

N°168 PRIME STEAKHOUSE (DunHua) LUNCH 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

SELECTED COCKTAIL OR FRUIT DRINK 精選有酒精或無酒精飲品

A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 (25g)

\$400

STARTER

168 CLASSIC CRAB CAKE

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

168經典蟹餅

CHOCOLATE FOIE GRAS TERRINE

muscato jelly, finger cookie, cheese crumble, strawberry
甜白酒凍，手指餅乾，起司酥碎，草莓

巧克力鴨肝慕斯

SEARED PRAWN

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

嫩煎國王蝦

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

DAILY SOUP

每日例湯

168 SIGNATURE SOUP

N°168 經典湯

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

NEW NICOISE SALAD

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

新潮尼斯沙拉

MAINS

PREMIUM STEAKS
頂級牛排

USDA PRIME RIB EYE FILET STEAK (6oz)

美國頂級肋眼菲力牛排

1,080

SURF & TURF

USDA prime rib eye fillet steak 3oz & salmon 3oz
美國頂級肋眼菲力牛排 3oz & 香煎鮭魚 3oz

海陸雙重奏

1,600

AUS. WAGYU 9+ BUTCHER'S STEAK (6oz)

black truffle red wine sauce
黑松露紅酒醬汁

澳洲 9+ 和牛昂格列牛排

1,980

USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排

2,150

USDA TOP CAP STEAK (6oz)

美國精選老饕牛排

2,800

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

2,880

USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排

3,880
雙人價

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) 4,500 / (16oz) 5,000 雙人價

JAPANESE WAGYU
日本和牛

JAPANESE A4 FLAT IRON STEAK (4oz)

日本A4和牛羽下牛排

2,450

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

日本A5宮崎和牛紐約客牛排

3,200

SLOW COOKED JAPANESE A4 HOKKAIDO STEAK

慢燉日本A4北海道和牛

1,900

JAPANESE F1 RIB EYE STEAK (16oz for two)

日本F1肋眼牛排

6,200
雙人價

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

980

LOBSTER PASTA

half boston lobster, tagliatelle, diced tomato, anchovy, basil
半隻波士頓龍蝦，義大利寬麵，牛蕃茄丁，鯷魚，蘿勒

龍蝦義大利寬麵

1,280

OAK ROASTED LAMB RACK

fresh mint sauce
新鮮薄荷醬

澳洲頂級冷藏羊排

1,850

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

1,850

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

1,950

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

1,600

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

2,200

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦

2,850

SIDES

DAILY VEGETABLES

爐烤季節蔬菜

DESSERT

WARM CHOCOLATE CAKE 溫巧克力蛋糕 / BERRY MILLE-FEUILLE 法式野莓千層酥

SEASONAL FRESH FRUITS, BERRIES AND MOCHI 時令水果、鮮莓及麻糬 / ROASTED MAPLE APPLE 楓糖蘋果佐香草冰淇淋

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

* 為午間特惠套餐