



INTERCONTINENTAL.
SINGAPORE



IN-ROOM DINING MENU

MINI BAR 小冰柜

Available all-day | 全天供应

SPIRITS | 烈性酒

Johnnie Walker Black Label 尊尼获加黑方	\$16
Absolut Vodka 绝对伏特加	\$16
Bacardi Carta Blanca 百加得白朗姆酒	\$16
Bombay Sapphire Gin 孟买蓝宝石金酒	\$16

WINES | 葡萄酒

Red Wine 红酒 Bottle, 375ml 瓶装, 375毫升	\$48
White Wine 白葡萄酒 Bottle, 375ml 瓶装, 375毫升	\$48

CHAMPAGNE | 香槟

Moët & Chandon Imperial Brut NV, France Bottle, 200ml 瓶装, 200毫升	\$78
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BEERS | 啤酒

Heineken 喜力 Can, 320ml 罐装, 320毫升	\$12
Chang 泰象 Can, 320ml 罐装, 320毫升	\$12








CHILLED JUICES | 冰镇饮品

Orange 橙汁	 9% sugar	\$10
Cranberry 蔓越莓汁	 9% sugar	\$10
Coconut Water 椰汁	 9% sugar	\$8

MINERAL WATER | 矿泉水

Acqua Panna 普娜 Bottle, 250ml 瓶装, 250毫升	 0% sugar	\$8
San Pellegrino 圣培露 Bottle, 250ml 瓶装, 250毫升	 0% sugar	\$8

SOFT DRINKS | 软饮料

Coca-Cola 可口可乐	 12% sugar	\$8
Coca-Cola Light 健怡可口可乐	 4% sugar	\$8
Sprite 雪碧	 12% sugar	\$8
Tonic Water 奎宁水	 8% sugar	\$8
Soda Water 苏打水	 0% sugar	\$8
100 Plus 一百+运动饮品	 5% sugar	\$8
Red Bull 红牛	 11% sugar	\$8

SNACKS | 零食

Pringles (Original) 品客薯片(原味)	\$12
Pipers Cheddar and Onion Crisps 切达干酪和洋葱薯片	\$12
Pipers Sweet Chilli Crisps 甜辣椒薯片	\$12
Pipers Sea Salt Mixed Nuts 海盐什锦坚果	\$16
Antica Chocolate Truffles 6pcs 巧克力松露(6块)	\$18
Domori Latte Pure Milk Chocolate Bar (Gluten Free) 纯牛奶巧克力棒(无麸质)	\$22



Nutri-Grade is based on default preparation (before addition of ice).
Nutri-Grade 标志基于默认制备方法 (加冰之前)。

All prices are subject to 10% service charge and prevailing government taxes.
所有价格均需缴纳10%的服务费和现行政府税。

BREAKFAST SETS 早餐套餐

6:30AM TO 10:30AM 早上6:30至10:30
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|--|---|
| <p>AMERICAN BREAKFAST 美式早餐 \$40</p> <p>Two Eggs Any Style 两个鸡蛋
(任选烹饪方式) D G</p> <p>Choice of Eggs: Scrambled, Omelette, Sunny Side, Over Easy, Poached, Hard Boiled or Soft Boiled
Served with Chicken Sausage, Roasted Tomato, Baked Beans, Hash Brown
烹饪风格: 炒蛋、煎蛋卷、单面煎、双面煎、荷包蛋、全熟或半熟
搭配鸡肉肠、烤番茄、茄汁焗豆、炸薯饼</p> <p>Bakery Basket 面包篮 D G N V</p> <p>White Toast, Wholegrain, Butter Croissant, Danish, Gluten Free Muffin
Selection of Jam, Marmalade and Butter
白吐司、全麦面包、黄油羊角面包、丹麦面包、无麸质松饼
精选果酱、橘子酱和黄油</p> <p>Seasonal Fruit Platter with Berries
时令水果拼盘配浆果 (纯素) VE</p> <p>Strawberry Yoghurt 草莓酸奶 D V</p> | <p>HERITAGE BREAKFAST 传统早餐 \$40</p> <p>Plain Congee with Sesame Oil 麻油白粥 G N
Salted Egg, Chicken Floss, Braised Peanut, Crispy You Tiao
咸蛋、鸡肉松、焖花生、脆皮油条</p> <p>Kaya Toast 咖椰土司 D G V
Coconut-Egg Jam, White Toast, Butter
咖椰、白吐司、黄油</p> <p>Two Soft Boiled Eggs 两个溏心鸡蛋 V</p> <p>Dim Sum 点心 G S
Chicken Siew Mai, Prawn Dumpling
鸡肉烧卖、虾饺</p> |
| <p>CONTINENTAL BREAKFAST 欧式早餐 \$40</p> <p>Charcuterie Platter 熟食拼盘 P
Mortadella, Turkey Ham, Smoked Salmon with Pickles
意大利生熏、火鸡火腿、烟熏三文鱼配泡菜</p> <p>Vanilla Pancakes 香草煎饼 D G
Served with Maple Syrup, Fresh Berries, Icing Sugar
搭配枫糖浆、新鲜浆果、糖粉</p> <p>Bakery Basket 面包篮 D G N V</p> <p>White Toast, Wholegrain, Butter Croissant, Danish, Gluten Free Muffin
Selection of Jam, Marmalade and Butter
白吐司、全麦面包、黄油羊角面包、丹麦面包、无麸质松饼
精选果酱、橘子酱和黄油</p> <p>Strawberry Yoghurt 草莓酸奶 D V</p> | <p>HEALTHY BREAKFAST 健康早餐 \$40</p> <p>Avocado Toast 鳄梨吐司 G V
Poached Egg, Guacamole, Multigrain Bread
水煮温泉蛋、鳄梨酱、杂粮面包</p> <p>Norwegian Smoked Salmon Salad
挪威熏制三文鱼沙拉
Mixed Green Salad, Cherry Tomato, Smoked Salmon, Balsamic Dressing
什锦绿色沙拉、樱桃番茄、烟熏三文鱼、黑醋</p> <p>Seasonal Fruit Platter with Berries
时令水果拼盘配浆果 (纯素) VE</p> <p>Coconut Chia Seed Pudding VE
椰子奇亚籽布丁
Served with Aloe Vera
搭配芦荟</p> |

