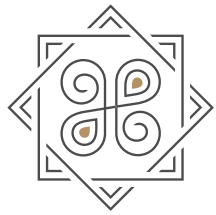


HAWKER



# MENU

SPECIAL ISSUE

June

2023.06.01

好客

S I N G A P O R E A N R E S T A U R A N T

Street

Soup

Seafood

Meat

Main

Vegetables and Tofu

Sweet

Beverage



*“Satay Skewers: the only type of love that can be both sticky and saucy.”*

By HAWKER

## 沙嗲串 (Satay Skewers)

沙嗲串是一種流行的東南亞菜餚，通常使用醃製過的雞肉、牛肉或豬肉來做碳烤。這些肉串通常配有美味的花生醬，並搭配青瓜和洋蔥片一起食用。沙嗲串是一種新加坡常見的街頭小吃，在東南亞許多國家都可以輕易找到。

Satay skewers are a popular Southeast Asian dish consisting of marinated and grilled skewered meat, typically chicken, beef, or pork. The meat is often accompanied by a flavorful peanut sauce and served with a side of cucumber and onion slices. Satay skewers are a delicious and convenient street food that can be found in many countries throughout Southeast Asia.



# 世界之味 A World of Flavors

## 新加坡美食文化 Singapore Culinary Culture

新加坡憑藉著民族融合與多元文化優勢，融會中國、馬來西亞、印度和西方飲食傳統，孕育了充滿活力且獨樹一幟的餐飲文化。新加坡料理更被公認為亞洲具代表性的美食之一，堪稱美食天堂。

而星國料理的主要風格，即為濃烈的口感和芬芳的香氣。多數料理運用了各式香料組合，如生薑、大蒜、辣椒、香茅和薑黃等，賦予食材鮮明的靈魂，蔚為特色。

整體而言，正因新加坡的地理位置和歷史背景，反映了多元文化的精彩碰撞，無論是專業饕客或美食愛好者，好客餐廳都能以一場令人難忘的「星」級風味之旅驚豔賓客味蕾，不容錯過。

Singapore's culinary culture is a vibrant and diverse fusion of flavors, influenced by the country's multicultural heritage. Singaporean cuisine is a melting pot of Chinese, Malay, Indian, and Western culinary traditions, resulting in a blend of dishes that are unique to Singapore.

One of the hallmarks of Singaporean cuisine is its bold flavors and fragrant aromas. Many dishes are characterized by a combination of spices and herbs, including ginger, garlic, chili, lemongrass, and turmeric, which give the food its distinctive taste.

Overall, Singapore's culinary culture reflects the country's rich history and diverse population. Whether you're a foodie or simply looking for delicious cuisine, restaurant HAWKER offers an unforgettable Singaporean epicurean experience that is not to be missed.

## 在星國美食中心享受街頭小吃 Makan at Hawker Center

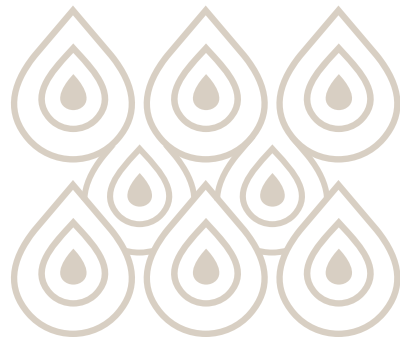
新加坡美食的魅力之一，來自當地最著名的美食中心 (Hawker Center) 中的人文風情以及琳琅滿目的小吃選項，既實惠又美味。它為那些渴望品嚐新加坡街頭美食的人們創造，提供一個包羅萬象的餐飲場所。

類似於台灣的夜市，Hawker Center 通常位於露天或是半露天的場所，當地人與遊客共同爭搶座位，在心儀的美食攤位前排隊，用餐氛圍熱鬧非凡。除了享受美食外，它還是當地居民交流的場所，常常是人們聚會、聊天、消磨時間的好去處。造訪 Hawker Center 對於想要體驗新加坡充滿活力的美食愛好者來說，都是去新加坡旅行時的必去之地。

Singaporean cuisine is also known for its Hawker (street) food scene, which showcases a wide range of affordable and delicious options. It has been created for those who long for the local culinary delights of Singaporean street food, offering them in one all-encompassing eatery.

Similar to the Night Market in Taiwan, Hawker Centers are usually crowded and bustling with activities, with locals and tourists alike jostling for seats and eagerly lining up at their favorite stalls. A visit to a Hawker Center is a must for anyone looking to experience the vibrant and dynamic food scene of Singapore.









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### 用喝水，回饋地球

#### Drink More Water, Save the Planet

好客希望為客人提供最優質的用餐體驗，同時也盡一份力量貢獻給我們的大地之母，故將酌收每人茶水資\$65，並將從中捐 20% 給致力於改善地球環保的慈善機構。

通過支持此項計劃，您可以在享受美食的同時，與我們一同幫助對環境有意義的活動。感謝您的支持與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. As such, we have implemented a policy of charging NT\$65 per person for Tea and Drinking Water, with 20% being donated to a charity dedicated to saving the planet.

By supporting this initiative, you can enjoy the meal knowing that you are helping to make a positive impact on the environment and supporting a worthwhile cause.

