸檬乳酪 / 有機燕麥穀粒 🌿🌱🥛🥣

Local Farmer Carrot Cake / Vegan Lemon Cheese / Organic Granola



冷前菜

Appetizers and Salads | Antipasti Freddi

低溫豬小里肌 / 皮耶蒙特鮭魚醬    

Lonza Tonnata - Sous Vide Pork Loin / Piedmonte Tuna Cream Sauce

\$380

鮮果卡布里沙拉 / 新鮮莫札瑞拉起司  

Seasonal Fruit Caprese / Fresh Mozzarella

\$380

章魚馬鈴薯沙拉佐洋蔥與檸檬 

Octopus & Potato Salad with Onions and Lemon

\$380

帕瑪火腿 / 布拉塔起士 / 芝麻葉 / 有機芽苗 / 小農蔬菜 / 杏仁 / 陳年巴沙米可醋 (可做全素)     

Parma Ham / Burrata / Arugula / Organic Sprouts and Vegetables / Almond / Aged Balsamic
(Vegan option available)

\$580

義式綜合冷肉起士拼盤

義式臘腸 / 帕馬火腿 / 煙燻斯卡莫扎 / 佩克里諾胡椒 / 古崗佐拉藍紋 / 塔雷吉歐     

Italian Cold Cuts & Cheeses Platter

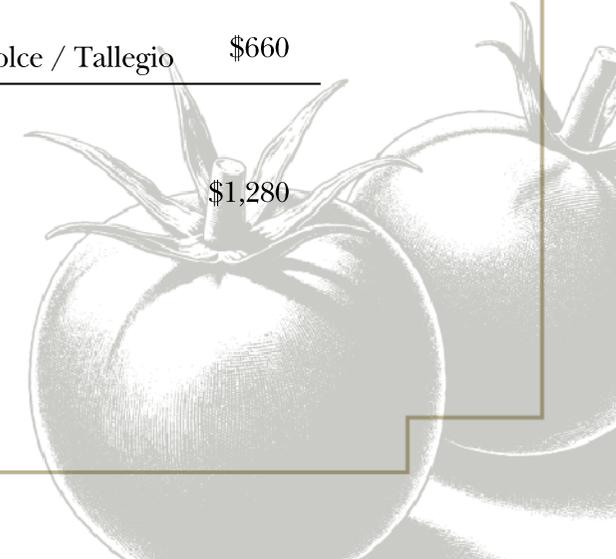
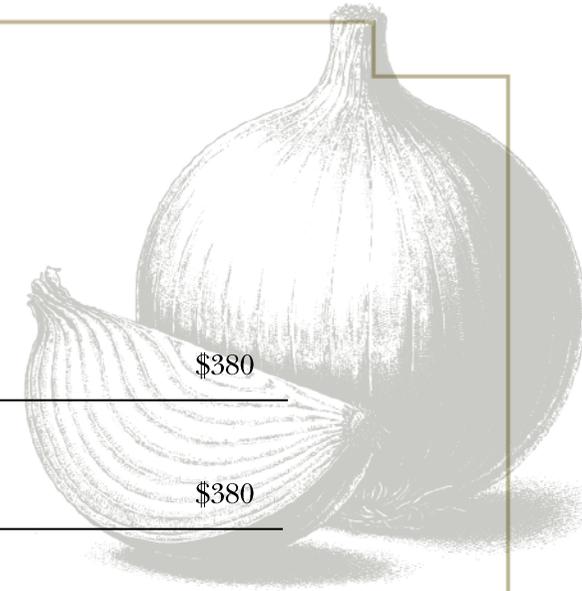
Salami / Prosciutto di Parma / Smoked Scamorza / Pecorino Pepato / Gorgonzola La Cameri Dolce / Tallegio

\$660

義式綜合開胃盤 (3-4人)      

Antipasti Platter (Share for 3-4 people)