All breakfast sets include a choice of juice and hot beverage.
所有早餐套餐均包含果汁和热饮。

 Chef's Signature 大厨招牌菜 **A** Contains Alcohol 含酒精 **D** Contains Dairy 含乳制品 **G** Contains Gluten 含麸质
N Contains Nuts 含坚果 **P** Contains Pork 含猪肉 **S** Contains Shellfish 含贝类 **VE** Vegan 纯素食 **V** Vegetarian 素食

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BREAKFAST ALA CARTE 早餐零点菜单

6:30AM TO 10:30AM 早上6:30至10:30
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FRESHLY BAKES | 新鲜面包

White or Wholemeal Bread, Baguette, Multi-Grain,
Rye Bread, Sour Dough or Raisin Loaf
Served with Butter, Jams, Honey
白面包或全麦面包、长棍面包、杂粮面包、
黑麦面包、酸面团或提子吐司
配黄油、果酱、蜂蜜 **G**

Choice of 任选：
3 pieces | 3样 \$18
5 pieces | 5样 \$26

SWEET SELECTIONS | 精选甜品

Sweet Bakeries | 甜食糕点 **D N V**
Almond Croissant, Butter Croissant,
Chocolate Danish, Assorted Danishes and
Gluten Free Muffins
杏仁牛角面包、黄油牛角面包、巧克力
丹麦面包、什锦丹麦面包和无麸质松饼

Choice of 任选：
3 pieces | 3样 \$20
5 pieces | 5样 \$28

Choice of Buttermilk Pancake, Waffle or
French Toast **D G V** \$24
精选奶油煎饼、华夫饼或法式吐司
Accompanied with Honeycomb, Fresh Berries,
Clotted Cream
配蜂蜜、新鲜浆果、奶油块

Oatmeal Porridge | 燕麦粥 **D G V** \$18
Brown Sugar, Berries
红糖、浆果

Bircher Muesli | 瑞士麦片 **D G V** \$18
Granola, Berries
格兰诺拉麦片、浆果

SWEET SELECTIONS | 精选甜品

Cereal with Choices of Milk | 牛奶麦片 **D V** \$18
Choice of Corn Flakes (Low Sugar), Muesli,
Granola, Coco Pops, All Bran, Cheerios
With Fresh Milk, Low Fat Milk, Soya Milk
(Hot or Cold)
可选择玉米片(低糖)、木斯里、格兰诺拉麦片、
可可麦片、全麸麦片、脆谷乐
配鲜奶、低脂牛奶、豆浆(冷或热)

Fresh Seasonal Fruit Platter | 时令水果拼盘 **VE** \$18
Watermelon, Pineapple, Rock Melon,
Dragon Fruit with Berries
西瓜、菠萝、岩瓜、哈密瓜、火龙果、浆果

Charcuterie & Cheese Plate \$26
熟食奶酪拼盘 **D G P N**
Smoked Salmon, Mortadella, Turkey Ham
with Pickles, Camembert, Emmental, Bleu Bresse
with Orange Marmalade, Dried Fruit and Nuts
烟熏三文鱼、意大利生熏、火鸡火腿配泡菜、
卡芒贝尔奶酪、埃曼塔干酪、蓝纹奶酪配橘子酱、
干果和坚果

Congee with Condiments | 风味粥品 **G N** \$18
Dough Fritter, Pickled Lettuce, Fries Shallot
(Check with service staff for congee selection)
油条、腌生菜、香葱
(请与服务员核实)

Prawn Mee Soup | 虾面汤 **G S** \$23
Prawn Broth, Poached Shrimps, Beansprouts,
Fish Cake, Fried Shallot
虾肉汤、水煮虾、豆芽、鱼饼、香葱

Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$25
Choice of Naan Bread or Prata,
Papadum, Achar
可选择印度烤饼或抛饼、脆饼、腌菜

 Chef's Signature 大厨招牌菜

A Contains Alcohol 含酒精

D Contains Dairy 含乳制品

G Contains Gluten 含麸质

N Contains Nuts 含坚果

P Contains Pork 含猪肉

S Contains Shellfish 含贝类

VE Vegan 纯素食

V Vegetarian 素食

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HEALTHY OPTION | 健康饮食

- Healthy Garden Salad | 健康田园沙拉 **D V** \$18
Tomatoes, Broccoli, Asparagus, Feta Cheese,
Fig Balsamic Vinaigrette
番茄、西兰花、芦笋、菲达奶酪、无花果香醋
- “Impossible” Plant Based Meatball \$22
“不可能”素食肉丸 **VE**
Spicy Tomato Sauce, Peppers, Olive Oil
辣味番茄酱、胡椒、橄榄油
- Vegetable Noodle Soup | 蔬菜面汤 **G VE** \$20
Choice of Rice or Yellow Noodle, Asian Greens,
Shallot Oil
可选择米饭或黄面、亚洲蔬菜、葱油
- Vegetarian Fried Rice \$22
素食炒饭（无蛋） **N VE**
Seasonal Vegetables, Achar
时令蔬菜、腌菜

KIDS ALA CARTE

儿童早餐零点菜单

- Scrambled Egg on Toast | 煎蛋吐司 **D G** \$12
Toasted Brioche, Chives
烤面包卷、韭菜
- Kids Fried Rice | 儿童炒饭 **G** \$12
Seasonal Vegetables, Soy Honey Chicken
时令蔬菜、大豆蜜汁鸡
- Buttermilk Pancake | 酪乳煎饼 **D G V** \$12
Berry Compote, Whipped Chantilly
浆果蜜饯、鲜奶油泡芙
- Kids Berry Yoghurt | 儿童浆果酸奶 **D V** \$12
Granola, Berries
格兰诺拉麦片、浆果

 Chef's Signature 大厨招牌菜

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ALL DAY DINING 全天餐饮

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LIGHT BITES | 小吃

Truffle Fries | 松露薯条 **D G V** \$18
Parmesan Cheese, White Truffle Mayonnaise
帕尔马干酪、白松露蛋黄酱

Buffalo Chicken Wings | 布法罗鸡翅 **D G** \$24
Served with Celery-Cucumber Shavings
Choice of Ranch Sauce, BBQ Sauce or Hot Sauce
搭配西芹片黄瓜片
精选牧场酱、烧烤酱或辣酱


