

# 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、古早味手工蠶蠔醬油、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

# 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

## 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.

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.

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.

未成年請勿飲酒