We thank you for your understanding and for joining us in our efforts to create a better world.



甲殼類  
Crustacean



貝類  
Shell



堅果  
Nuts



花生  
Peanuts



芝麻  
Sesame



全素  
Vegan



蛋奶素  
Vegetarian



無麩質  
Gluten free



奶製品  
Dairy



辣  
Spicy

若您對食物過敏請告知服務人員，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。如需打包或外帶餐點，一個環保餐盒將酌收取新台幣30元 (1美元)。

If you have any food allergies, please inform our service team  
All prices are subjected to a 10% service charge  
Corkage Fee: Wines NT\$500/bottle; Spirits & Sakes 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\$30 (US\$1) will be charged.

菜單價格為新台幣

The menu price is in New Taiwan Dollars.





平日個人午間套餐  
Weekday Set Lunch

4道 \$980/位 | 4 Courses \$980/Person

週一至週五供應，國定假日與特殊節日不供應

Available on Monday - Friday, excluding national holidays and special occasions

街邊小吃拼盤  
Street Food Platter

綜合沙嗲肉串 | 小金球 | 炸豆腐 | 鱸魚烏達  
Satay Skewers | Golden Ball | Tofu Goreng | Otak-Otak

湯品  
Soup

任選一款品項  
Choose one of the below

椰子燉雞湯 | 潮州肉骨茶  
Double-boiled Coconut Chicken Soup | Teochew Bak Kut Teh

主食  
Main

任選一款品項  
Choose one of the below

海南雞飯 | 海鮮炒粿條  
Hainanese Chicken Rice | Seafood Char Kway Teow

甜品  
Dessert

任選一款品項  
Choose one of the below

珍多冰 | 娘惹摩摩喳喳  
Ice Cendol | Bubur Cha Cha

飲品  
Beverage

套餐加購  
Add on Beverages

經典咖啡  
Classic Coffee  
NT\$180加購  
Additional NT\$180

果汁  
Juices  
NT\$150加購  
Additional NT\$150

虎牌啤酒  
Tiger Beer  
NT\$150加購  
Additional NT\$150



## 雙人套餐

### Set Menu For Two

6 道 \$2,880 | 6 Courses \$2,880

特殊節日不供應

Not available on special occasions

#### 街邊小吃拼盤 Street Food Platter

綜合沙嗲肉串 | 小金球 | 炸豆腐 | 鱸魚烏達  
Satay Skewers | Golden Ball | Tofu Goreng | Otak-Otak

#### 湯品 Soup

任選兩款品項  
Choose two of the below

椰子燉雞湯 | 潮州肉骨茶 | 冬蔭功海鮮湯  
Double-Boiled Coconut Chicken Soup | Teochew Bak Kut Teh | Seafood Tomyum Soup

#### 主食 Main

任選兩款品項  
Choose two of the below

印度抓餅, 馬來咖喱雞 | 雞油飯, 海南雞拼盤 | 泰國香米飯, 巴東牛肉  
Roti Prata with Malay-Style Chicken Curry | Chicken Rice with Hainanese Chicken Platter  
Thai Rice with Beef Rendang

#### 海鮮 Seafood

任選一款品項  
Choose one of the below

菜圃蒜米蒸比目魚菲力 | 醬爆西蘭花帶子  
Steamed Flounder Fillet With Pickle Radish and Crispy Garlic  
Scallops with XO Sauce and Broccoli

#### 季節時蔬 Seasonal Vegetable

季節時蔬

Seasonal Vegetable

請選擇您喜愛的烹調方式  
Cooking Methods as your desire

烹調方式: 清炒 | 蝦米炒 | 蒜蓉炒 | 參峇醬炒 | 上湯

Cooking Methods : Wok-fried | Dried Shrimp | Garlic | Sambal Chili | Supreme Stock

#### 甜品 Sweet

任選兩款品項  
Choose two of the below

娘惹摩摩喳喳 | 椰絲球  
Bubur Cha Cha | Ondeh Ondeh

#### 飲品 Beverage

加購 \$999/位 享受洲際精選葡萄酒  
Additional \$999 per person for wine pairing



## 蛋奶素個人套餐 Vegetarian Set Menu

4 道 \$880/位 | 4 Courses \$880/Person

特殊節日不供應  
Not available on special occasions

### 街邊小吃拼盤 Street Food Platter

素沙嗲烤串 | 小金球 | 脆皮馬鈴薯 | 瑪莎拉鮮蔬蛋   
Assorted Veggie Satay Skewer | Golden Ball with Sweet Turnip | William Potato with  
Mint Yoghurt | Masala Egg

### 湯品 Soup

金瓜濃湯  
Creamy Pumpkin Soup

### 主食 Main

黑金蘿蔔糕 | 鮮蛋炒粿條  
Chai Tow Kway | Char Kway Teow

### 甜品 Sweet

任選一款品項  
Choose one of the below

娘惹摩摩喳喳 | 椰絲球  
Bubur Cha Cha | Ondeh Ondeh

### 飲品 Beverage

經典咖啡  
Classic Coffee  
NT\$180加購  
Additional NT\$180

果汁  
Juices  
NT\$150加購  
Additional NT\$150

虎牌啤酒  
Tiger Beer  
NT\$150加購  
Additional NT\$150





## 街邊小吃 Street

街邊小吃，是城市中深受饕客喜愛的美食，提供品嚐各國風味的機會，同時也是體驗當地文化的絕佳方式。不管您從何處來，來到好客餐廳，都能讓您品嚐到來自新加坡最道地且多樣的街頭美食。

Street food is a beloved culinary experience found worldwide, offering foodies a chance to taste diverse flavors. It is a great way to try new foods and immerse your self in the local culture. HAWKER serves authentic and diverse Singaporean street food, welcoming every one to enjoy the unique flavors regardless of their background.

