

HAWKER



MENU

SPECIAL ISSUE

June

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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



"I'm on a seafood diet. I see food, I eat it."

By HAWKER

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.



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.





主廚

Chef



深入洞悉洲際行家主廚 黃偉飛的故事 廚藝旅程源於一顆蛋

「好客」HAWKER餐廳的靈魂人物 – 黃偉飛(Kelvin Wong)主廚，擅長以現代風格詮釋東南亞料理，尤以新加坡、馬來西亞和泰國等東南亞美食為最。黃主廚擁有馬來西亞血統，旅居新加坡工作近十年，後赴杜拜持續追求廚藝精進。黃主廚以呈現道地風味、卓越的調味功力，以及針對國際客群的豐富餐飲經驗而聞名遐邇。

黃偉飛主廚對烹飪的熱情始於15歲，當時他第一次在家煎了一顆荷包蛋，並從此愛上了烹飪，也因此開啟了他的廚師生涯。在「好客」餐廳，您將驚豔於黃主廚拿手的自製參峇醬、芝士蟹和其他新馬當地著名的街頭小吃，同時感受餐廳有趣和充滿創意的互動式服務。

主廚以自身專業經驗，將傳統東南亞風味巧妙融入現代美食，創造出獨特且難忘的用餐體驗。對於尋找輕鬆自在的聚餐體驗，或單純想念道地東南亞街頭小吃的賓客而言，「好客」絕對是不容錯過的地方。

“It all started with an egg...” – Meet Chef Kelvin Wong

Kelvin Wong, head chef of HAWKER, is known for his modern Southeast Asian cuisine, with a focus on Singaporean, Malaysian, and Thai dishes. With his Malaysian roots and almost a decade of experience in Singapore before moving to Dubai, his dishes are renowned for their genuine flavors and exceptional taste, thanks to his experience to cater to the diverse preferences of international customers.

Chef Kelvin's passion for cooking began at the age of 15 when he discovered his love for culinary arts and while pan-frying a simple egg at home. At HAWKER, he showcases his signature dishes, such as the Sambal sauce, Cheese Crab, and other local street foods, while providing a fun, creative, and interactive dining experience for customers of all ages.

Chef Kelvin's expertise is evident in his skills to blend traditional Southeast Asian flavors into modern dishes, creating a unique and unforgettable dining experience. HAWKER is a must-visit destination for those seeking fun dining or simply craving delicious and easy-to-find Singaporean street



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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力量貢獻給我們的大地之母。我們將酌收每人水資NT\$65，並將從中的20%捐贈給致力於改善地球環保的慈善機構。

通過支持這個計劃，您可以在享受美食的同時，幫助環境並支持一項有意義的活動。
好客餐廳感謝您的支持並參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 water, with 20% being 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 you for your understanding and for joining us in our efforts to create a better world.



若您對食物過敏請告知服務人員以上價格均需另加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

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



平日午間套餐 Weekday Lunch Set

3道 NT\$ 880 /位 | 3 Courses NT\$ 880/Per Person
4道 NT\$ 940 /位 | 4 Courses NT\$ 940/Per Person

我只有1小時的午餐時間... I have only 1 hour for lunch...

週一至週五, 不包含國定假日

Available Monday-Friday, excluding public holidays

街邊小吃拼盤 Street Food Platter

沙嗲綜合肉串 | 小金杯 | 炸豆腐 | 鱸魚烏達
Satay Skewers | Pie Tee Cup | Tofu Goreng | Otak-Otak

-可做蛋奶素 Vegetarian Option Available-

◆ NT\$300 加購義大利粉紅氣泡酒一杯
Additional NT\$300 for Prosecco Rosé

◆ NT\$120 加購虎牌啤酒一瓶
Additional NT\$120 for Tiger Beer

主食 Main

任選一款品項
Choose one of the below

海南雞飯 | 印尼炒飯 | 海鮮叻沙麵 | 海鮮炒粿條
Hainanese Chicken Rice | Nasi Goreng | Seafood Laksa Noodle |
Seafood Char Kway Teow

-可做蛋奶素 Vegetarian Option Available-

甜品 Dessert

任選一款品項
Choose one of the below

珍多冰 | 椰絲球 | 炸香蕉佐咖椰醬
Ice Cendol | Ondeh-Ondeh | Goreng Pisang with Kaya Dip

飲品 Beverage

經典咖啡 或 +NT\$30 升級為好客特色飲品
Classic Coffee or +NT\$30 upgrade to HAWKER Signatures



好客雙人套餐 HAWKER Set For Two NT\$ 2,480

只有兩位，但什麼都想吃... We're only two, but we want it all...