 Singapore Style Chilli Crab Sliders \$23
新加坡风味香辣蟹肉片 **D G N S**
Dungeness Crab Meat, Chilli Crab Sauce,
Golden Mantou, Coriander
邓杰内斯蟹肉、辣椒蟹肉酱、黄金馒头、香菜

Satay Panggang (8 pieces) \$28
沙爹鸡肉 (8份) **G N**
Choice of Skewers of Chicken or Beef served with
Sweet Pineapple, Rice Lontong, Cucumber,
Red Onion, Peanut Sauce
可选择鸡肉或牛肉串, 配甜菠萝、饭团、黄瓜、
红洋葱、花生酱

Hickory Smoked Chicken Wrapped \$26
山核桃熏制鸡肉卷 **D G**
Caramelised Onion, Sous Vide Chicken Breast,
Smoked Barbeque Sauce, Romaine, Wheat Tortilla
焦糖洋葱、真空低温烹饪鸡胸肉、烟熏烤肉酱、
生菜、小麦玉米饼

SOUP AND SALAD | 汤品和沙拉

Wild Mushroom Soup | 野生蘑菇汤 **D G V** \$22
Poached Organic Egg, Shaved Parmesan,
Truffle Mascarpone
水煮有机蛋、帕尔玛干酪切片、松露马斯卡彭

 Creamy Lobster Bisque | 奶油龙虾浓汤 **D G S** \$26
Dungeness Crab Meat, Olive Oil Pearls,
Crème Fraiche
邓杰内斯蟹肉、橄榄油珍珠、鲜奶油

SOUP AND SALAD | 汤品和沙拉

Beef Consommé | 牛肉清汤 **G** \$24
Diced Beef & Vegetables, Spring Onion,
Shallot Fried
牛肉和蔬菜丁、大葱、香蒜风味

Classic Caesar Salad | 经典凯撒沙拉 **D G P** \$25
Butter Crouton, Crispy Bacon, Poached Egg,
Parmesan Cheese, Anchovy, Baby Romaine
Lettuce, Caesar Dressing
黄油面包丁、脆皮培根、水煮蛋、帕尔马干酪、
鳀鱼、罗马小生菜、凯撒沙拉酱

Add On 添加 :
Grilled Chicken | 烤鸡 \$7
Norwegian Smoked Salmon | 挪威熏制三文鱼 \$9

Healthy Garden Mesclun Salad \$28
健康田园沙拉 **D N V**
Walnut, Blueberry, Vine Tomato, Kalamata Olives,
Shredded Carrot, Feta Cheese, Steamed Broccoli,
Aged Balsamic Dressing
核桃、蓝莓、葡萄番茄、卡拉马塔橄榄、胡萝卜丝、
菲塔奶酪、蒸西兰花、陈年香醋酱

Waldorf Salad | 华尔道夫沙拉 **D V** \$24
Compressed Apple, Grapes, Toasted Walnuts,
Celery, Yoghurt Dressing, Romaine Lettuce
压缩苹果、葡萄、烤核桃、芹菜、酸奶酱、生菜

 Chef's Signature 大厨招牌菜

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V Vegetarian 素食

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ALL DAY DINING 全天餐饮

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APPETISERS | 开胃菜

Pâté de Campagne \$24

乡村风法式长棍面包 **G N P**
Country Pork and Pistachio Terrine, Orange Jam,
Cornichon, Petite Salad, Toasted Baguette
乡村猪肉和开心果肉冻、桔柑酱、酸黄瓜、
小份沙拉、烤长棍面包

Duck Rilette and Toast | 鸭腿肉酱吐司 **G** \$26

Duck Leg Confit, Pickle Shallot, Balsamic Glaze,
Sourdough
鸭腿肉、腌泡菜、香醋汁、酸面团

Tahu Goreng | 马来式油炸豆腐 **N VE** \$23

Fried Beancurd, Bean Sprouts, Shredded
Cucumber, Peanut Sauce
炸豆腐、豆芽、黄瓜丝、花生酱

Eggplant A La Plancha | 铁板茄子 **D N V** \$24

US Eggplant, Parmesan Cheese, Feta Crumble,
Pine Nuts, Basil Pistou
美国茄子、帕尔马干酪、羊乳酪沫、松仁、
罗勒蒜泥酱

Plant Based Gyoza | 素饺 **G VE** \$23

Spicy Chilli Aioli, Pickled Pink Ginger
香辣蒜蓉蛋黄酱、腌姜

FRESH FROM THE PIZZA OVEN

现烤披萨

Classic Margherita Pizza \$30

经典玛格丽塔披萨 **D G V**
Homemade Tomato Sauce, Mozzarella Cheese,
Basil, Extra Virgin Olive Oil
自制番茄酱、马苏里拉奶酪、罗勒、特级初榨橄榄油

Quattro Formaggi Pizza | 混搭奶酪披萨 **D G V** \$32

Gorgonzola, Parmesan, Mozzarella, Scamorza,
Honey Acasia, Black Pepper
戈尔根朱勒干酪、帕尔马干酪、马苏里拉奶酪、
斯卡莫扎奶酪、槐花蜂蜜、黑胡椒

FRESH FROM THE PIZZA OVEN

现烤披萨

Pepperoni Pizza | 意大利香肠披萨 **D G P** \$34

Spicy Pork Pepperoni, Mozzarella Cheese,
Oregano, Chilli Flakes, Homemade Tomato Sauce,
Parmesan Shavings
香辣肉肠、马苏里拉奶酪、香料、辣椒片、
自制番茄酱、帕尔马干酪

GOURMET BURGER AND SANDWICH

美味汉堡和三明治

All served with side of French Fries and
Purple Cabbage Coleslaw
全部搭配薯条和美奶滋腌紫包菜沙拉

“InterContinental” Wagyu Beef Burger \$36

“洲际”和牛汉堡 **D G P**
200gm Australian “Sanchoke” Wagyu Beef Patty,
Streaky Bacon, Matured Cheddar Cheese,
Piquillo Pepper, Tomato, Lettuce, Mayonnaise,
Brioche Bun

200克澳大利亚和牛肉饼、五花烟熏肉、成熟切达奶酪、
皮奎洛辣椒、番茄、生菜、蛋黄酱、奶油面包

Grilled Impossible Burger \$36

“植物肉”烤汉堡 **D G V**
200gm “Plant-Based” Patty, Matured Cheddar
Cheese, Guacamole, Piquillo Pepper, Tomato,
Lettuce, Mayonnaise, Brioche Bun
200克“植物肉”肉饼、成熟切达奶酪、鳄梨酱、
辣椒、番茄、生菜、蛋黄酱、奶油面包