### 加多加多 Gado-Gado

田園蔬菜、鵪鶉蛋、天貝、迷你炸豆腐、樹子脆片、花生醬

Garden Vegetables, Quail Egg, Tempeh, Fried Mini Tofu, Emping Cracker, Peanut Sauce



蛋奶素 Ovo Vegetarian

\$280

### 金沙魚皮籃 Golden Fish Skin

炸魚皮、鹹蛋黃、辣椒絲

Fried Fish Skin, Salted Egg Yolk, Shredded Chili

\$360

### 沙嗲烤串 Satay Skewers

雞肉、牛肉、小黃瓜、洋蔥、鳳梨、花生醬

Chicken or Beef, Cucumber, Pineapple, Onion, Peanut Sauce



6串	12串
6 Sticks	12 Sticks
\$380	\$580

### 蝦醬脆皮雞翅 Belacan Chicken

脆皮炸雞、蝦醬、辣椒醬

Fried Chicken Drumette, Prawn Paste, Chili Sauce



\$380

### 小金球 Golden Ball

酥皮球、豆薯、鵪鶉蛋、生菜、幼筍、花生碎、辣椒醬

Crispy Pastry Ball, Sweet Turnip, Quail Egg, Chili Sauce, Ground Peanut, Bamboo Shoot, Lettuce



蛋奶素 Ovo Vegetarian

\$320

### 鱸魚烏達 Otak-Otak

鱸魚泥、蝦、各式香料

Seabass Paste, Prawn, Asian Spices



\$380

### 黑金蘿蔔糕 Chai Tow Kway

炒蘿蔔糕、蛋、菜脯、甜醬油、陳年醬油

Wok-Fried Carrot Cake, Egg, Dried Radish, Sweet Soya Sauce, Dark Soya Sauce



蛋奶素 Ovo Vegetarian

\$380



## 湯品 Soup

湯，是亞洲料理文化十分重要的一部分，大多數南洋湯品都是由藥草、香料和食材組成，具有豐富層次的風味，品嚐起來舒適潤口。在好客餐廳，必嚐的湯品為著名的肉骨茶，道地也同時是南洋料理的精髓。

Asian soups are nourishing and medicinal, with a wide variety enjoyed across the continent. Most Southeast Asian soups feature fresh herbs, spices, and ingredients, and have a comforting and delicious taste. At HAWKER, a must-try soup includes Bak Kut Teh, showcasing the importance of soups in Asian culture of culinary.

02

### 潮州肉骨茶 Teochew Bak Kut Teh

排骨、大蒜、白胡椒、油條

Braised Pork Rib, Garlic, White Pepper, Dough Fritter

\$480

### 馬來素肉骨茶 Malay-Style Bak Kut Teh

鴻喜菇、杏鮑菇、腐竹、豆腐、中藥材

Shimeji Mushroom, King Oyster Mushroom, Bean Curd Sticks, White Radish, Chinese Herbs



全素 Vegan

\$320

### 椰子燉雞湯 Double-Boiled Coconut Chicken Soup

仿土雞、椰肉、椰子水、香菇、紅棗、枸杞

Chicken, Coconut Meat, Coconut Water, Dried Mushroom, Red Date, Goji Berry



\$400

### 蟹肉海鮮豆腐羹 Seafood Crab Meat Soup

蟹肉、豆腐、蝦、干貝、蛋

Crab Meat, Tofu, Shrimp, Scallops, Egg



\$480

### 泰式冬蔭功海鮮湯 Thai Style Seafood Tom Yum

干貝、中卷、蝦、草菇、香茅、辣椒

Scallop, Squid, Prawn, Mushroom, Lemon Grass, Chili



\$520

03

## 海鮮 Seafood

海鮮，是新加坡美食文化不可或缺的一部分。最著名的菜色包含辣椒蟹和參峇海鮮等，非常適合配上一杯冰涼的啤酒大快朵頤，在品嚐道地新加坡海鮮的同時也能體驗高雄海洋城市熱情。

Indulge in the authentic flavors of Singapore's seafood cuisine, featuring signature dishes like chili crab and sambal seafood, complemented by a refreshing bottle of iced, cold beer. At HAWKER, you can enjoy the "Ocean City" Kaohsiung for a tantalizing coastal and culinary adventure.