加購NT\$999/位 升級為餐酒搭配
Add. NT\$999 per person for wine pairing

街邊小吃拼盤 Street Food Platter

沙嗲綜合肉串 | 小金杯 | 炸豆腐 | 鱸魚烏達

Satay Skewers | Pie Tee Cup | Tofu Goreng | Otak-Otak

NT\$200加購
Additional NT\$200 for

老虎蝦鳳梨青木瓜沙拉

或 金沙魚皮籃
Or Fish Skin & Salted Egg Basket

D.O.C. Prosecco Rosé Brut Millesimato 2021

湯品(每碗) Soup(pax)

以下選擇兩款
Choose two of the below

椰子燉雞湯 | 潮州式肉骨茶

Double-Boiled Coconut Chicken Soup | Teochew Bak Kut Teh

NT\$150加購

Additional NT\$150 for

薑黃海鮮湯

Turmeric Seafood Broth

主食 Main

以下選擇兩款
Choose two of the below

印度抓餅 | 蛋炒粿條 | 泰國香米飯

Roti Prata | Char Kway Teow | Thai Rice

海鮮類 Seafood

參峇烤虎蝦

Sambal Grilled Tiger Prawn

NT\$2,500加購

Additional NT\$2,500 for

新加坡辣椒蟹

Singapore Chili Crab

或

Or

馬來芝士蟹

Malay-Style Creamy Cheese Crab

D.O.C. Venezia Pinot Grigio 2021

肉類 Meat

馬來咖喱雞

Malay-Style Chicken Curry

NT\$280加購

Additional NT\$280 for

肉絲荷葉包 (2個)

Shredded Pork Lotus Bun (2 pcs)

NT\$380加購

Additional NT\$380 for

巴東牛肉

Beef Rendang

或

Or

海南雞拼盤

Hainanese Chicken Platter

IGP Pays d'Oc Pinot Noir 2021

蔬菜與豆腐 Vegetables & Tofu

季節時蔬

Seasonal Vegetable

NT\$280加購

Additional NT\$280 for

海鮮煲仔豆腐

Claypot Tofu with Assorted Seafood

或

Or

港式芙蓉蛋

Cantonese Fu Yong Egg

甜品 Sweet

炸香蕉佐咖椰醬

Goreng Pisang with Kaya Dip

NT\$80加購

Additional NT\$80 for

椰絲球(2顆)

Ondeh-Ondeh(2 pcs)



好客四人套餐 HAWKER Set For Four NT\$ 4,280

人太多，幫我點! We need help to order!

加購NT\$999/位 升級為餐酒搭配
Add. NT\$999 per person for wine pairing

街邊小吃拼盤 Street Food Platter

沙嗲綜合肉串 | 小金杯 | 炸豆腐 | 蝦醬脆皮雞
Satay Skewers | Pie Tee Cup | Tofu Goreng | Har Jiong Gai

NT\$200加購 老虎蝦鳳梨青木瓜沙拉 或 金沙魚皮籃
Additional NT\$200 for Prawn & Pineapple Kerabu Salad Or Fish Skin & Salted Egg Basket

D.O.C. Prosecco Rosé Brut Millesimato 2021

湯品(每碗) Soup(pax)

以下選擇四款
Choose four of the below

椰子燉雞湯 | 潮州式肉骨茶
Double-Boiled Coconut Chicken Soup | Teochew Bak Kut Teh

NT\$150加購 薑黃海鮮湯
Additional NT\$150 for Turmeric Seafood Broth

主食 Main

以下選擇四款
Choose four of the below

印度抓餅 | 蛋炒粿條 | 泰國香米飯
Roti Prata | Char Kway Teow | Thai Rice

海鮮類 Seafood

參峇烤虎蝦
Sambal Grilled Tiger Prawn

NT\$2,500加購 新加坡辣椒蟹 或 馬來芝士蟹
Additional NT\$2,500 for Singapore Chili Crab Or Malay-Style Creamy Cheese Crab

D.O.C. Venezia Pinot Grigio 2021

肉類 Meat

海南雞拼盤 | 巴東牛肉
Hainanese Chicken Platter | Beef Rendang

NT\$480加購 酥炸香料鴨腿 或 肉絲荷葉包(4個)
Additional NT\$480 for Bebek Goreng Or Shredded Pork Lotus Bun (4 pcs)

IGP Pays d'Oc Pinot Noir 2021

蔬菜與豆腐 Vegetables & Tofu

季節時蔬 | 海鮮煲仔豆腐
Seasonal Vegetable | Claypot Tofu with Assorted Seafood

NT\$280加購 港式芙蓉蛋 或 金沙杏鮑菇
Additional NT\$280 for Cantonese Fu Yong Egg Or Salted Egg Yolk King Mushroom

甜品 Sweet

好客水果拼盤 | 炸香蕉佐咖椰醬
HAWKER Fruit Platter | Goreng Pisang with Kaya Dip

NT\$160加購 椰絲球(4顆)
Additional NT\$160 for Ondeh-Ondeh(4 pcs)



好客素食單人套餐
HAWKER Vegetarian Set Menu
NT\$ 1,680

蔬食主義者的最愛... Not A Meat Lover...

