

N°168 PRIME STEAKHOUSE (DunHua) DINNER SET

Wine Pairing: Additional \$660 for 2 glasses or \$980 for 3 glasses / 精選兩款單杯葡萄酒僅需加價 \$660；精選三款單杯葡萄酒僅需加價 \$980



PRIME STEAKHOUSE

APERITIF

N°168 RECOMMENDED BUBBLE N°168 精選氣泡酒

A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 (25g)

\$400

STARTER

HOKKAIDO SCALLOP

green apple, guacamole, berry sauce
青蘋果，酪梨醬，莓果醬

香煎北海道干貝

SEARED PRAWN

zucchini, sesame bechamel, fermented bean curd sauce
櫛瓜，芝麻白醬，味噌豆腐乳醬

嫩煎國王蝦

GRILLED OCTOPUS

dried shrimp, green papaya, green bean, dill, chervil
蝦米，青木瓜，長豆，蒔蘿，山蘿蔔

風味烤章魚

168 CLASSIC CRAB CAKE

coleslaw, tangerine remoulade
涼拌捲心菜，柑橘蛋黃醬

168 經典蟹餅

168 CLASSIC BAY

oyster, shrimp, mussels, lemon wedge, cocktail sauce
空運活生蠔，白蝦，淡菜，檸檬角，雞尾醬汁

168 經典海灣

KABAYAKI FOIE GRAS EEL

dried seaweed, gold foil, shari rice, umeboshi sauce
海苔，金箔，壽司飯，紀州梅醬

蒲燒鴨肝鰻魚 (套餐加價 Extra Charge \$350)

CRISPY DUCK BREAST

beetroot powder, polenta, roselle jam, umeboshi sauce, licorice powder
甜菜粉，玉米糕，洛神花醬，紫蘇梅醬，甘草粉

脆煎甘草鴨胸

SOUP OR SALAD

MUSHROOM CAPPUCINO

slow cooked mushroom flake, milk foam
慢炒蘑菇，綿細奶泡

蘑菇卡布奇諾湯

WARM SPINACH SALAD

bacon strip, sesame oil, pommery mustard, slow cooked egg
培根條，芝麻油，芥末子醬，溫泉蛋

溫菠菜沙拉

CLASSIC ONION SOUP

gruyere, mozzarella, parmesan au gratin
葛瑞起士，馬芝拉起士，帕瑪森起士焗烤

經典洋蔥湯

BREEZE SALAD

sun dried tomato, crab meat, boiled egg, pineapple, anise hyssop
蕃茄乾，蟹肉，水煮蛋，鳳梨，茴香

繽紛微風沙拉

TRIPPA ALLA FIORENTINA SOUP

osso buco, spring onion, smoked paprika
牛膝，青蔥，煙燻西班牙辣椒粉

佛羅倫斯牛肚湯

NEW NICOISE SALAD

quail egg, anchovy, cucumber, cherry tomato, olive, tuna mousse
鸚鵡蛋，鯷魚，小黃瓜，聖女蕃茄，橄欖，鮪魚慕斯

新潮尼斯沙拉

PUMPKIN CHESTNUT SOUP

pumpkin, chestnut, carb meat
東昇南瓜，栗子，蟹肉

栗子南瓜蟹肉湯

MAINS

PREMIUM STEAKS
頂級牛排

USDA PRIME RIB EYE FILET STEAK (8oz)

美國頂級肋眼菲力牛排 2,080

N°168 PRIME STEAKHOUSE DUO

USDA rib eye fillet 3oz & JP. A5 wagyu N.Y. strip steak 3oz
美國頂級肋眼菲力 & 日本A5宮崎和牛紐約客牛排 各3oz

牛排雙重奏 3,150

AUSTRALIAN WAGYU 9+ BUTCHER'S STEAK (6oz)

澳洲9+ 和牛昂格列牛排 2,600

USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排 4,980
雙人價

USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排 2,650

USDA DRY-AGED MONTANA MEYER RIB EYE STEAK (12oz or 16oz for two)

美國蒙大拿乾式熟成肋眼牛排 (12oz) 5,280 / (16oz) 5,980 雙人價

USDA TOP CAP STEAK (6oz)

美國精選老饕牛排 2,980

SURF & TURF (for two)

whole boston lobster & JP A4 flat iron steak 6oz
整隻波士頓龍蝦 & 日本A4羽下牛排 6oz

頂級海陸雙重奏 6,300
雙人價

JAPANESE WAGYU
日本和牛

JAPANESE A4 FLAT IRON STEAK (4oz)

日本A4和牛羽下牛排 2,850

JAPANESE A5 MIYAZAKI N.Y. STRIP STEAK (4oz)