### 👑 參峇中卷 Sambal Squid

香炒中卷、甜椒、紅洋蔥、主廚自製參峇醬  
Stir-fried Squid, Bell Pepper, Shallots, Home-Made Sambal



\$520

### 金沙中卷 Salted Egg Yolk Squid

酥炸中卷、鹹蛋黃、辣椒、咖哩葉、奶油  
Fried Squid, Salted Egg Yolk, Shredded Chili, Curry Leaf, Butter



\$520

### 👑 新加坡麥片蝦 Singapore Cereal Prawn

酥炸虎蝦、麥片、咖哩葉、辣椒  
Deep-fried Tiger Prawn, Cereal, Curry Leaf, Chili



\$1,080

### 千島蝦球 Thousand Island Prawn

酥炸虎蝦、主廚自製千島醬、飛魚卵  
Deep-Fried Tiger Prawn, Home-Made Thousand Island Dressing, Tobiko



\$680

### 奶皇蝦 Butter Prawn

炒虎蝦、奶油、咖哩葉、辣椒  
Stir-fried Tiger Prawn, Butter, Curry Leaf, Chili



\$1,080

### 👑 甘香蝦球 Kam Heong Prawn

炒虎蝦、甘香醬、咖哩葉、辣椒乾、蝦米  
Stir-fried Tiger Prawn, Kam Heong Sauce, Curry Leaf, Dried Chili, Dried Shrimp



\$780

### 👑 馬來參峇魚 Malay Sambal Halibut

炸比目魚、主廚特製參峇醬  
Deep-fried Halibut, Home-Made Sambal



\$980

### 菜脯蒜米蒸比目魚菲力 Steamed Halibut Fillet

比目魚、菜脯、蒜酥  
Steamed Halibut, Pickled Radish, Crispy Garlic



\$780

### 娘惹醬爆西蘭花帶子 Nyonya XO Sauce Scallops

XO 醬、干貝、花椰菜、蝦米  
XO Sauce, Scallop, Broccoli, Dried Shrimp



\$880





## 活海鮮 Live Seafood

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◆ 螃蟹需提前三天預定

Crab requires 3 days advance reservation

### 鹹蛋金沙蟹 Salted Egg Yolk Crab

斯里蘭卡沙公、鹹蛋黃、咖喱葉、鮮奶

Braised Mud Crab, Salted Egg Yolk, Curry Leaf, Milk



\$3,880

### 👑 新加坡辣椒蟹 Singapore Chili Crab

斯里蘭卡沙公、番茄、蛋、辣醬

Braised Mud Crab, Tomato, Egg, Chili Sauce



\$3,880

### 甘香醬蟹 "Kam Heong" Sauce Crab

斯里蘭卡沙公、蠔油、咖喱醬

Braised Mud Crab, Oyster Sauce Curry Paste



\$3,880

### 👑 經典黑胡椒蟹 Classic Black Pepper Crab

斯里蘭卡沙公、黑胡椒、咖喱葉、辣椒、洋蔥

Braised Mud Crab, Black Pepper, Curry Leaf, Chili, Onion



\$3,880

### 筍殼魚 Marble Goby

烹調方式 Cooking Method :

◆ 清蒸

Steamed Marble Goby with Superior Soy Sauce

◆ 菜脯蒜米蒸

Steamed Marble Goby with Chai Poh and Garlic Soy Sauce

👑 潮州酸菜豆腐蒸

Steamed Marble Goby with Sauerkraut and Tofu

◆ 新加坡辣椒醬(炸)

Deep Fried Marble Goby with Singapore Chili Sauce

50g / \$220

## 04

## 肉類 Meat

新加坡美食文化來自各種傳統的肉類菜餚，其中包含印尼、娘惹以及印度文化等，展現新加坡多元豐富的菜系。

Singaporean culinary culture draws from a variety of traditional meat dishes, including Indonesian, Nyonya and Indian cultures, showcasing the diverse rich cuisine of Singapore.

### 馬來咖喱雞 Malay Chicken Curry

燉煮仿土雞腿肉、馬鈴薯、咖喱、椰奶、辣椒

Slow-Cooked Chicken, Potato, Curry Spice, Coconut Milk, Chili



\$480

### 泰式綠咖喱 Thai Green Curry

燉煮仿土雞腿肉、茄子、泰式九層塔、椰奶、辣椒

Slow-Cooked Chicken, Egg Plant, Thai Basil, Coconut Milk, Chili



\$480

### 海南雞拼盤 Hainanese Chicken Platter

黑羽土雞、薑蓉、辣椒醬、陳年醬油

Poached Half Chicken, Ginger Sauce, Chili Sauce, Dark Soy Sauce



\$780

### 香茅松坂豬 Lemongrass Pork Jowl

豬頸肉、香茅、泰皇醬

Pork Jowl, Lemongrass, Sweet Chili Sauce



\$480

### 客家南乳豬 Hakka Crispy Pork Belly

炸五花肉、腐乳

Fried Prok Belly, Fermented Bean Curd

\$480

### 黑金脆皮花腩 Crispy Pork Belly in Dark Soya Sauce

五花肉、陳年醬油、辣椒

◆ 加購刈包 (2個) \$60

Prok Belly, Dark Soy Sauce, Chili

Add on Steamed Lotus Bun (2pcs) \$60



辣度可調整

\$680

### 南洋黑椒炒牛粒 Black Pepper Beef Cubes

牛後腿肉、黑胡椒、奶油

Knuckle, Black Pepper, Butter



\$780

### 巴東牛肉 Beef Rendang

美國 Prime 無骨牛小排、椰奶、各式香料

Slow Cooked US Prime Beef, Coconut Milk, Asian Spice



\$980



## 蔬菜與豆腐 Vegetables and Tofu

好客餐廳提結合中港、馬來西亞及客家料理。其中招牌菜包含海鮮煲仔豆腐、參峇醬炒時蔬。

HAWKER provides a diverse selection a combination of Chinese, Hong Kong, Malaysian and Hakka cuisine. The signature dishes include seafood claypot tofu and stir-fried seasonal vegetable with sambal sauce.