加購NT\$ 999/位 升級為餐酒搭配
Add. NT\$999 per person for wine pairing

街邊小吃拼盤
Street Food Platter

綜合素沙嗲烤串 | 小金杯 | 炸豆腐 | 加多加多
Vegetarian Satay Skewers | Pie Tee Cup | Tofu Goreng | Gado-Gado

NT\$150加購
Additional NT\$150 for 黑炒素蘿蔔糕
Dark Chai Tow Kway

D.O.C. Prosecco Rosé Brut Millesimato 2021

湯品(每碗)
Soup(pax)

馬來素肉骨茶
Malay-Style Vegetarian Bak Kut Teh

主食
Main

好客素炒飯
HAWKER Vegetarian Fried Rice

主菜
Main Dish

馬來素咖喱 | 金沙杏鮑菇 | 清炒時蔬 | 客家菜脯蛋
Malay-Style Vegetarian Curry | Salted Egg Yolk King Mushroom |
Wok-Fried Seasonal Vegetable | Hakka Radish Omelet

D.O.C. Venezia Pinot Grigio 2021

IGP Pays d'Oc Pinot Noir 2021

甜品
Sweet

好客水果拼盤 或 炸香蕉佐咖椰醬
HAWKER Fruit Platter Or Goreng Pisang with Kaya Dip



街邊小吃 Street

街邊小吃是城市中深受喜愛的美食體驗，提供了品嚐各國風味的機會，同時是沉浸當地文化的絕佳方式。不管你從何處來，來到好客餐廳，都能讓你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's a great way to try new foods and immerse yourself in the local culture. HAWKER serves authentic and diverse Singaporean street food, welcoming everyone to enjoy the unique flavors regardless of their background.



加多加多 Gado-Gado

田園蔬菜、鵝鶉蛋、樹子脆片、花生醬

Garden Vegetables, Quail Egg, Emping Cracker, Peanut Sauce



-可做全素Vegan Option Available-

\$220

烤甜玉米與酪梨水菜沙拉 Sweet Corn Avocado & Mizuna Salad

烤甜玉米粒、酪梨、水菜、焦糖腰果、泰國青檸醬

Grilled Sweet Corn, Avocado, Mizuna Salad, Caramelized Walnut, Kaffir Lime Dressing



-可做全素Vegan Option Available-

\$220

炸豆腐 Tofu Goreng

炸豆腐、田園蔬菜、花生醬

Fried Tofu, Garden Vegetables, Peanut Sauce



-可做全素Vegan Option Available-

\$220

黑炒素蘿蔔糕 Dark Chai Tow Kway

炒蘿蔔糕、蛋、菜脯、甜醬油、蔥

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



-可做全素Vegan Option Available-

\$220

蝦醬脆皮雞 (3支) Har Jiong Gai (3 pcs)

脆皮炸雞翅、蝦醬、辣椒醬

Fried Chicken Wings, Prawn Paste, Chili Sauce



\$280

白炒海鮮蘿蔔糕 Seafood White Chai Tow Kway

炒蘿蔔糕、老虎蝦、蛋、紅蔥頭、XO醬

Wok-Fried Carrot Cake, Tiger Prawn, Egg, Shallots, XO Sauce



\$380

👑 小金杯 (6個) Pie Tee Cup (6 pcs)

酥皮杯、豆薯、鵝鶉蛋、辣椒醬

Crispy Pastry Cup, Sweet Turnip, Quail Egg, Chili Sauce



\$320

👑 金沙魚皮籃 Fish Skin & Salted Egg Basket

炸魚皮、鹹蛋黃、辣椒粉

Fried Fish Skin, Salted Egg Yolk, Chili Flakes



\$320



街邊小吃 Street



街邊小吃是城市中深受喜愛的美食體驗，提供了品嚐各國風味的機會，同時也是沉浸當地文化的絕佳方式。不管你從何處來，來到好客餐廳，都能讓你品嚐到來自新加坡最道地且多樣的街頭美食。

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老虎蝦鳳梨青木瓜沙拉 Prawn & Pineapple Kerabu Salad

老虎蝦、青木瓜、鳳梨、各式香料

Tiger Prawn, Green Papaya, Pineapple, Asian Spices



\$380

鱸魚烏達 Otak-Otak

鱸魚、老虎蝦、各式香料

Seabass, Tiger Prawn, Asian Spices



\$380

沙嗲烤串 Satay Skewers

雞肉或牛肉、小黃瓜、鳳梨、洋蔥、花生醬

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



6支 12支

\$320 \$480



湯品 Soup

湯是亞洲料理和文化十分重要的一部分，同時被視為有營養和有醫療功效的食物，有助於促進身體健康。大多數南洋湯品都是由藥草、香料和食材組成，常常具有多層次的口感，品嚐起來既舒適又美味。在好客餐廳，必嚐的湯品包括著名的肉骨茶和薑黃海鮮湯，不僅道地也同時是南洋料理的文化精髓。

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, must-try soups include Bak Kut Teh and Turmeric Seafood Soup, showcasing the importance of soups in Asian cuisine and culture.