“InterContinental” Club Sandwich \$32

“洲际”俱乐部三明治 **D G P**
Slow Cooked Chicken Fillet, Crispy Bacon,
Fried Organic Egg, Cheddar Cheese, Guacamole,
Tomato, Lettuce, Mayonnaise, Toasted Raisin and
Walnut Pain de Mie
慢煮鸡柳、脆皮培根、煎有机鸡蛋、切达奶酪、
鳄梨酱、番茄、生菜、蛋黄酱、烤葡萄干和核桃酱

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MAIN COURSES | 主菜

Penne Aglio Olio | 香蒜辣椒意大利面 **G** **VE** \$28
Zucchini, Organic Broccoli, Sun Dried Tomato,
Rose Garlic, Chilli Flakes, Fresh Parsley
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、辣椒片、
新鲜欧芹

Add On 添加 :

Chicken Breast | 鸡胸肉 \$7
Tiger Prawn (3 pieces) | 虎虾(3只) \$12

Deluxe Seafood Linguini \$39
豪华海鲜扁面 **D** **G** **S**
Hokkaido Scallop, Jumbo Lump Crab Meat,
Tiger Prawns, Asari Clams, Shellfish Stock
北海道扇贝、大块蟹肉、虎虾、啦啦贝、贝类

'Savel' Slow Cooked Chicken Breast \$38
"萨维尔"慢炖鸡胸肉 **D** **G**
French "Yellow" Chicken, Black Truffle
Mashed Potato, Charred Green Asparagus,
Morel Mushroom Cream Sauce
法式"黄"鸡、黑松露土豆泥、烤芦笋、
羊肚菌奶油蘑菇酱

Norwegian Salmon Fillet "A La Plancha" \$43
挪威三文鱼片"铁板烧" **D**
Green Pea Mousseline, Fennel Chiffonade
with Lemon Vinaigrette, Crispy Capers,
Saffron Cream Sauce
青豆慕斯琳酱、茴香雪纺配柠檬醋、
油炸刺山柑、藏红花奶油酱

Chef's Signature Angus Beef Short Rib Goulash \$54
安格斯短肋炖牛肉 **D** **G**
"Hungarian Style" Beef Stew, Root Vegetables,
Sweet Paprika, Served with Mustard Mashed Potato,
Sour Cream, Chilli Flakes
"匈牙利式"炖牛肉、根菜、甜椒粉
搭配芥末土豆泥、酸奶油、辣椒片

"Impossible" Stewed Meatball \$26
"不可能"炖肉丸 **D** **V**
Spicy Tomato Sauce, Mozzarella Cheese,
Piquillo Pepper, Extra Virgin Oil
辣味番茄酱、马苏里拉奶酪、皮奎洛甜红椒、
特级初榨橄榄油

MAIN COURSES | 主菜

Charred US Prime Beef Striploin 300g \$78
美国顶级西冷牛排 **D**
Roasted Marbled Potatoes, Zucchini Scapece,
Chimichurri Sauce
烤土豆丸、西葫芦、阿根廷香辣酱

LOCAL FAVOURITES | 当地美食

Penang Char Kway Teow | 槟城炒粿条 **P** **S** \$32
Flat Rice Noodle, Prawn, Chinese Pork
Sausage (Lup Cheong), Egg, Vegetables
河粉、虾、猪肉香肠、鸡蛋、蔬菜

Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$30
Chicken Thigh, Homemade Curry, Potato,
Papadam, Steamed Rice
鸡腿、自制咖喱酱、土豆、印度脆饼、白米饭

Hainanese Chicken Rice | 海南鸡饭 **D** **G** \$30
Traditional Poached Chicken Breast or Leg,
Fragrant Rice, Garlic Chilli
传统水煮鸡胸肉或鸡腿、香米、蒜蓉辣椒

Nasi Goreng Kampong | 甘榜椰浆饭 **G** **N** **S** \$30
Fried Rice with Anchovies, Prawn, Chicken Satay,
Organic Egg, Fried Chicken Wing, Prawn Crackers,
Homemade Sambal Belacan
凤尾鱼炒饭、虾、鸡肉沙爹、有机鸡蛋、炸鸡翅、
虾饼、自制参巴峇拉煎辣椒酱

Chef's Signature Seafood Fried Hokkien Mee \$30
福建海鲜炒面 **G** **P** **S**
Pork Belly, Tiger Prawn, Baby Squid, Egg, Vegetable,
Yellow Noodle, Rice Vermicelli
五花肉、虎虾、鱿鱼仔、鸡蛋、蔬菜、黄面、米粉

Our Singapore Laksa | 新加坡叻沙面 **D** **S** \$35
Tiger Prawn, Shredded Chicken, Quail Egg,
Fish Cake, Rice Noodle, Fragrant Laksa
Coconut Broth
虎虾、鸡丝、鹌鹑蛋、鱼饼、米粉、香浓叻沙汤汁

Chef's Signature 大厨招牌菜 **A** Contains Alcohol 含酒精 **D** Contains Dairy 含乳制品 **G** Contains Gluten 含麸质

N Contains Nuts 含坚果 **P** Contains Pork 含猪肉 **S** Contains Shellfish 含贝类 **VE** Vegan 纯素食 **V** Vegetarian 素食

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ALL DAY DINING 全天餐饮

11:30AM TO 11:30PM 早上11:30至晚上11:30
Last order to be placed by 11:00pm 最后下单时间截至晚上11:00前

SIDES | 配菜

- Potato Mousseline or Truffle Mashed Potato \$12
土豆慕斯或松露土豆泥 **D V**
Salted Eclair Butter
咸味艾许黄油
- Creamy Mushroom Ragout \$12
奶油蘑菇炖菜 **D V**
Mixed Forest Mushroom, Fresh Herbs
野菌蘑菇浓汤、新鲜香草
- French Fries | 炸薯条 **G V** \$12
- Sautéed Asparagus and Broccoli \$12
翻炒芦笋和西兰花 **D V**
Garlic, Parmesan Flakes
大蒜、帕尔马干酪片
- Steamed Jasmine Rice | 蒸香米 **VE** \$4