05

### 海鮮煲仔豆腐 Seafood Claypot Tofu

煲豆腐、虎蝦、小卷

Braised Tofu, Tiger Prawn, Squid



\$580

### 鐵板豆腐 Sizzling Tofu

豆腐、豬肉碎

Sizzling Tofu, Minced Pork



\$480

### 客家菜脯蛋 Hakka Dried Radish Omelet

煎洗選蛋、菜脯

Pan-Fried Egg, Dried Radish



蛋奶素 Ovo Vegetarian

\$280

### 季節時蔬 Seasonal Vegetable

烹調方法: 清炒 | 蝦米炒 | 蒜蓉炒 | 參峇醬炒 | 上湯

Cooking Methods: Wok-Fried | Dried Shrimp | Garlic | Sambal Sauce | Supreme Stock

\$300



06

## 飯與麵 Rice and Noodle

在重要節日上，時常可以看到親朋好友們共享各種麵食與飯類。好客餐廳提供多款招牌主食，包含海南雞飯、叻沙麵和海鮮炒粿條，不論是想獨自品嚐，或是與家人和朋友分享，好客的主食選擇都能滿足您。

On important occasions, you can often see friends and family sharing a variety of noodle and rice. Hawker offers selections of signature dishes, including Hainanese Chicken Rice, Laksa Noodles and Seafood Char Kway Teow. Whether you prefer to enjoy it alone or share it with family and friends, there is always a great choice for you.

泰國香米飯 Thai Rice



\$50

雞油飯 Chicken Rice

\$80

印度抓餅 Roti Prata

\$80

鳳梨炒飯 Pineapple Fried Rice

薑黃、蛋、鳳梨、腰果

Turmeric, Egg, Pineapple, Walnut



蛋奶素 Ovo Vegetarian

\$360

海南雞飯, 清雞湯 Hainanese Chicken Rice, Chicken Clear Soup

雞油飯、黑羽土雞、薑蓉、辣椒醬、陳年醬油

Chicken Rice, One-fourth of Chicken, Ginger Sauce, Chili Sauce, Dark Soy Sauce



\$480

泰式蟹肉炒飯 Thai-Style Crab Meat Fried Rice

蟹肉、玉米筍、田園蔬菜

Crab Meat, Baby Corn, Vegetables



\$520

海鮮炒粿條 Seafood Char Kway Teow

炒粿條、蛋、干貝、鮮蝦、中卷、豆芽

Kway Teow, Egg, Scallop, Prawn, Squid, Beansprout



可做蛋奶素 Ovo Vegetarian Option Available

\$580

星洲炒米粉 Singapore Fried Bee Hoon

炒米粉、鮮蝦、叉燒、蛋、豆芽、韭菜

Rice Vermicelli, Prawn, Char Siew, Egg, Beansprout, Leek



可做蛋奶素 Ovo Vegetarian Option Available

\$520

乾炒牛粿條 Beef Kway Teow

炒牛肉、蛋、豆芽、韭菜

Fried Beef, Egg, Beansprout, Leek



\$580

新加坡叻沙麵 Singapore Laksa Noodle

油麵、干貝、鮮蝦、中卷、豆芽、椰奶

Yellow Noodle, Scallop, Prawn, Squid, Beansprout, Coconut Milk



\$520

檳城蝦麵 Penang Prawn Mee

油麵、米粉、蝦湯、虎蝦

Yellow Noodle, Rice vermicelli, Prawn Stew, Tiger Prawn



\$520



## 甜品 Sweet

招牌甜品包含椰絲球、娘惹摩摩喳喳、紅豆冰和炸香蕉。甜品大多使用椰糖和椰奶為主要成分，讓您能帶著健康及滿足的心情，結束這一場好客美食之旅。

HAWKER's signature sweets, Ondeh-Ondeh, Cendol, Goreng Pisang, and Fried Banana are made with coconut sugar and coconut milk as the healthier main ingredients. Indulge in these authentic desserts at HAWKER, paired with a cup of Chinese tea or coffee, for a joyful ending to your meal.