酒蒸蛤蜊湯 Clam Soup with Shaoxing Wine

蛤蜊、紹興酒、薑、枸杞

Clam, Shaoxing Wine, Ginger, Goji Berry



中 大
M Size L Size

\$180 | \$340

馬來素肉骨茶 Vegetarian Malay-Style Bak Kut Teh

鴻喜菇、杏鮑菇、腐竹、豆腐、中藥材、大蒜、油條

Shimeji Mushroom, King Oyster Mushroom, Bean Curd Sticks, Tofu Puff, Asian Spices, Garlic, Dough Fritter



\$180 | \$340

潮州式肉骨茶 Teochew-Style Bak Kut Teh

排骨、大蒜、白胡椒、油條

Braised Pork Rib, Garlic, White Pepper, Dough Fritter

\$240 | \$460

椰子雞燉湯 Double-Boiled Coconut Chicken Soup

烏骨雞、椰子水、香菇、紅棗、枸杞

Double-Boiled Black Bone Chicken, Coconut Water, Dried Mushroom, Red Date, Goji Berry



\$240 | \$460

薑黃海鮮湯 Turmeric Seafood Broth

魚肉、蛤蜊、老虎蝦、鳳梨、干貝、魷魚、薑黃

Fish Fillet, Clam, Tiger Prawn, Pineapple, Scallop, Squid, Turmeric



\$280 | \$520

主食 Main

03

飯和麵是南洋菜色和文化中不可或缺的一部分。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、叻沙麵和椰漿飯，不管你是想獨自品嚐，或是與家人和朋友分享，好客的多款主食選擇都能滿足你對主食的熱愛與思念。

Rice and noodles are an integral part of Southeast Asian cuisine and culture, they are seen as a symbol of community and sharing. It is common to see large platters of rice and noodles being shared during special occasions and celebrations. HAWKER features signature main dishes, including Hainan Chicken Rice, Laksa Noodle and Nasi Lemak, for those who are looking for a single dish to enjoy or to be shared among their family and friends.

泰國香米飯 Thai Rice

泰國米
Thai Rice



\$50

油雞飯 Chicken Rice

泰國米、雞高湯、斑蘭葉、薑、香茅
Thai Rice, Chicken Stock, Pandan Leaf, Ginger, Lemongrass

\$80

印度抓餅 Roti Prata

麵粉、雞蛋、煉乳
Flour, Egg, Condensed Milk

\$80

馬來乾拌雲吞麵 Malay-Style Wonton Noodle

乾拌雞蛋麵、黑毛豬叉燒、蝦仁雲吞雞湯
Dried Egg Noodle, Black Pork Char Siew, Shrimp Wonton Chicken Soup



\$420

👑 海鮮炒粿條 Seafood Char Kway Teow

炒粿條、老虎蝦、蛤蜊、中卷、豆芽、蛋
Wok-Fried Flat Rice Noodle, Tiger Prawn, Clam, Squid, Beansprout, Egg



-可做全素Vegan Option Available-

蛋奶素 海鮮
Vegetarian Seafood
\$330 | \$420

👑 海南雞飯 Hainanese Chicken Rice

白切仿土雞、油雞飯、雞湯、薑蓉、辣椒醬、老抽
Poached Local Chicken, Chicken Rice, Chicken Soup, Ginger Sauce, Chili Sauce, Dark Soy Sauce

\$480

👑 印尼炒飯 Nasi Goreng

炒飯、蝦、太陽蛋、雞肉沙嗲、炸雞腿、蝦餅、主廚自製參峇醬
Wok-Fried Rice, Shrimp, Sunny Side Up, Chicken Satay, Fried Chicken Leg, Prawn Cracker, Home-Made Sambal



-可做全素Vegan Option Available-

素 雞
Veg Chicken
\$330 | \$480

海鮮叻沙麵 Seafood Laksa Noodle

油麵、粗米粉、虎蝦、魚片、蛤蜊、干貝、豆芽、豆腐
Yellow Noodle, Rice Noodle, Tiger Prawn, Sliced Fish Fillet, Clam, Scallop, Beansprout, Tofu Puff



\$480

椰漿飯 (雞 | 牛) Nasi Lemak (Chicken | Beef)

椰漿飯、參峇魷魚、太陽蛋、花生、小魚乾、小黃瓜
Coconut Rice, Sambal Squid, Sunny Side Up Egg, Peanut, Dried Fish, Cucumber



雞 牛
Chicken Beef
\$480 | \$520



海鮮類 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。加入我們在高雄這個「海洋之都」的好客餐廳，品嚐道地新加坡海鮮和體驗在地高雄人熱情的雙重享受。

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. Join us at HAWKER in Kaohsiung, the "Ocean City," for a tantalizing coastal and culinary adventure.