DESSERTS | 甜品

- Artisanal Cheese Plate | 手工奶酪盘 **A D N V** \$34
Choice of 3 Imported Cheeses
3种进口奶酪可供选择:
Brie de Meaux, Port Salut, Comté 12 Months,
Bleu d'Auvergne, Taleggio Fig Jam, Mixed Nuts,
Dried Fruits, Oat Crackers
布里干酪、普索罗奶酪、孔泰12个月奶酪、
奥弗涅蓝纹奶酪、塔勒吉奥干酪、无花果酱、
什锦坚果、果干、燕麦饼干

DESSERTS | 甜品

- Baked Apple-Almond Frangipane Tart \$18
苹果杏仁烤馅饼 **D G N V**
Vanilla Chantilly Cream, Caramel Sauce
香草尚蒂伊奶油、焦糖酱
- Grand Cru Chocolate Royaltine Cake \$18
皇家巧克力蛋糕 **D G N V**
Red Fruit Compote, Chocolate Cremeux
混合果浆、巧克力奶油蛋糕
- Peanut Banana Pound Cake \$18
花生香蕉磅饼 **D G N V**
Banana Bread, Peanut Butter Cremeux,
Toasted Peanuts
香蕉面包、花生酱奶油蛋糕、烤花生
- Seasonal Fruit Plate | 时令水果盘 **VE** \$18
Selection of Sliced Fruits, Mixed Berries
精选水果拼盘、混合莓果

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PLANET TREKKERS (KID'S MENU) 儿童餐饮

11:30AM TO 11:30PM 早上11:30至晚上11:30
Last order to be placed by 11:00pm 最后下单时间截至晚上11:00前

MAIN COURSES | 主菜

Penne Pasta with Red-Red Sauce \$12
红红酱意大利通心面 **D G V**

A Classic Pasta Dish includes three of the ingredients that Italy is most famous for Pasta, Tomatoes and Parmesan Cheese.
一道经典的意大利面食，包含三种最著名的意大利食材：意大利面、西红柿和帕尔马干酪。

Yummy Mini Beef Burgers \$12
美味迷你牛肉汉堡 **D G N E**

Two perfectly grilled Homemade Mini Beef Burgers, served with a Fresh Salad. Legend has it that the birth place of the "Burger" is Athens, Texas in the USA.

两份精心烤制的自制迷你牛肉汉堡，配有新鲜沙拉。传说“汉堡”的发源地是美国德克萨斯州雅典。

Chinese Fried Rice With Chicken \$12
中式鸡肉炒饭 **E**

A tender Chicken Breast cooked with Honey, Soy Sauce and Garlic. The dish comes with Soft, Fragrant Rice Stir-Fried with Peas and Sweet Corn.
用蜂蜜、酱油和大蒜烹制的嫩鸡胸肉。这道菜配有豌豆和甜玉米香软炒米饭。

French Fries | 炸薯条 **V** \$9

These golden homemade French Fries are parboiled before frying, to make them a healthier side serving.
这些金黄的自制薯条在油炸前先煮至半熟，使其成为更健康的配菜。

Smiley Tomato Soup | 笑脸番茄汤 **D V** \$12

A bowlful of Hot, Hearty Tomato Soup, cooked with the Reddest Plum Tomatoes and topped with a dollop of Fresh Cream.
一大碗热腾腾的西红柿汤，配上红艳艳的梨形番茄，浇上鲜奶油。


DESSERTS | 甜品

Very Berry Yoghurt Ice Cream \$8
“非常混合莓果”酸奶冰淇淋 **D V**

Say this five times as fast as you can, "I would like a very berry dairy dessert"
试试把这句话快速重复五遍，“我想要一份果味十足的乳制品甜点”

Iced Watermelon Popsicles | 冰西瓜冰棍 **D V** \$8

Say cool and fresh with this slurpable sweet dessert. Did you know that you can find square-shaped watermelons in Japan?
欢迎品尝这道清爽、美味的甜品。您知道在日本可以找到方形西瓜吗？

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VEGETARIAN 素食

11:30AM TO 11:30PM 早上11:30至晚上11:30
Last order to be placed by 11:00pm 最后下单时间截至晚上11:00前

APPETISERS | 开胃菜

- Truffle Fries | 松露薯条 **D G V** \$18
Parmesan Cheese, White Truffle Mayonnaise
帕尔马干酪、白松露蛋黄酱
- Plant Based Gyoza | 素饺 **G VE** \$23
Spicy Chilli Aioli, Pickled Pink Ginger
香辣蒜蓉蛋黄酱、腌姜
- Wild Mushroom Soup | 野生蘑菇汤 **D G V** \$22
Poached Organic Egg, Shaved Parmesan,
Truffle Mascarpone
水煮有机蛋、帕尔马干酪切片、松露马斯卡彭
- Vegetarian Caesar Salad \$25
经典凯撒沙拉 **D G V**
Butter Crouton, Poached Egg, Parmesan Cheese,
Cherry Tomato, Asparagus, Baby Romaine Lettuce,
Caesar Dressing
黄油面包丁、水煮温泉蛋、帕尔马干酪、樱桃番茄、
芦笋、小生菜、凯撒酱
- Healthy Garden Mesclun Salad \$28
健康田园沙拉 **D N V**
Walnut, Blueberry, Vine Tomato, Kalamata
Olives, Shredded Carrot, Feta Cheese,
Steamed Broccoli, Aged Balsamic Dressing
核桃、蓝莓、葡萄番茄、卡拉马塔橄榄、
胡萝卜丝、菲塔奶酪、蒸西兰花、陈年香醋
- Tahu Goreng | 油炸豆腐 **N VE** \$23
Fried Beancurd, Bean Sprouts, Shredded
Cucumber, Peanut Sauce
炸豆腐、豆芽、黄瓜丝、花生酱
- Eggplant A La Plancha | 铁板茄子 **D N V** \$24
US Eggplant, Parmesan Cheese, Feta Crumble,
Pine Nuts, Basil Pistou
美国茄子、帕尔马干酪、羊乳酪沫、松仁、
罗勒蒜泥酱