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### 👑 椰絲球 Ondeh-Ondeh

糯米、椰絲、椰糖、斑蘭葉

Glutinous Rice, Grated Coconut, Coconut Sugar, Pandan Leaf



\$210

### 👑 娘惹摩摩喳喳 Bubur Cha Cha

芋圓、芋頭、地瓜、西米露、椰果、紅豆、椰奶、斑蘭葉

Taro Ball, Taro, Sweet Potato, Sago, Coconut Jelly, Red Bean, Coconut Milk, Pandan Leaf



\$260

### 珍多冰 Ice Cendol

綠豆粉條、紅豆、椰糖、椰奶

Green Bean Jelly, Red Bean, Coconut Sugar, Coconut Milk



\$240

### 👑 紅豆冰 Ais Kacang

綠豆粉條、紅豆、亞答籽、波羅蜜、椰糖、椰奶、冰淇淋

Green Bean Jelly, Red Bean, Atap Seed, Jackfruit, Coconut Sugar, Coconut Milk, Ice Cream



\$280

### 👑 炸香蕉 Goreng Pisang

酥炸香蕉、椰糖、椰奶、麵粉、斑蘭葉、冰淇淋

Fried Banana, Coconut Sugar, Coconut Milk, Flour, Pandan Leaf, Ice Cream



\$320

### 紅薯甜甜圈 Sweet Potato Doughnut

紅地瓜、糯米粉

Sweet potato, Glutinous Rice Flour



\$280

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## 飲品 Beverage

除了經典咖啡之外，好客餐廳還提供各式南洋創意飲品，提供您與南洋料理搭配的最佳選擇，也讓單純想在炎炎夏日中暢飲消暑的客人們，提供了最具代表性的新加坡虎牌啤酒，還有一系列適合單獨品飲的葡萄酒。讓好客餐廳成爲您享受美食，和暢飲清涼飲品及消暑的最佳去處。

At HAWKER, in addition to Classic Coffees, you can indulge in a range of refreshing and creative local beverages that perfectly complement our flavorful dishes or make for a perfect sip on a scorching summer day. Our beverage selection includes the iconic Singaporean beer - TIGER, as well as a variety of wines that are suitable for any time of the day.



### 精選葡萄酒 HAWKER Wine Selection

#### ◆ 粉紅/氣泡酒 Rosé / Sparkling

杯Glass 瓶Bottle

Moulin de Gassac, IGP Pays D'Hérault Guilhem Rosé, 2021, France \_\_\_\_\_ \$380 \$1,800

Bisol Belstar Prosecco Cult Doc Extra Dry, NV, Italy \_\_\_\_\_ \$2,300

Pommery Royal Brut, Champagne, NV, France \_\_\_\_\_ \$3,800

Philipponnat Royale Réserve Brut Champagne, NV, France (375ml) \_\_\_\_\_ \$2,200

#### ◆ 白葡萄酒 White Wine

杯Glass 瓶Bottle

Moulin de Gassac, Pays d'Oc Viognier, 2020, France \_\_\_\_\_ \$350 \$1,600

Kunster Estate Riesling, 2022, Germany \_\_\_\_\_ \$450 \$2,100

半瓶Half Bottle 瓶Bottle

Paladin delle Venezia Pinot Grigio 2021, Italy \_\_\_\_\_ \$800 \$1,580

#### ◆ 紅葡萄酒 Red Wine

杯Glass 瓶Bottle

Domaine Gallet, Jade Northern Rhone Syrah, 2020, France \_\_\_\_\_ \$400 \$1,900

Hesketh Twist of Fate Cabernet Sauvignon, 2018, Australia \_\_\_\_\_ \$450 \$2,100

半瓶Half Bottle 瓶Bottle

Château de Valcombe No Sex for Butterfly Grenache, 2020, France \_\_\_\_\_ \$1,000 \$2,100

Paladin Casa Lupo Valpolicella Ripasso Superiore, 2017, Italy \_\_\_\_\_ \$1,400 \$2,280





### ◆ 清爽啤酒 Refreshing Beers

新加坡虎牌啤酒 Tiger Beer \_\_\_\_\_ \$180

海尼根 Heineken \_\_\_\_\_ \$180

台灣啤酒 Taiwan Beer \_\_\_\_\_ \$180

### ◆ 好客特調 HAWKER Cocktails

洲際檬虎 IC Tiger \_\_\_\_\_ \$360

虎牌冰釀啤酒、檸檬汁、辣醬、鹽、自製香茅叻沙葉糖漿  
Tiger Crystal, Lemon Juice, Chili Sauce, Salt, Home-Made Lemongrass & Laksa Syrup

新加坡司令 Singapore Sling \_\_\_\_\_ \$380

琴酒、君度、櫻桃白蘭地、鳳梨汁、安古斯圖拉苦精  
Gin, Cointreau, Cherry Brandy, Pineapple Juice, Angostura Bitter

羅望子瑪格麗特 Tamarind Margarita \_\_\_\_\_ \$380

龍舌蘭酒、君度、羅望子果醬、青檸汁、蔗糖  
Tequila, Cointreau, Tamarind Jam, Lime Juice, Sugarcane Sugar

斑蘭黛綺莉 Pandan-quiri \_\_\_\_\_ \$380

斑蘭高良蘭姆酒、青檸汁、蔗糖  
Pandan Galangal Rum, Lime Juice, Sugarcane Sugar

### ◆ 好客無酒精特調 HAWKER Mocktails

椰汁莫奇多 Mojito Coconut Mojito \_\_\_\_\_ \$360

椰子水、檸檬片、蜂蜜、薄荷  
Coconut Water, Lemon, Honey, Mint

無酒精新加坡司令 Virgin Singapore Sling \_\_\_\_\_ \$360

碧螺春、鳳梨汁、柳橙汁、石榴汁、薑汁汽水、萊姆汁、蔗糖  
Spring Spiral Green Tea, Pineapple Juice, Orange Juice, Grenadine, Ginger Ale, Lime Juice, Sugarcane Sugar