金沙中卷 Salted Egg Yolk Squid

炸中卷、鹹蛋黃、辣椒粉
Fried Squid, Salted Egg Yolk, Chili Flakes



\$480

參峇烤虎蝦(3隻) Sambal Grilled Tiger Prawn (3 pcs)

烤老虎蝦、主廚特製參峇醬
Grilled Tiger Prawn, Home-Made Sambal



\$780

馬來酸辣魚 Ikan Asam Pedas

蒸鱸魚、各式香料
Steamed Seabass, Asian Spices



\$980

馬來傳統烤魚 Sambal Grilled Fish

烤鱸魚、主廚特製參峇醬
Grilled Seabass, Home-Made Sambal



\$980

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



◆ 請提前兩天預定
Please reserve 2 days in advance

\$3,280

馬來芝士蟹 Malay-Style Creamy Cheese Crab

斯里蘭卡沙公、黑胡椒、洋蔥、切達起司、鮮奶油
Braised Mud Crab, Black Peppercorn, Onion, Cheddar Cheese, Cream



◆ 請提前兩天預定
Please reserve 2 days in advance

\$3,280

我們的承諾 Our Commitment

高雄洲際酒店承諾使用優質食材來烹飪所有料理，並盡可能從當地時材中選擇及向當地漁民採購。我們的海鮮使用屏東東港直送的新鮮海產，確保您在品嚐道地的南洋美食時，同步的將台灣海產文化向世界宣揚。

At InterContinental Kaohsiung, we are committed to using only the finest ingredients, sourced from local growers and producers whenever possible. Our menu ensure that you enjoy the authentic flavors of Singapore, with fresh seafood sourced from Pingtung that captures the essence of Taiwan's natural beauty.

肉類 Meat

05

新加坡的美食文化包含來自各種傳統的肉類菜餚，其中包含印尼的巴東牛肉、海南雞拼盤以及客家南乳豬，展現了這個國家豐富的烹飪傳統，並深受肉類愛好者的喜愛。儘管街頭小吃是一個較普遍且受歡迎的選擇，許多特色菜仍然只能在特定的餐廳或區域找到，但對當地人來說卻是象徵性的新加坡菜色。

Singaporean food culture features unique meat dishes, including rendang beef, Hainan chicken platter, and crispy pork belly, that showcase the country's culinary heritage. These dishes, which source their origins from Indonesian and the Hakka cuisine, offer a range of flavours and textures for meat lovers to enjoy. While street food is a popular option, these dishes are often found in specific restaurants and areas that hold a special place in the hearts of locals.

馬來咖喱雞 Malay-Style Chicken Curry

嫩煮仿土雞腿肉、馬鈴薯、咖喱、椰奶

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



-可做全素Vegan Option Available-

\$480

客家南乳豬 Hakka-Style Crispy Pork

炸屏東平埔黑豬三層肉、薑、蒜、豆腐乳、主廚自製辣椒醬

Fried Black Pork Belly, Ginger, Garlic, Fermented Bean Curd, Home-Made Chili Sauce



\$480

肉絲荷葉包(3個) Shredded Pork Lotus Bun (3 pcs)

炒屏東平埔黑豬肉絲、生菜、荷葉包

Wok-Fried Shredded Black Pork, Lettuce Wrap, Lotus Bun



\$480

酥炸香料鴨腿 Bebek Goreng

酥炸櫻桃鴨腿、時令蔬菜、酥炸馬鈴薯餅、主廚特製參峇醬

Fried Cherry Duck Leg, Seasonal Vegetables, Bergedil, Home-Made Sambal



\$780

海南雞拼盤 Hainanese Chicken Platter

白切仿土雞、薑蓉、辣椒醬、老抽

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

\$780

巴東牛肉 Beef Rendang

嫩煮美國Prime 無骨牛小排、椰奶、各式香料

Slow-Cooked US Prime Beef, Coconut Milk, Asian Spice



\$780

我們的承諾 Our Commitment

高雄洲際酒店承諾使用優質食材來烹飪所有料理，並盡可能從當地食材中選擇及向當地農場採購。我們的肉品使用台灣道地的烏骨雞與土雞、屏東平埔黑豬肉和櫻桃鴨等食材，確保您在品嚐道地的南洋美食時，同步支持在地農場。

At InterContinental Kaohsiung, we are committed to using only the finest ingredients, sourced from local growers and producers whenever possible.

Our menu features locally raised Black Bone & Free-Range Chicken, Pingtung Black Pork, and Cherry Duck to ensure that you enjoy the authentic flavors of Singapore, whilst supporting our local partners.

蔬菜與豆腐 Vegetables and Tofu

好客餐廳提供多樣且道地的新加坡蔬菜和豆腐料理，菜色上結合了中、港、馬來及客家料理。好客餐廳的招牌菜包含港式芙蓉蛋和參峇豆腐，提供既美味又多元的用餐體驗。

HAWKER provides a diverse selection of genuine Singaporean Vegetables and tofu dishes, influenced by Chinese, Malaysian, Hakka, and Cantonese cuisine. Some of their signature dishes include Hong Kong Style egg Foo Young and Sambal tofu, offering an authentic yet lighter flavor to balance your dining experience.