MAIN COURSES | 主菜

- Penne Aglio Olio \$28
香蒜辣椒意大利通心面 **G VE**
Zucchini, Organic Broccoli, Sun Dried Tomato,
Rose Garlic, Chilli Flakes, Fresh Parsley
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、
辣椒片、新鲜欧芹
- Linguini All' Arrabbiata \$28
香辣黄油宽面 **D G V**
Vine Tomato, Basil, Seasonal Vegetables,
Chilli Flakes, Parmesan Cheese
葡萄番茄、罗勒、时令蔬菜、辣椒片、帕尔马干酪
- Grilled Vegetable Sandwich \$28
烤蔬菜三明治 **D G V**
Mixed Vegetables, Fried Organic Egg, Cheddar
Cheese, Guacamole, Tomato, Lettuce, Mayonnaise,
Toasted Raisin and Walnut Pain de Mie
蔬菜什锦、煎有机鸡蛋、切达奶酪、鳄梨酱、
番茄、生菜、蛋黄酱、烤葡萄干和核桃酱
- Served with side of French Fries and
Purple Cabbage Coleslaw
搭配薯条和美奶滋腌紫包菜
- Classic Margherita Pizza \$30
经典玛格丽塔披萨 **D G V**
Homemade Tomato Sauce, Mozzarella Cheese,
Basil, Extra Virgin Olive Oil
自制番茄酱、马苏里拉奶酪、罗勒、特级初榨橄榄油
- Quattro Formaggi Pizza \$32
混搭奶酪披萨 **D G V**
Gorgonzola, Parmesan, Mozzarella, Scamorza,
Honey Acasia, Black Pepper
戈尔根朱勒干酪、帕尔马干酪、马苏里拉奶酪、
斯卡莫扎奶酪、槐花蜂蜜、黑胡椒

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VEGETARIAN 素食

11:30AM TO 11:30PM 早上11:30至晚上11:30
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MAIN COURSES | 主菜

Grilled Impossible Burger \$36
“植物肉” 烤汉堡 **D G V**
200gm “Plant-Based” Patty, Matured Cheddar Cheese, Guacamole, Piquillo Pepper, Tomato, Lettuce, Mayonnaise, Brioche Bun
200克“植物肉”肉饼、成熟切达奶酪、鳄梨酱、辣椒、番茄、生菜、蛋黄酱、奶油面包

Served with side of French Fries and Purple Cabbage Coleslaw
全部搭配薯条和美奶滋腌紫包菜沙拉

Vegetable and Egg Fried Rice | 蔬菜蛋炒饭 **V** \$25
Seasonal Vegetables, Cage Free Egg, Jasmine Rice
时令蔬菜、甘榜鸡蛋、香米

“Impossible” Stewed Meatball \$26
“不可能”炖肉丸 **D V**
Spicy Tomato Sauce, Mozzarella Cheese, Piquillo Pepper, Extra Virgin Oil
辣味番茄酱、马苏里拉奶酪、皮奎洛甜红椒、特级初榨橄榄油

SIDES | 配菜

Potato Mousseline or Truffle Mashed Potato \$12
土豆慕斯或松露土豆泥 **D V**
Salted Eclair Butter
咸味艾许黄油

Creamy Mushroom Ragout \$12
奶油蘑菇炖菜 **D V**
Mixed Forest Mushroom, Fresh Herbs
野菌蘑菇浓汤、新鲜香草

French Fries | 炸薯条 **G V** \$12

Sautéed Asparagus and Broccoli \$12
翻炒芦笋和西兰花 **D V**
Garlic, Parmesan Flakes
大蒜、帕尔马干酪片

Steamed Jasmine Rice | 蒸香米 **VE** \$4

DESSERTS | 甜品

Baked Apple-Almond Frangipane Tart \$18
苹果杏仁烤馅饼 **D G N V**
Vanilla Chantilly Cream, Caramel Sauce
香草尚蒂伊奶油、焦糖酱

Grand Cru Chocolate Royaltine Cake \$18
皇家巧克力蛋糕 **D G N V**
Red Fruit Compote, Chocolate Cremeux
混合果浆、巧克力奶油蛋糕

Peanut Banana Pound Cake \$18
花生香蕉磅饼 **D G N V**
Banana Bread, Peanut Butter Cremeux, Toasted Peanuts
香蕉面包、花生酱奶油蛋糕、烤花生

Ice Cream & Sorbet Selections \$7
冰淇淋和果汁冰糕精选 **D** per scoop
Vanilla, Chocolate, Strawberry Sorbet, Raspberry Sorbet
香草、巧克力、草莓冰糕、树莓冰糕 每勺

Seasonal Fruit Plate | 时令水果盘 **VE** \$18
Selection of Sliced Fruits, Mixed Berries
精选水果拼盘、混合莓果

Artisanal Cheese Plate | 手工奶酪盘 **A D N V** \$34
Choice of 3 Imported Cheeses
3种进口奶酪可供选择：
Brie de Meaux, Port Salut, Comté 12 Months, Bleu d’Auvergne, Taleggio Fig Jam, Mixed Nuts,
Dried Fruits, Oat Crackers
布里干酪、普索罗奶酪、孔泰12个月奶酪、奥弗涅蓝纹奶酪、塔勒吉奥干酪、无花果酱、什锦坚果、果干、燕麦饼干

 Chef's Signature 大厨招牌菜

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VE Vegan 纯素食

V Vegetarian 素食

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WINES 酒类

Available all-day | 全天供应

CHAMPAGNE & SPARKLING 香槟和起泡酒	By the glass 一杯	By the bottle 一瓶
Baiget-Jouette Grand Reserve Champagne AOC NV 750ml	\$32	\$148
Baiget-Jouette Blanc De Blancs Champagne AOC NV 750ml	-	\$235
Baiget-Jouette Grand Brut Rose Champagne AOC NV 750ml	-	\$220
Baiget-Jouette Grand Reserve Champagne AOC NV 1.5L	-	\$398
Baiget-Jouette Grand Reserve Champagne JEROBOAM 3L	-	\$1080
WHITE 白葡萄酒		
P. Ferraud and Fils Sauvignon, France 法国费罗父子酒庄黑皮诺白葡萄酒	\$23	\$98
Ruffino Lumina Pinot Grigio, Italy 意大利鲁芬诺明月灰皮诺干白葡萄酒	\$23	\$98
Nik Weis Urbans Riesling, Germany 德国尼克韦斯葡萄酒	\$23	\$98
Louis Jadot Macon-Villages Chardonnay, France 法国路易亚都马孔村霞多丽干白葡萄酒	\$23	\$98
Yealands Sauvignon Blanc, New Zealand 新西兰叶兰兹酒庄长相思白葡萄酒	\$23	\$98

