

N°168 PRIME STEAKHOUSE SPECIAL SET

WINE PAIRING: ADDITIONAL \$680 FOR 2 GLASSES or \$980 FOR 3 GLASSES
精選二款單杯葡萄酒僅需加價 \$680 / 精選三款單杯葡萄酒僅需加價 \$980

STARTER

HOKKAIDO SCALLOP
cauliflower, orange, carrot, lemon, zucchini,
grape seed oil, bacon, baby sprouts
白花椰菜、柳橙、紅蘿蔔、檸檬、櫛瓜、葡萄籽油、燻培根、芽菜
炙燒北海道干貝

A la carte 單點: \$ 480

SEARED PRAWN
truffle, salted duck egg, pepper, pumpkin, green
asparagus
松露、鹹蛋、花椒、南瓜、蘆筍
香煎明蝦

A la carte 單點: \$ 480

TARABA CRAB CAKE
maryland tartar dip, old bay seasoning
馬里蘭塔塔沾醬、老海灣香辣粉
帝王蟹餅

A la carte 單點: \$ 480

GRILLED SMOKED TORO
toro, sakura chips egg plant puree,
truffle vinaigrette sauce, blue cheese
黑鮪魚、黑松露醬汁、茄泥、藍紋乳酪
炙燒煙燻黑鮪魚
(需加價 extra charge \$ 350)

A la carte 單點: \$ 680

SOUP OR SALAD

BEEF CONSOMME
chicken mousse, morel, zucchini, ravioli,
sherry wine, cherry tomato
雞肉、羊肚蕈、櫛瓜、餃子、雪莉酒、櫻桃番茄
牛清湯

A la carte 單點: \$ 300

MUSHROOM CAPPUCINO
slow cooked mushroom flake, milk foam
慢炒蘑菇、綿細奶泡
蘑菇卡布奇諾湯

A la carte 單點: \$ 300

CLASSIC CAESAR SALAD
crispy smoked salmon bits, garlic cracker,
parmigiano-reggiano
香燻鮭魚碎片、大蒜薄餅、帕米森起司
經典凱撒沙拉

A la carte 單點: \$ 360

SIXTEEN
farming from 16 farm
16 款小農農作
小農溫沙拉

A la carte 單點: \$ 360

MAINS

PREMIUM STEAKS
頂級牛排

AUSTRALIAN WAGYU 9+ RIB EYE STEAK
澳洲 9+ 和牛肋眼牛排

Set 套餐 (12oz for two): \$ 6,000 / 雙人

Set 套餐 (16oz for two): \$ 7,200 / 雙人

A la carte 單點: 12oz \$ 4,480 / 16oz \$ 5,780

AMERICAN KOBE (GOLD LEVEL)
RIB EYE STEAK
美國神戶肋眼牛排

Set 套餐 (12oz for two): \$ 5,650 / 雙人

Set 套餐 (16oz for two): \$ 6,550 / 雙人

A la carte 單點: 12oz \$ 4,320 / 16oz \$ 5,700

USDA DRY-AGED MONTANA MEYER
RIB EYE STEAK
美國蒙大拿乾式熟成肋眼牛排

Set 套餐 (12oz for two): \$ 4,800 / 雙人

Set 套餐 (16oz for two): \$ 5,500 / 雙人

A la carte 單點: 12oz \$ 3,290 / 16oz \$ 4,320

USDA PRIME RIB EYE STEAK
美國頂級肋眼牛排

Set 套餐 (for two): \$ 4,480 / 雙人

A la carte 單點: \$ 2,850

AUSTRALIAN WAGYU 9+ TOP CAP STEAK
澳洲 9+ 和牛老饕牛排

Set 套餐: 6oz \$ 4,200

A la carte 單點: 8oz \$ 4,380

N°168 PRIME STEAKHOUSE DUO
USDA top cap steak 3oz & wagyu 9+ N.Y. strip steak 3oz
精選美國老饕牛排 & 頂級和牛紐約客牛排
牛排雙重奏

Set 套餐: 6oz \$ 3,500

A la carte 單點: 8oz \$ 3,250

USDA TOP CAP STEAK
美國精選老饕牛排

Set 套餐: 6oz \$ 2,850

A la carte 單點: 8oz \$ 2,500

USDA PRIME FILET MIGNON
美國頂級冷藏菲力牛排

Set 套餐: 6oz \$ 2,550

A la carte 單點: 8oz \$ 1,880

FROM THE LAND
精選菜色

SPINY LOBSTER
caramelized lemon, garlic butter
炙燒檸檬、大蒜奶油
深海龍蝦

Set 套餐: \$ 3,100

A la carte 單點: \$2,500

GIANT GROUPER
traceability, artisan rich soy sauce, tomato, bell pepper,
green pepper, green peppercorn, lemon, celery
溯源、古早味手工蠔蠔醬油、番茄、甜椒、青椒、綠胡椒、檸檬、西芹
龍膽石斑

Set 套餐: \$ 2,020

A la carte 單點: \$1,880

RACK OF LAMB
grilled with oak wood
橡木燻烤
澳洲頂級冷藏羊排

Set 套餐: \$ 2,350

A la carte 單點: \$1,980

ROASTED IBÉRICO PORK TOP CAP
caramelized apple, café de paris butter
焦糖蘋果、香料奶油
西班牙伊比利豬僧帽蓋

Set 套餐: \$ 2,200

A la carte 單點: \$1,880

以上牛排皆使用全台獨家引進“夢幻橡木烤箱”爐烤 All steaks finely oaked with beech oven, exclusively imported by N° 168 PRIME STEAKHOUSE

本餐廳僅提供礦泉水服務並酌收水資每人 80 元 (Free flow) Mineral or Sparkling water is provided at NT80 per person.