客家菜脯蛋 Hakka Dried Radish Omelet

煎洗選蛋、菜脯

Pan-Fried Egg, Dried Radish



\$180

季節時蔬 Seasonal Vegetable

烹調方法: 清炒 | 蒜蓉炒 | 參峇醬炒 | 上湯

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



\$280

椒鹽豆腐佐鳳梨沙沙 Fried Tofu with Pineapple Salsa

炸豆腐、鳳梨、五香粉、辣椒粉、蔥

Fried Tofu, Pineapple, Five Spices, Chili Flakes, Scallion



-可做全素Vegan Option Available-

\$280

參峇炒豆腐 Sambal Goreng

炒豆腐、天貝、四季豆、主廚特製參峇醬

Wok-Fried Tofu, Tempeh, String Beans, Home-Made Sambal



\$280

港式芙蓉蛋 Cantonese Egg Foo Young

煎洗選蛋、蝦仁、叉燒、洋蔥

Pan-Fried Egg, Shrimp, Char Siu, Onion



\$320

金沙杏鮑菇 Salted Egg Yolk King Mushroom

酥炸杏鮑菇、鹹蛋黃、咖喱葉、辣椒粉

Fried King Mushroom, Salted Egg Yolk, Curry Leaf, Chili Flakes



\$320

海鮮煲仔豆腐 Claypot Tofu with Assorted Seafood

豆腐、蝦、蛤蜊、小卷

Braised Tofu, Shrimp, Clam, Squid



\$460

蘆筍炒帶子 Wok-Fried Scallop & Asparagus

炒美國蘆筍、筍白筍、帶子、XO醬

Wok-Fried US Asparagus, Water Bamboo Shoot, Scallop, XO Sauce



\$460



甜品 Sweet

好客餐廳的招牌甜品包含椰絲球、珍多冰和炸香蕉。這些甜品大多使用了椰糖和椰奶為主要成分，相對於普通砂糖和奶精來說，為更健康的替代品。讓好客餐廳的甜品，搭配上中式茶或咖啡，讓您帶著最滿足的心情，結束這一場好客的美食之旅。

HAWKER's signature sweets, including Ondeh-Ondeh, Cendol, and Goreng Pisang, are made with ingredients like coconut sugar and coconut milk, which are healthier alternatives to regular sugar and cream. Indulge in these authentic desserts at HAWKER, paired with a cup of Chinese tea or coffee, for a satisfying end to your meal.

👑 椰絲球 (3顆) Ondeh-Ondeh (3 pcs)

糯米、椰絲、椰糖、斑蘭葉

Glutinous Rice, Grated Coconut, Coconut Sugar, Pandan Leaf



\$150

黑糯米椰奶粥 (熱) Black Glutinous Rice Dessert (H)

黑糯米、斑蘭葉、椰奶

Black Glutinous Rice, Pandan Leave, Coconut Milk



\$180

摩摩喳喳 (冷 | 熱) Bubur Cha Cha (I | H)

芋圓、芋頭、地瓜、椰奶、斑蘭葉

Taro Ball, Taro, Sweet Potato, Coconut Milk, Pandan Leaf



\$220

珍多冰 Ice Cendol

綠豆粉條、紅豆、亞答籽、波羅蜜、椰糖、椰奶

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



\$220

👑 炸香蕉佐咖椰醬 Goreng Pisang with Kaya Dip

酥炸香蕉、椰糖、椰奶、麵粉、斑蘭葉

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



\$220

好客水果拼盤 HAWKER Fruit Platter

季節鮮果

Seasonal Fruits



\$320

我們的承諾 Our Commitment

高雄洲際酒店堅持使用法國進口飛雪金磚奶油以及日本進口麵粉，搭配低GI椰糖及植物奶，椰奶來製作您的甜品。用最好的食材提供給您好吃無負擔的餐點。

InterContinental Kaohsiung insists on using highest quality ingredients, such as French Flechard butter and Japanese flour, combined with low GI coconut sugar and plant-based coconut milk to prepare your desserts. Providing you guilt-free yet satisfying sweet options.



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.

08



◆ 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 _____	\$340
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 _____	\$360
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 _____	\$360
龍舌蘭酒、君度、羅望子果醬、青檸汁、糖漿 Tequila, Cointreau, Tamarind Jam, Lime Juice, Sugar Syrup	
斑蘭黛綺莉 Pandan-quiri _____	\$360
斑蘭高良蘭姆酒、青檸汁、糖漿汁、糖漿 Pandan Galangal Rum, Lime Juice, Sugar Syrup Juice, Sugar Syrup	

◆ 好客無酒精特調 HAWKER Mocktails

椰汁莫西多 Coconut Mojito _____	\$280
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 _____	\$320
碧螺春、鳳梨汁、柳橙汁、石榴汁、薑汁汽水、萊姆汁、糖漿 Spring Spiral Green Tea, Pineapple Juice, Orange Juice, Grenadine, Ginger Ale, Lime Juice, Sugar Syrup	
東方紅龍 Eastern Red Dragon _____	\$320
鐵觀音、朱槿、蔓越莓、火龍果、萊姆汁、糖漿 Iron Buddha Tea, Hibiscus, Cranberry, Dragon Fruit Juice, Lime Juice, Sugar Syrup	

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。

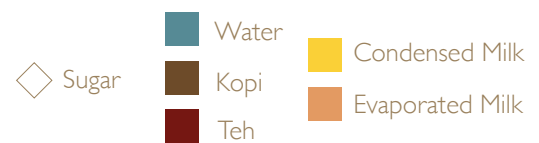
南洋咖啡的特色，以高溫烘焙咖啡豆、糖和奶油，使咖啡豆焦糖化，風味和香氣更鮮明，再將烘焙好的咖啡豆研磨成粉，熱水沖泡後用法蘭絨布袋(暱稱為襪子)過濾。最後加入甜煉乳，完成一杯口感濃郁滑順的星式咖啡。

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).