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WINES 酒类

Available all-day | 全天供应

RED 红葡萄酒	By the glass 一杯	By the bottle 一瓶
Miguel Torres San Medin Cabernet Sauvignon, Chile 智利米高桃乐丝圣美甸赤霞珠干红葡萄酒	\$24	\$102
P. Ferraud and Fils Pinot Noir, France 法国费罗父子酒庄黑皮诺红葡萄酒	\$24	\$102
Torres Altos Ibericos Crianza DOC Rioja, Spain 西班牙桃乐丝伊贝利克里奥哈红葡萄酒	\$24	\$102
Chateau Loumelat Cuvee JJ Lesgourges Rouge, France 法国鲁梅拉酒庄珍藏峡谷波尔多混酿干红葡萄酒	\$24	\$112
Yealands Pinot Noir, New Zealand 新西兰叶兰兹庄园黑皮诺干红葡萄酒	\$24	\$108
SWEET 甜酒		
Bava Moscato d'Asti, Italy 意大利莫斯卡托阿斯蒂甜酒	\$20	\$95

BEVERAGES 饮品

Available all-day | 全天供应

BEER (BOTTLE) 啤酒(瓶装)	\$16	FRESHLY-SQUEEZED JUICES	\$15
Chang 泰象		鲜榨果汁	
Tiger 虎牌		Apple 苹果	
Heineken 喜力		Orange 橙子	
Saigon 西贡		Carrot 胡萝卜	
Asahi 朝日		Watermelon 西瓜	
SOFT DRINKS 软饮料		HOT BEVERAGES 热饮料	
Coca-Cola 可口可乐	\$11 	Hot Chocolate 热巧克力	 \$12
Coca-Cola Light 健怡可口可乐		Iced Chocolate 冰巧克力	 \$14
Coca-Cola Zero 零度可口可乐		Milk 牛奶	\$10
Sprite 雪碧		Full cream 全脂	
Ginger Ale 姜味汽水		Skimmed 脱脂	
Schweppes Tonic Water 怡泉奎宁水		Soya 豆奶	
Schweppes Soda Water 怡泉苏打水		COFFEE 咖啡	\$12
MINERAL WATER 矿泉水		Freshly-brewed coffee 鲜酿咖啡	
Acqua Panna 750ml 普娜 750 毫升	 \$14	Americano 美式	
San Pellegrino 750ml 圣培露 750 毫升	 \$14	Caffé Latte 咖啡拿铁	
Perrier 330ml 巴黎水 330 毫升	 \$8	Cappuccino 卡布奇诺	
CHILLED JUICES 冰镇饮品		TEA 茶	
Apple 苹果	\$12 	Earl Grey 伯爵茶	 \$12
Cranberry 蔓越莓		English Breakfast 英式早餐茶	 \$12
Mango 芒果		Sencha Meicha 煎茶	 \$16
Pineapple 菠萝		Silver Moon 银月绿茶	 \$12
Orange 橙子		Chamomile 洋甘菊	 \$12
		Moroccan Mint 摩洛哥薄荷茶	 \$12
		MILKSHAKES 奶昔	\$14
		Chocolate 巧克力	
		Strawberry 草莓	
		Vanilla 香草	



Nutri-Grade is based on default preparation (before addition of ice).
Nutri-Grade 标志基于默认制备方法 (加冰之前)。

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LATE NIGHT MENU 深夜餐饮

11:30PM TO 6:30AM 晚上11:30至早上6:30
Last order to be placed by 6:00am 最后下单时间截至早上6:00前

LIGHT BITES | 小吃

Buffalo Chicken Wings | 布法罗鸡翅 **D G** \$24
Served with Celery-Cucumber Shavings
Choice of Ranch Sauce, BBQ Sauce or Hot Sauce
搭配西芹片黄瓜片
精选牧场酱、烧烤酱或辣酱

 Singapore Style Chilli Crab Sliders \$23
新加坡风味香辣蟹肉片 **D G N S**
Dungeness Crab Meat, Chilli Crab Sauce,
Golden Mantou, Coriander
邓杰内斯蟹肉、辣椒蟹肉酱、黄金馒头、香菜

Satay Panggang (8 pieces) \$28
沙爹鸡肉 (8份) **G N**
Choice of Skewers of Chicken or Beef served with
Sweet Pineapple, Rice Lontong, Cucumber,
Red Onion, Peanut Sauce
可选择鸡肉或牛肉串, 配甜菠萝、饭团、黄瓜、
红洋葱、花生酱

Plant Based Gyoza | 素饺 **G VE** \$23
Spicy Chilli Aioli, Pickled Pink Ginger
香辣蒜蓉蛋黄酱、腌姜

SOUP AND SALAD | 汤品和沙拉

Wild Mushroom Soup | 野生蘑菇汤 **D G V** \$22
Poached Organic Egg, Shaved Parmesan,
Truffle Mascarpone
水煮有机蛋、帕尔玛干酪切片、松露马斯卡彭

Classic Caesar Salad | 经典凯撒沙拉 \$25
Butter Crouton, Crispy Bacon, Poached Egg,
Parmesan Cheese, Anchovy, Baby Romaine
Lettuce, Caesar Dressing
黄油面包丁、脆皮培根、水煮蛋、帕尔马干酪、
鳀鱼、罗马小生菜、凯撒沙拉酱

Add On 添加 :

Grilled Chicken | 烤鸡 \$7
Norwegian Smoked Salmon | 挪威熏制三文鱼 \$9

Tahu Goreng | 马来式油炸豆腐 **N VE** \$23
Fried Beancurd, Bean Sprouts, Shredded
Cucumber, Peanut Sauce
炸豆腐、豆芽、黄瓜丝、花生酱

GOURMET BURGER AND SANDWICH
美味汉堡和三明治

All served with side of French Fries and
Purple Cabbage Coleslaw
全部搭配薯条和美奶滋腌紫包菜沙拉

“InterContinental” Wagyu Beef Burger \$36
“洲际”和牛汉堡 **D G P**
200gm Australian “Sanchokeu” Wagyu Beef Patty,
Streaky Bacon, Matured Cheddar Cheese,
Piquillo Pepper, Tomato, Lettuce, Mayonnaise,
Brioche Bun
200克澳大利亚和牛肉饼、五花烟熏肉、成熟切达奶酪、
皮奎洛辣椒、番茄、生菜、蛋黄酱、奶油面包