維多麗亞關心您: 請依照個人健康狀況, 點選生冷食物。 consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

因食材成本的浮動, 本餐廳保有隨時調整價格之權利, 實際價格以現場供應為主。 The restaurant reserves the right to modify and change the menu at any time due to the food cost fluctuation. Product and prices are based on on-site announcement.

以上餐點價格需加收原價一成服務費。 all prices are tax included and subject to a 10% service charge.

未成年請勿飲酒

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CONDIMENTS

BAKED IDAHO POTATO
烤洋芋

A la carte 單點 : \$ 250

CREAMED CORN
奶油玉米

A la carte 單點 : \$ 250

FRENCH FRIES
炸薯條

A la carte 單點 : \$ 250

CREAMED SPINASH
奶油菠菜

A la carte 單點 : \$ 250

BOLOGNESE LASAGNA
波隆那肉醬千層麵

A la carte 單點 : \$ 250

ROASTED BEEF TOMATO WITH OLIVE PUREE
爐烤橄欖蕃茄

A la carte 單點 : \$ 250

SAUTÉED ASSORTED MUSHROOMS
白酒香炒野菇

A la carte 單點 : \$ 250

BOILED BROCOLLI WITH GARLIC AND HOLLENDAISE
蒜味青花菜佐荷蘭蛋黃醬

A la carte 單點 : \$ 250

DESSERT

CRONUT
fresh strawberry, custard, strawberry ice cream
新鮮草莓、卡士達醬、草莓冰淇淋
千層甜甜圈

A la carte 單點 : \$ 360

CHOCOLATE "FANTASIA"
chocolate mouse, chocolate ganache,
chocolate feuilletine, yogurt ice cream
巧克力慕思、巧克力甘納許、巧克力脆片、優格冰淇淋
巧克力幻想曲

A la carte 單點 : \$ 360

MOTCHA MOUSSE WITH AZUKI BEANS ICE CREAM
motcha mousse, azuki bean yokan, matcha cake,
azuki ice cream
抹茶慕思、紅豆羊羹、抹茶蛋糕、紅豆冰淇淋
抹茶慕思紅豆冰淇淋

A la carte 單點 : \$ 360

SEASONAL FRESH FRUIT,
BERRIES AND MOCHI
時令水果、鮮莓及麻糬

A la carte 單點 : \$ 360

COFFEE SERIES



REGULAR COFFEE
精選咖啡

CAPPUCCINO
卡布奇諾咖啡

CAFÉ LATTE
拿鐵咖啡

ESPRESSO
義式濃縮咖啡

TWININGS



皇家伯爵茶 EARL GREY TEA
清新的口感，融入淡淡的佛手柑芬芳，最適合在午后時光
用一顆閒適的心情細細品嚐

歐式大吉嶺茶 PURE DARJEELING TEA
金黃色的茶色蘊含回味無限的清淡果香，揉合著特殊的麝香
葡萄果香

薄荷圓舞曲茶 MEDLEY OF MINT TEA
薄荷多層次的清新舒壓，給人無限的芳馨撫慰 (無咖啡因)

晨光草原甘菊花茶 BUDDING MEADOW CAMOMILE TEA
甘菊自然甜蜜的香氣，創造出驚艷的美妙滋味 (無咖啡因)

OTHERS

PASTA
義大利麵
bucatini or orecchiette
吸管麵或貓耳朵麵
pomodoro or bolognese sauce
黃金番茄醬汁或和牛肉醬
Only A la carte 限單點 : \$ 480

WOODSTONE BAKED PIZZA
爐烤披薩
porcini
牛肝蕈菇
margarita
瑪格麗特
Only A la carte 限單點 : \$ 660

PORCINI RISOTTO WITH TRUFFLE INFUSED OIL
cepe, wild mushroom, porcini stock, parmigiano-reggiano,
white truffle oil, cepe powder
牛肝蕈、野菇、蕈菇高湯、帕米森起士、白松露油、牛肝蕈粉
牛肝蕈菇燉飯佐松露油
Only A la carte 限單點 : \$ 620

本餐廳僅提供礦泉水服務並酌收水資每人 80 元 (free flow) mineral or sparkling water is provided at NT80 per person.

自備酒水需另酌收NT\$800酒水服務費。以上餐點價格需加收原價一成服務費。 corkage for wine and liquor NT\$800 net. all prices are tax included and subject to a 10% service charge.

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