◆ 中式茶 Chinese Tea

各式中式茶選擇，請洽服務同仁

Please approach our service colleague for selection of Chinese Tea

◆ 手沖咖啡 Hand Drip Coffee

各式好客精選咖啡豆，請洽服務同仁

Please approach our service colleague for HAWKER-Select coffee beans

\$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

馥芮白 Flat White (H) _____ \$220

美祿巧克力 Milo Milk (I / H) _____ \$220

◆ 街邊飲品 HAWKER Signatures

薏米水 Barley Water _____ \$220

新加坡道地 Kopi / Teh / Teh O 系列 _____ \$220

麥可傑克森 Michael Jackson _____ \$220

美祿恐龍 Milo Dinosaur _____ \$240

鴛鴦奶茶 Yuan Yang Milk Tea _____ \$240

印度香料奶茶 Chai Latte _____ \$240

◆ 新鮮果汁 Fresh Juices

甘蔗汁 Sugarcane Juice _____ \$180

椰子水 Coconut Water _____ \$180

酸柑水 Mixed Citrus Juice _____ \$180

好客特製 HAWKER Signature _____ \$220

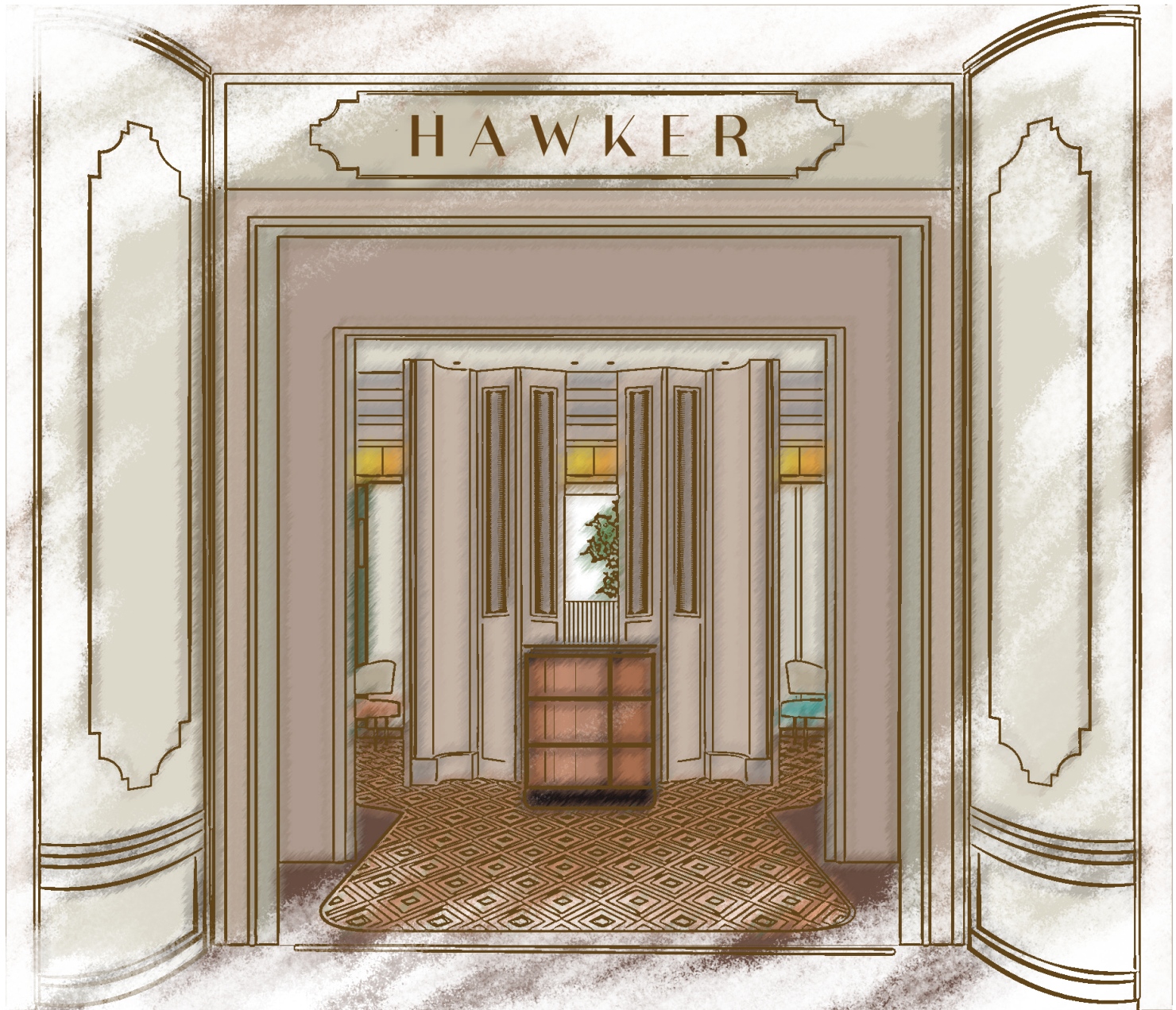


精選葡萄酒 HAWKER Wine Selection

◆ 粉紅/氣泡酒 Rosé / Sparkling	杯Glass	瓶Bottle
IGP Pays D'Hérault Guilhem Rosé 2021 _____	\$360	\$1,780
D.O.C. Prosecco Rosé Brut Millesitamo 2021 _____	\$380	\$1,880
Pommery Champagne Brut _____	\$800	\$3,800

◆ 白葡萄酒 White	杯Glass	瓶Bottle
D.O.C.Venezia Pinot Grigio 2021 _____	\$320	\$1,580
Pays d'Oc Viognier 2020 _____	\$380	\$1,880

◆ 紅葡萄酒 Red	杯Glass	瓶Bottle
IGP Pays d'Oc Pinot Noir 2021 _____	\$380	\$1,880
IGP Pays D'Hérault Pont de Gassac 2021 _____	\$440	\$2,180
No Sex for Butterfly Grenache 2020 _____	\$440	\$2,180
D.O.C.Valpolicella Ripasso Casa Lupo 2017 _____		\$2,880



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



參峇醬 Sambal Sauce

參峇醬是一款由辣椒、大蒜、紅蔥頭、生薑及各式香料調製而成的醬料，風味辛辣濃烈，在東南亞廣受歡迎，尤其在印尼、馬來西亞和新加坡，更是餐桌必備，堪稱百搭辣醬。

參峇醬有許多不同風味和辣度變化，而好客餐廳的招牌自製參峇醬，由主廚Kelvin以辣椒和蝦醬等獨家秘方特製，可應用於肉類、海鮮、蔬菜等烹調使用，或作為沾醬佐料，嗜辣饕客亦可於好客餐廳的菜單，探索香辣飽滿的味覺體驗，讓人直呼過癮。

Sambal sauce is a condiment with a spicy and tangy taste that is widely enjoyed in Southeast Asian cuisine, especially in Indonesia, Malaysia, and Singapore. Its ingredients typically include chili peppers, garlic, shallots, ginger, and a variety of other spices. This sauce is commonly used as a dipping sauce or condiment for a range of dishes.

