

N°168 PRIME STEAKHOUSE MENU (DunHua)

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



STARTER

LIVE OYSTER
新鮮進口生蠔
each / \$320
Special Price 3pc / \$880

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 480

168 CLASSIC CRAB CAKE
coleslaw, tangerine remouladet
涼拌捲心菜, 柑橘蛋黃醬
168經典蟹餅 480

HOKKAIDO SCALLOP
green apple, guacamole, berry sauce
青蘋果, 酪梨醬, 莓果醬
香煎北海道干貝 480

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 480

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 480

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 580

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 680

SOUP

MUSHROOM CAPPUCINO
slow cooked mushroom flake, milk foam
慢炒蘑菇, 綿細奶泡
蘑菇卡布奇諾湯 300

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 300

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 300

PUMPKIN CHESTNUT SOUP
pumpkin, chestnut, carb meat
東昇南瓜, 栗子, 蟹肉
栗子南瓜蟹肉湯 300

SALAD

WARM SPINACH SALAD
bacon strip, sesame oil, pommery mustard, slow cooked egg
培根條, 芝麻油, 芥菜籽醬, 溫泉蛋
溫波菜沙拉 360

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 360

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 360

MAINS

USDA PRIME ANGUS N.Y. STRIP STEAK 1,280 / 8oz
美國頂級安格斯紐約客牛排 2,500 / 16oz

USDA PRIME FILET MIGNON
美國頂級冷藏菲力牛排 (8oz) 2,200

USDA TOP CAP STEAK
美國精選老饕牛排 (8oz) 2,900

USDA PRIME RIB EYE STEAK
美國頂級肋眼牛排 (16oz) 3,200

USDA DRY-AGED MONTANA MEYER RIB EYE STEAK
美國蒙大拿乾式熟成肋眼牛排 (12oz) 3,500
(16oz) 4,320

JAPANESE F1 RIB EYE STEAK
(16oz for two)
日本F1肋眼牛排 5,500

AUSTRALIAN WAGYU 9+ BUTCHER'S STEAK
澳洲9+昂格列牛排 (6oz) 1,780

JAPANESE A4 FLAT IRON STEAK (6oz)
日本A4和牛羽下牛排 2,450

JAPANESE A5 MIYAZAKI N.Y. STRIP STEAK (6oz)
日本A5宮崎和牛紐約客牛排 3,600

FROM THE LAND

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 960

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 1,880

OAK ROASTED LAMB RACK
fresh mint sauce
新鮮薄荷醬
爐烤澳洲頂級冷藏羊排 1,980

FROM THE SEA

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 1,680


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 2,150

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 1,880

GRILLED BOSTON LOBSTER
butter, caramelized yellow lemon
奶油, 炙燒黃檸檬
爐烤波士頓龍蝦 2,500

本餐廳僅提供礦泉水或氣泡水服務並酌收水費每人NT\$80
自備酒水服務費: 葡萄酒每瓶NT\$800; 烈酒每瓶NT\$1,000
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
以上餐點價格需加收原價一成服務費。

(Free flow) Mineral or Sparkling water is provided at NT\$80 per person.
Service charge per bottle for guests' own beverage; NT\$800 for wine and NT\$1,000 for spirits.
Allow us to fulfill your needs; please let one of our staff know if you have any special dietary requirements, food allergies or intolerances.
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 & OTHERS

MACARONI GRATIN 焗烤通心粉	250
SAUTÉED ASSORTED MUSHROOMS 白酒香炒野菇	250
GRILLED GREEN ASPARAGUS 煎烤綠蘆筍	250
ROASTED BROCCOLI 蒜油青花菜	250
CREAM CORN 奶油玉米	250
TRUFFLE FRENCH FRIES 松露薯條	250
MIXED BABY GREEN 綜合嫩葉沙拉	250
ROASTED BEEF TOMATO OLIVE PUREE 爐烤橄欖蕃茄	250
MARGHERITA PIZZA 瑪格麗特比薩	480
BOLOGNESE BUCATINI 波隆那肉醬吸管麵	480
TRUFFLE PORCINI RISOTTO 松露牛肝蕈菇燉飯	480

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	350
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	350
SEASONAL FRESH FRUIT, BERRIES AND MOCHI 時令水果、鮮莓及麻糬	350
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	350
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	350
ONE SCOOP ICE CREAM 單點冰淇淋 (一球)	150
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	350

COFFEE


	HOT/ ICE
REGULAR COFFEE 黑咖啡	200
CAPPUCCINO 卡布奇諾	200
CAFÉ LATTE 拿鐵咖啡	200
ESPRESSO 義式濃縮咖啡	200
MOCHA CAPPUCCINO 摩卡卡布奇諾	200

TEA

SOUTHERN MINT HERBAL 南薄荷花茶	250
ORGANIC GREEN TEA 有機綠茶	250
HONEYBUSH CARAMEL TEA 蜂蜜灌木焦糖茶	250
ENGLISH BLACK TEA 英式紅茶	250
GOLDEN CAMOMILE 黃金甘菊花茶	250
SWEET GINGER PEACH 甜薑桃茶	250

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