東方紅龍 Eastern Red Dragon \_\_\_\_\_ \$360

鐵觀音、朱槿、蔓越莓、火龍果、萊姆汁、蔗糖  
Iron Buddha Tea, Hibiscus, Cranberry, Dragon Fruit Juice, Lime Juice, Sugarcane Sugar

好客特色調飲 HAWKER Specialty \_\_\_\_\_ \$300



◆ 街邊飲品 HAWKER Signatures

凍檸茶 Iced Lemon Tea	\$220
古早味紅茶牛奶 Traditional Taiwanese Milk Tea	\$240
新加坡道地咖啡/茶 Kopi / Teh	\$220
麥可傑克森 Michael Jackson	\$240
羅望子檸檬氣泡飲 Tamarind Bubble	\$260
美祿恐龍 Milo Dinosaur	\$280
美祿酷斯拉 Milo Godzilla	\$320
印度香料奶茶 Chai Latte	\$280

◆ 經典咖啡 Classic Coffee

濃縮咖啡 Espresso (Single/Double)	\$180/\$200
美式咖啡 Americano (I / H)	\$200
拿鐵 Latte (I / H)	\$220
卡布奇諾 Cappuccino (H)	\$220

◆ 果汁 Juices

甘蔗汁 Sugarcane Juice	\$180
椰子水 Coconut Water	\$180
好客特製 HAWKER Signature	\$220



## 像道地新加坡人一樣點咖啡

### Order Kopi like a Local

在新加坡，喝上一杯咖啡還有些學問，新加坡咖啡(Kopi)可謂是星國文化中不可或缺的一部份，以獨特的咖啡豆沖煮，混入甜煉乳，香濃提神令人回味無窮。

南洋咖啡的特色，以高溫烘焙咖啡豆、糖和奶油，使咖啡豆焦糖化，風味和香氣更鮮明，再將烘焙好的咖啡豆研磨成粉，熱水沖泡後用法蘭絨布袋(暱稱為襪子)過濾。最後加入甜煉乳，完成一杯口感濃郁滑順的星式咖啡。

新加坡咖啡的迷人之處，也在於多樣變化，其中最受歡迎的類型包括黑咖啡加糖(Kopi-O)、黑咖啡加淡奶(Kopi-C)和最經典的咖啡加煉乳(Kopi)。豐富多元的咖啡選擇，在品味美食之餘，也能彷彿置身南洋般感受新加坡的咖啡文化。

Kopi, also known as Singaporean coffee, is an essential part of Singaporean culture. It is a type of coffee that is brewed using a unique blend of coffee beans and is typically served with sweetened condensed milk.

To make Kopi, coffee beans are roasted with sugar and butter, which gives the coffee its distinctive flavor and aroma. The beans are then ground and brewed using a metal filter known as a "sock," which is placed in a pot with hot water. Sweetened condensed milk is added to the coffee to give it a rich and creamy flavor.

One of the unique aspects of kopi is the different variations available. Some of the most popular types include Kopi-O (black coffee with sugar), Kopi-C (coffee with evaporated milk), and the most classic Kopi (coffee with condensed milk).