“InterContinental” Club Sandwich \$32
“洲际”俱乐部三明治 **D G P**
Slow Cooked Chicken Fillet, Crispy Bacon,
Fried Organic Egg, Cheddar Cheese, Guacamole,
Tomato, Lettuce, Mayonnaise, Toasted Raisin and
Walnut Pain de Mie
慢煮鸡柳、脆皮培根、煎有机鸡蛋、切达奶酪、
鳄梨酱、番茄、生菜、蛋黄酱、烤葡萄干和核桃酱

Hickory Smoked Chicken Wrapped \$26
山核桃熏制鸡肉卷 **D G**
Caramelised Onion, Sous Vide Chicken Breast,
Smoked Barbeque Sauce, Romaine, Wheat Tortilla
焦糖洋葱、真空低温烹饪鸡胸肉、烟熏烤肉酱、
生菜、小麦玉米饼

 Chef's Signature 大厨招牌菜

A Contains Alcohol 含酒精

D Contains Dairy 含乳制品

G Contains Gluten 含麸质

N Contains Nuts 含坚果

P Contains Pork 含猪肉

S Contains Shellfish 含贝类

VE Vegan 纯素食

V Vegetarian 素食

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WESTERN SPECIALITIES | 西方美食

Penne Aglio Olio | 香蒜辣椒意大利面 **G** **VE** \$28
Zucchini, Organic Broccoli, Sun Dried Tomato,
Rose Garlic, Chilli Flakes, Fresh Parsley
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、辣椒片、
新鲜欧芹

Add On 添加 :

Chicken Breast | 鸡胸肉 \$7
Tiger Prawn (3 pieces) | 龙虾(3只) \$12

Norwegian Salmon Fillet "A La Plancha" \$43
挪威三文鱼片 "铁板烧"
Green Pea Mousseline, Fennel Chiffonade with
Lemon Vinaigrette, Crispy Capers,
Saffron Cream Sauce
青豆慕斯琳酱、茴香雪纺配柠檬醋、
油炸刺山柑、藏红花奶油酱

LOCAL FAVOURITES | 当地美食

Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$28
Chicken Thigh, Homemade Curry, Potato,
Papadum, Steamed Rice
鸡腿、自制咖喱酱、土豆、印度脆饼、白米饭

Nasi Goreng Kampong | 甘榜椰浆饭 **G** **N** \$30
Fried Rice with Anchovies, Prawn, Chicken Satay,
Organic Egg, Fried Chicken Wing, Prawn Crackers,
Homemade Sambal Belacan
凤尾鱼炒饭、虾、鸡肉沙爹、有机鸡蛋、炸鸡翅、
虾饼、自制参巴峇拉煎辣椒酱

Our Singapore Laksa | 新加坡叻沙面 **G** **N** **S** \$34
Tiger Prawn, Shredded Chicken, Quail Egg,
Fish Cake, Rice Noodle, Fragrant Laksa
Coconut Broth
龙虾、鸡丝、鹌鹑蛋、鱼饼、米粉、香浓叻沙汤汁

DESSERTS | 甜品

Peanut Banana Pound Cake \$16
花生香蕉磅饼 **D** **G** **N** **V**
Banana Bread, Peanut Butter Cremeux,
Toasted Peanuts
香蕉面包、花生酱奶油蛋糕、烤花生

Grand Cru Chocolate Royaltine Cake \$16
皇家巧克力蛋糕 **D** **G** **N** **V**
Red Fruit Compote, Chocolate Cremeux
混合果浆、巧克力奶油蛋糕

Seasonal Fruit Plate | 时令水果盘 **VE** \$16
Selection of Sliced Fruits, Mixed Berries
精选水果拼盘、混合莓果

Artisanal Cheese Plate | 手工奶酪盘 **A** **D** **N** **V** \$32
Choice of 3 Imported Cheeses
3种进口奶酪可供选择:
Brie de Meaux, Port Salut, Comté 12 Months,
Bleu d'Auvergne, Taleggio Fig Jam, Mixed Nuts,
Dried Fruits, Oat Crackers
布里干酪、普索罗奶酪、孔泰12个月奶酪、
奥弗涅蓝纹奶酪、塔勒吉奥干酪、无花果酱、
什锦坚果、果干、燕麦饼干

Ice Cream & Sorbet Selections \$7
冰淇淋和果汁冰糕精选 **D** per scoop
Vanilla, Chocolate, Strawberry Sorbet, 每勺
Raspberry Sorbet
香草、巧克力、草莓冰糕、树莓冰糕

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FLEXIBLE DINING MENU 灵活用餐

Introducing versatile and nutritionally balanced dishes, available at any time
多样化和营养均衡的菜肴，让您随时享用

ANYTIME PLATES | 熟食

Smoked Salmon and Broccoli Salad \$30
烟熏三文鱼西兰花沙拉
Organic Quinoa, Feta, Kalamata Olive, Broccoli,
Mixed Green Salad, Balsamic Dressing
有机藜麦、羊乳酪、卡拉马塔橄榄、西兰花、
沙拉、香醋酱
Allergens: Milk, Nuts, Celery, Fish

Avocado Toast | 鳄梨吐司 \$22
Smoked Tuna, Poached Egg, Guacamole,
Pistachio, Sour Dough Bread
烟熏金枪鱼、荷包蛋、鳄梨酱、开心果、
酸酵面包
Allergens: Eggs, Fish, Nuts, Wheat, Lupin

Asian Style Tofu Salad | 亚洲式豆腐沙拉 \$24
Tau Kwa, Broccoli, Cherry Tomato,
Baby Romaine, Sesame Dressing
豆干、西兰花、樱桃番茄、小罗马菜、芝麻酱
Allergens: Milk, Nuts, Celery, Sesame, Soya

NOURISH BOWLS | 滋养熟食

Stir Fried Noodles with Vegetables | 蔬菜炒面 \$26
Kway Teow Noodle, Asparagus, Broccoli,
Shanghai Green, Sesame Oil
粿条、芦笋、西兰花、上海青、芝麻油
Allergens: Sesame, Soya, Wheat

Pan-seared Free Range Chicken Breast \$34
香煎土鸡胸
Sautéed Seasonal Vegetables, Confit Chicken,
Sauce Vierge
炒时蔬菜、焗鸡肉、维埃热酱香煎

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