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 Xinguan road 33. A define 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 business and social gatherings at the heart of the InterContinental Kaohsiung.

À La Carte 單點

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

Soups & Salads 湯品&沙拉

主廚推薦每日濃湯搭自製麵包
SEEDS Daily Soup served with Home-made Bread NT$160

羅勒番茄湯搭自製麵包
Roasted Basil Tomato Soup served with Home-made Bread NT$160

大地沙拉
SEEDS Green Salad NT$180

選擇醬汁: 檸檬油醋、義大利油醋、和風醬
Choice of Dressing: Citronette, Balsamic vinaigrette dressing, Japanese style dressing

經典凱撒沙拉
Classic Caesar Salad NT$260

可另加點炭烤舒肥雞胸肉或煙燻鮭魚 + NT$80 / NT$120
Extra Order: Roasted Sous Vide Chicken Breast or Smoked Salmon

Healthy Bowl 健康碗

屏東小農有機蔬食
Pingtung Farmer's Veggie NT$300

炙燒鮪魚與小農有機蔬食
Seared Tuna with Pingtung Farmer's Organic Vegetables NT$360

炭烤香料舒肥雞胸與小農有機蔬食
Roasted Spiced Sous Vide Chicken Breasts with Pingtung Farmer's Organic Vegetables NT$320

炭烤美國Prime牛排與小農有機蔬食
Roasted Spiced U.S Prime Steak with Pingtung Farmer's Organic 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醬油醋、冬蔭醬
All the bowl include: Tofu / Shredded Kelp / Broccoli / Edamame Bean / Corn /
Cucumber / Japanese-style Soft-cooked Egg OR Soft-boiled Eggs
Choose your Grains: Rice, Multigrain, Soba Noodle
Choose your Dressing: Japanese Sauve, Japanese Yuzu Sauce, XO Sauce, Tom Yum Sauce

自製水果麥片黑糖木斯里
Seasonal Fresh Fruits Yogurt Bowl NT$280

自製麥片, 優格, 水果, 莓果, 黑糖燕麥
Homemade Granola, Berries, Brown Sugar Muesli

Signature Noodles Bowl 招牌麵碗

鮮蝦餛飩麵
Wonton Shrimp Noodle Soup NT$320

M9 澳洲和牛片牛肉麵
M9 Australia Wagyu Beef Slices Noodle Soup NT$880

Sandwiches & Burgers 三明治與漢堡

附薯條和綜合沙拉
Served with fries and mixed greens

總匯三明治
Club Sandwich NT$420

和牛起士堡
Wagyu Cheese Burger NT$680

炸雞鬆餅與綠辣椒, 玉米, 脆培根, 酪梨醬, 鮮奶油
Taiwanese Chicken Waffles NT$380

墨西哥辣椒, 玉米, 脆培根, 酪梨莎莎, 酸奶
Green Chilies, Corn, Glazed Bacon, Avocado Salsa, Sour Cream

Snacks 下酒菜

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

松露薯條
Truffle French Fries — NT$280

原味薯條
Original French Fries — NT$220

Sharing Platter 小聚時光

義式普切塔 (兩人份)
Bruschetta's 33 (sharing 2 pax) — NT$420

3 種風味: 番茄蘿勒,松露洋菇,鮪魚醬
3 Topping: Tomato basil, Mushroom truffle pate', Tuna pate'

油封櫻桃鴨腿墨西哥餡餅佐酸奶,莎莎醬與酪梨醬 (兩人份)
Duck Confit Quesadilla,Sour Cream, Salsa, Mashed Avocado (sharing 2 pax) — NT$680

港灣黃金酥炸拼盤 (兩人份)
Crispy Harbor Treasures Platter(sharing 2 pax) — NT$500

炸透抽,米血,豆腐,杏鮑菇,甜不辣,銀絲卷,龍珠
Deep Fried Squid, Rice Blood Cake, King Oyster Mushroom, Tofu
Tempura Fish Cake, Silver Thread Bun, Squid Mouth

精選起士盤 (三人份)
Selected Cheese Plater(for three people) — NT$880

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

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.

Brunch Platter
早午餐

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

爐烤起士, 火腿, 太陽蛋, 自製吐司
Home-made Bread Toast top with Sunny-side-up Egg, Grilled Cheese, Ham — NT$380

屏東小農綜合生菜, 有機芽苗, 豬肉腸, 培根
Served with Pingtung farmer's seasonal lettuce, organic sprout, pork sausages, bacon

鬆軟法式起士奶油松露炒蛋配法國麵包酪梨
French Style Scrambled Eggs, Truffle Oil, Avocado top with Crispy Baguette — NT$360

屏東小農綜合生菜, 有機芽苗, 豬肉腸, 培根
Served with Pingtung farmer's seasonal lettuce, organic sprout, pork sausages, bacon

維吉尼亞火腿班尼迪克蛋
English Muffin Virginia Ham Eggs Benedict — NT$320

屏東小農綜合生菜, 有機芽苗, 豬肉腸, 培根
Served with Pingtung farmer's seasonal lettuce, organic sprout, pork sausages, Bacon

煙燻鮭魚佛羅倫斯蛋
Sourdough Toast top with Smoked Salmon Egg Florentine — NT$360

屏東小農綜合生菜, 有機芽苗, 菠菜. 豬肉腸, 培根
Served with Pingtung farmer's seasonal lettuce, organic sprout, spinach, pork sausages, bacon

北非燉蛋
Shakshuka — NT$320

屏東小農綜合生菜, 有機芽苗, 法國麵包片
Served with Pingtung farmer's seasonal lettuce, organic sprout, sliced home-made baguette

美國Prime牛排
Sourdough Toast top U.S Prime Steak — NT$580

酪梨,屏東小農綜合生菜, 有機芽苗, 豬肉腸, 培根
Served with avocado, Pingtung farmer's seasonal lettuce, organic sprout, pork sausage, bacon

炭烤香料舒肥雞胸
Roasted Spiced Sous Vide Chicken Breasts — NT$320

酪梨,屏東小農綜合生菜, 有機芽苗, 豬肉腸, 培根
Served with avocado, Pingtung farmer's seasonal lettuce, organic sprout, pork sausage, bacon

早餐幕斯里碗
Breakfast Muesli Bowl — NT$280

自製麥片, 優格, 水果, 莓果, 黑糖燕麥
Homemade granola, yogurt, fresh fruits, berries, brown sugar muesli

Desserts
甜點

供應時間 10:00 - 21:00
Serving Time: 10:00 – 21:00

貝禮詩乳酪蛋糕
Bailey Cheese Cake — NT$220

櫻桃巧克力冰淇淋帕妃
Cherry & Chocolate Ice Cream Parfait — NT$260

烘焙坊每日精選
"Daily- Deli" Special Cakes — NT$260

季節水果盤
Season Fruit Platter — NT$260