Kopi-O

Kopi-O  
Siew DaiKopi-O  
Kosong

Kopi-C



Kopi

Kopi  
Siew Dai

Teh-O

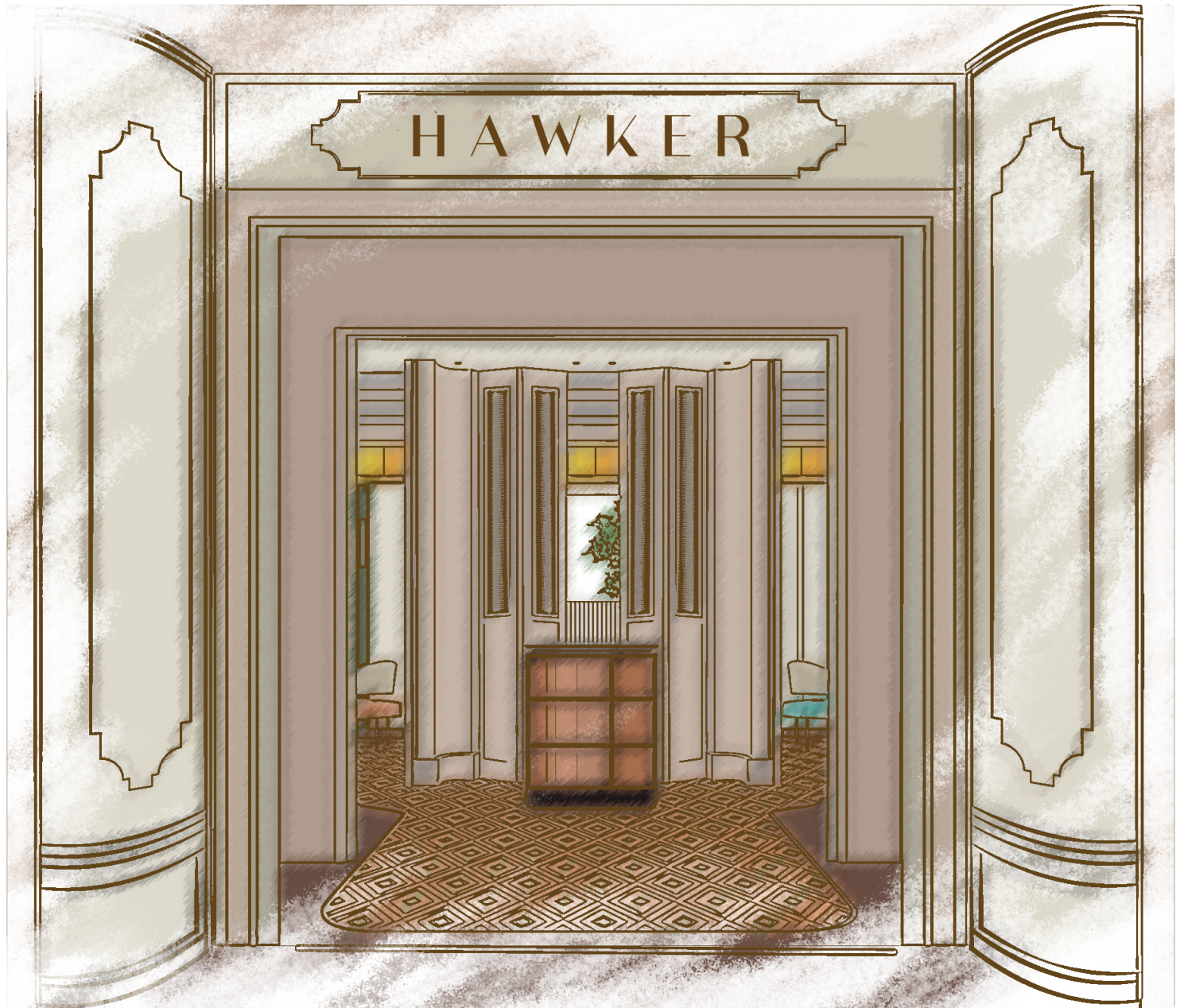
Teh-O  
Siew DaiTeh-O  
Kosong

Teh-C



Teh

Teh  
Siew Dai



### 超越你對餐廳的想像

「好客」餐廳的英文HAWKER即為新加坡當地著名的美食中心。在「好客」，我們相信難忘的餐飲體驗源於道地性、連結性和創意性，並透過獨特的殖民風格設計、道地的招牌美食和飲品，以及互動式的服務體驗，將新加坡的美食文化和世界各地的風味帶到台灣。

「好客」代表著充滿活力且繽紛的新加坡飲食文化，它為滿足嚮往星國美食的賓客而創立，並且將豐富多彩的風味匯聚於一家餐廳中，透過當地食材的呈現，喚起了對星國文化的懷舊之情，同時也刺激了味蕾。

透過現代、充滿活力和色彩的設計和氛圍，「好客」提供給服客人的服務不僅是細膩，同時伴隨著輕鬆且互動性的。如想深度體驗新加坡蓬勃的美食風貌，一趟「好客」之旅絕對是必訪行程。

### Go Beyond Restaurant

The name "HAWKER" derives directly from the famous Hawker Center in Singapore. At HAWKER, we believe memorable dining experiences derive from authenticity, connectivity and creativity. We do this by bringing the Singaporean cuisine and culture of a world of flavors to Taiwan, through distinctive colonial design, authentic Singaporean food, and engaging service experiences.

At HAWKER, an enticing presentation of locally sourced ingredients stimulates both nostalgia and the palate.

For anyone wanting to explore Singapore's rich food culture, a visit to HAWKER is a must.



# Highlights & Specials

好客



## 新加坡辣椒蟹 Singapore Chili Crab

辣椒蟹是新加坡最著名的菜色之一。其特色之一是使用辣椒、蒜頭、洋蔥、番茄醬和其他香料製成的濃郁醬汁炒螃蟹.....讓人食指大動。這道菜通常與炸饅頭一起食用，以吸收美味的醬汁。Singapore Chili Crab is a popular seafood dish that features crab cooked in a tangy, sweet, and spicy tomato-based sauce. This dish is often served with fried buns, known as mantou, to soak up the delicious sauce.

## 椰絲球 Ondeh-Ondeh

椰絲球是一種傳統的馬來西亞甜點，由糯米粉製成，中間為椰糖，煮熟後再滾上椰絲。這種甜點小巧圓形，口感有彈性，中間有甜甜的口感。椰絲球在馬來西亞和新加坡是一種受歡迎的點心和甜點，也可以在其他東南亞國家找到。

Ondeh-Ondeh is a traditional Malaysian dessert made of glutinous rice flour filled with coconut sugar, boiled and then rolled in grated coconut. The dessert is small and round with a chewy texture and a sweet center. Ondeh-Ondeh is a popular snack and dessert in Malaysia and Singapore, and can also be found in other Southeast Asian countries.