There are numerous variations of sambal sauce, each with its own distinctive flavor and level of spiciness. One such variety is HAWKER's signature homemade sauce, created by Chef Kelvin, which is made from chili and shrimp paste. This sauce is a popular accompaniment for meats, seafood, vegetables, and noodles, as reflected in the offerings on the HAWKER menu.



蒜頭 Garlic

大蒜是新加坡料理中的常用食材之一，經常與其他辛香料搭配，為菜餚增添風味和香氣。其中最知名的大蒜料理，即為肉骨茶，蒜與肉骨燉湯搭配得宜，甘辛互襯，堪稱新加坡經典的人氣料理。大蒜的辛辣味和獨特香氣，是許多新加坡菜餚的重要元素。

蒜頭在傳統醫學中已有數百年的應用歷史，被視為具有養生功效，包括抗發炎、改善膽固醇及增強免疫力等。

Garlic is a commonly used ingredient in Singaporean cuisine and is often paired with other fragrant ingredients to enhance the flavor of a dish. Its pungent taste and unique aroma are defining characteristics of many Singaporean dishes, making it an essential part of the country's culinary identity.

Garlic has been used for centuries in traditional medicine and is believed to offer a range of health benefits, including anti-inflammatory effects, improved cholesterol levels, and immune system support.



美祿恐龍 Milo Dinosaur

美祿恐龍在新加坡和馬來西亞倍受青睞，由美祿巧克力、牛奶依比例調製，灑上大量美祿粉增添香氣口感，飲品呈現形式特別，使人聯想恐龍化石，因而得名。美祿粉主要由巧克力和麥芽調配而成，廣泛應用於東南亞的飲品與烘焙。美祿恐龍以冷飲為主，深受兒童與成人的喜愛，並常見於新加坡的咖啡館和熟食中心。

Milo Dinosaur is a popular drink in Singapore and Malaysia that is made with condensed milk, milk, and Milo powder. The drink derives its name from the generous amount of Milo powder sprinkled on top, which resembles a dinosaur fossil.

Milo powder is a chocolate and malt-flavored powder that is widely used as a beverage and baking ingredient in Southeast Asia. The drink is typically served cold and is a favorite among children and adults alike. It is also commonly found in cafes and Hawker Centers.