\$1,280



熱前菜

Hot Appetizers | Antipasti Caldi

碳烤季節時蔬 / 義大利葡萄醋 🌿
Grilled Seasonal Vegetables / Balsamic

\$320

烤章魚 / 鷹嘴豆泥 / 味噌甜椒醬汁 🌿🥫🥬🍷🐟
Grilled Octopus / Hummus / Miso Sweet Pepper Sauce

\$380

佛羅倫斯燉牛肚 🌿🐮🥫
Trippa alla Fiorentina

\$420

酥炸西西里海鮮盤 🌿🥬🍷🐟
Fritto Misto di Mare

\$800

湯

Soups | Zuppe

主廚今日例湯 🌿🥫
Soup of the Day

\$220

有機義式蔬菜湯 🌿
Organic Minestrone

\$220

白豆栗子濃湯 🌿🥫🌰
White Bean and Chestnut Cream Soup

\$240

經典義大利麵&燉飯

Pastas and Risotto | Paste e Risotti

義大利灰皮諾白酒蛤蜊 🍷🌿🐚
Pinot Grigio and Vongole

\$400

羊肚菌 / 小菠菜 / 野菇 / 帕瑪森起士醬 (可做全素) 🌿🍷🥛
Morels / Baby Spinach / Wild Mushrooms / Parmesan Cream Sauce (Vegan option available)

\$420

波隆納肉醬 🍷🐷🐮
Bolognese

\$420

綜合海鮮九層塔青醬 🌿🍷🐚🐠
Mixed Seafood with Taiwanese Pesto

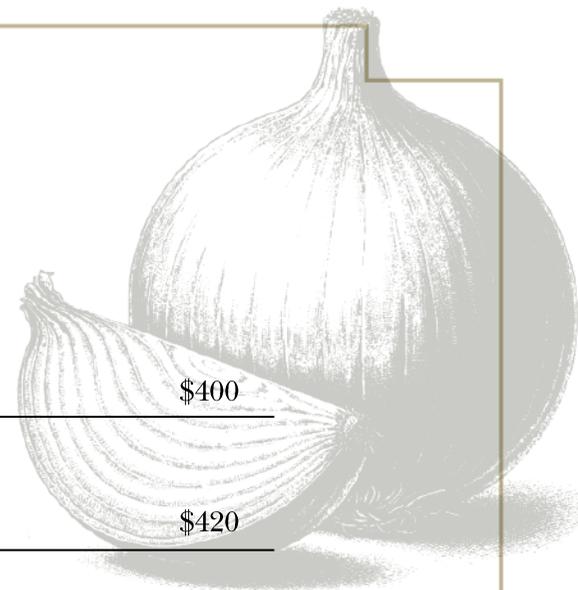
\$460

以上品項皆可選擇搭配 圓直麵、細扁麵、鳥巢麵、義大利卡羅利米燉飯
加價\$100可選擇 手工寬麵 或 手工麵疙瘩

Please choose from Spaghetti, Linguine, Tagliatelle, Carnaroli Risotto
Add \$100 to choose from Fresh Parpadelle or Handmade Gnocchi

手作千層麵 🌿🐷🐮🍷
Homemade Lasagna

\$540



特色義大利麵&燉飯

Signature Taiwanese Pastas and Risotto | Pasta e Risotti Taiwanesei

豆腐乳 / 雲林薩索雞 / 榨菜 / 鳥巢麵 🍴🍷🍴

Fermented Tofu / Yunlin Sasso Chicken Thigh / Pickled Mustard Tuber / Tagliatelle

\$520

東港櫻花蝦 / 蟹肉 / 酥炸軟殼蟹 / 金沙燉飯 🍷🍴🍴

Donggang Sakura Shrimps / Crab Meat / Soft Shell Crab / Crab Roe Risotto

\$540

辣味澎湖小管 / 干貝 / 鮮蝦 / 圓直麵 🍴🍷🍴🍷

Spicy Penghu Baby Squid / Scallop / Prawns / Spaghetti

\$580

加點附餐 Pasta Topping

溫泉玉子 🍷

Onsen Soft Egg

\$80

酥炸軟殼蟹 🍴🍴

Crispy Fried Soft Shell Crab

\$160

香煎北海道2L干貝 🍷

Grilled Hokkaido Scallop

\$440

帕瑪火腿 🍷

Parma Ham

\$160

主餐

Main Courses | Piatti Principali

拿波里茄汁燉蔬菜丸子 🌿
Vegetarian Polpette al Sugo Napolitane

\$780

義式焗烤千層茄子 🌿🍷🥄
Eggplant Parmigiana

\$780

慢燉帶骨小牛膝 / 番紅花燉飯 / 義式香草醬 🍷🐄
Ossobuco Slow Braised Veal Shank On The Bone / Saffron Risotto / Gremolata