日本A5宮崎和牛紐約客牛排 3,400

JAPANESE F1 RIB EYE STEAK (16oz for two)

日本F1肋眼牛排 6,950
雙人價

FROM THE SEA
海鮮

GRILLED COD

caramelized yellow lemon, miso sauce
炙燒黃檸檬，味噌奶油醬 *小鱗犬牙南極魚

爐烤圓鱈 2,600

PAN-FRIED THREADFIN FISH

pearl onion, crushed potato, bacon mushroom cream sauce
珍珠洋蔥，馬鈴薯，培根蘑菇奶油醬

香煎牛仔魚佐培根蘑菇奶油醬 2,200

GRILLED MIXED SEAFOOD

half boston lobster, hokkaido scallop, seasonal fish filet, oyster
半隻波士頓龍蝦，北海道干貝，時令鮮魚柳，進口生蠔

烤海鮮 2,800

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 3,100

FROM THE LAND
精選菜色

PAN-FRIED CHICKEN

paprika, herb butter, caramelized yellow lemon
匈牙利紅椒粉，香草奶油，炙燒黃檸檬

脆煎香草半雞 1,800

OAK ROASTED LAMB RACK

fresh mint sauce
新鮮薄荷醬

爐烤澳洲頂級冷藏羊排 2,350

OAK ROASTED IBERICO PORK

café de paris butter, candied fruit, bacon, smoked tomato mustard sauce
香料奶油，蜜漬水果，培根，煙燻蕃茄芥末醬

香烤伊比利豬老饕 2,450

本餐廳僅提供礦泉水或氣泡水服務並酌收水費每人NT\$80 (Free flow) Mineral or Sparkling water is provided at NT\$80 per person.

自備酒水服務費：葡萄酒每瓶NT\$800；烈酒每瓶NT\$1,000 Service charge per bottle for guests' own beverage; NT\$800 for wine and NT\$1,000 for spirits.

若是您對食物過敏不適或有其他需求，請告知現場服務人員協助 Allow us to fulfill your needs; please let one of our staff know if you have any special dietary requirements, food allergies or intolerances.

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

禁止酒駕



飲酒過量有礙健康

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CONDIMENTS

MACARONI GRATIN

焗烤通心粉

GRILLED GREEN ASPARAGUS

煎烤綠蘆筍

CREAM CORN

奶油玉米

MIXED BABY GREEN

綜合嫩葉沙拉

SAUTÉED ASSORTED MUSHROOMS

白酒香炒野菇

ROASTED BROCCOLI

蒜油青花菜

TRUFFLE FRENCH FRIES

松露薯條

ROASTED BEEF TOMATO WITH OLIVE

PUREE

爐烤橄欖蕃茄

DESSERT

WARM CHOCOLATE CAKE

70% valrhona chocolate cream, oreo ice cream
70% 法芙娜巧克力鮮奶油，奧力歐餅乾冰淇淋
溫巧克力蛋糕

BERRY MILLE-FEUILLE

fresh strawberry, berry sauce, stawberry ice cream
新鮮草莓，野莓醬，草莓冰淇淋
法式野莓千層酥

SEASONAL FRESH FRUIT

BERRIES AND MOCHI
時令水果、鮮莓及麻糬

RED WINE POACHED PEAR

toasted merengue, butterscotch pudding, shortbread crumble, basil
蛋白餅，牛奶糖布丁，奶油酥餅碎，蘿勒
法式紅酒梨

ROASTED MAPLE APPLE

maple apple, caramel sauce, vanilla ice cream
楓糖蘋果，焦糖醬，香草冰淇淋
楓糖蘋果佐香草冰淇淋

SELECTION OF ICE CREAM AND SHERBET

chocolate, strawberry, oreo, green tea, mango, raspberry (choose 3 flavors)
巧克力，草莓，奧力歐，抹茶，芒果，覆盆子 (任選3種口味)
精選冰淇淋及雪酪

COFFEE

REGULAR COFFEE

黑咖啡

CAPPUCCINO

卡布奇諾

CAFÉ LATTE

拿鐵咖啡

ESPRESSO

義式濃縮咖啡

MOCHA CAPPUCCINO

摩卡卡布奇諾

TEA

SOUTHERN MINT HERBAL

南薄荷花茶

ORGANIC GREEN TEA

有機綠茶

HONEYBUSH CARAMEL TEA

蜂蜜灌木焦糖茶

ENGLISH BLACK TEA

英式紅茶

GOLDEN CAMOMILE

黃金甘菊花茶

SWEET GINGER PEACH

甜薑桃茶

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