\$880

高雄永安石斑魚 / 蛤蜊 / 鮭魚卵 / 灰皮諾醬汁 🌿🍷🥄🍷
Kaohsiung Grouper / Clams / Salmon Roe / Pinot Grigio Cream Sauce

\$860

宜蘭油封櫻桃鴨腿 / 紅酒醬 🍷🐄
Yilan Duck Leg Confit / Red Wine Sauce

\$880

雲林豪斯登沙朗牛 10盎司 / 綠橄欖鯷魚醬 🍷🐄🐟
Yunlin Holstein Sirloin 10oz / Piedicolle Green Olives Sauce

\$1,680

日本A4和牛紐約客5盎司 🍷🐄
A4 Japanese Wagyu New Yorker 5oz

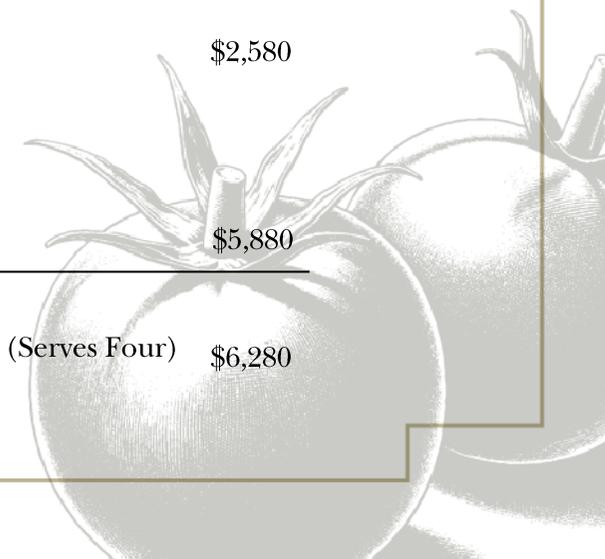
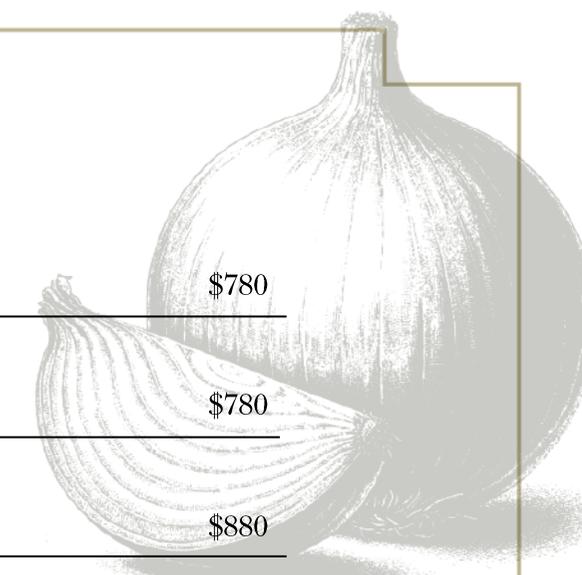
\$2,580

需2日前預訂
Please book 2 days in advance

碳烤海鮮拼盤 & 海膽 / 蛤蜊 / 海鮮粥 (二人分享) 🍷🍷🍷🍷
Grilled Seafood Platter and the Ultimate Sea Urchin & Clam Congee (Serves Two)

\$5,880

爐烤美國戰斧牛排 52 盎司 / 馬薩拉酒醬汁 / 爐烤時蔬 / 焗烤千層洋芋 (四人分享) 🍷🐄
Roasted U.S Beef Tomahawk (52oz) / Marsala Wine Sauce / Roasted Vegetables / Potato Gratin (Serves Four) \$6,280



甜點

Desserts | Dolci

香草奶酪 / 大黃根草莓果餡 / 小農九層塔凍 🍷🍷

Tricolore of Vanilla Panna Cotta / Rhubarb Strawberry Compote / Local Farmer Basil Jelly

\$220

老奶奶的蛋糕 🍷🍷🍷🍷

Torta Di Nonna Custard» and Pine Nuts Cake

\$250

皮斯托奇 🍷🍷

Torta Pistocchi » Dark Chocolate Ganache

\$250

提拉米蘇 🍷🍷🍷🍷🍷🍷

Tiramisu Jar

\$260

焦糖堅果冰糕 🍷🍷🍷🍷

Semi-Freddo di Torrone» Airy Frozen Nougat

\$260

水果盤 🍷

Taiwanese Seasonal Fruit Platter

\$380

