

N°168 PRIME STEAKHOUSE SPECIAL SET

WINE PAIRING: ADDITIONAL \$720 FOR 2 GLASSES or \$1000 FOR 3 GLASSES
精選二款單杯葡萄酒僅需加價 \$720 / 精選三款單杯葡萄酒僅需加價 \$1000

STARTER

HOKKAIDO SCALLOP
anchovy bell pepper, turnip cream
鯷魚彩椒汁、蕪菁奶油白醬
炙燒北海道干貝

A la carte 單點: \$ 480

TARABA CRAB CAKE
maryland tartar dip
馬里蘭塔塔沾醬
帝王蟹餅

A la carte 單點: \$ 480

SMOKED SALMON & STURGEON
scallop & crab meat tartare, avruga caviar,
caramel horseradish, gold
干貝、蟹肉、鮭魚子醬、焦糖辣根、金箔
燻鮭魚與鱈龍魚

A la carte 單點: \$ 480

PANFRIED DUCK LIVER
burger, berry, apple chutney, fig chutney
小漢堡、莓果醬、蘋果沾醬、無花果沾醬
香煎鴨肝 (需加價 extra charge \$ 300)

A la carte 單點: \$ 680

SOUP OR SALAD

RUSSIAN BORSCHT
U.S beef shank, radish, carrot, celery
美國牛腱心、白蘿蔔、紅蘿蔔、西芹
羅宋湯

A la carte 單點: \$ 300

168 CLAM CHOWDER
clam, bacon, onion, celery
蛤蜊、培根、洋蔥、西芹
蛤蜊巧達湯

A la carte 單點: \$ 300

IBERICO HAM SALAD
arugula, strawberry, dry apricot, tomato
芝麻葉、草莓、杏桃乾、小黃番茄
伊比利火腿沙拉

A la carte 單點: \$ 360

LOUIS SALAD
dry tomato, boiled egg, cocktail shrimp
風乾番茄、土雞蛋、雞尾酒蝦
路易士沙拉

A la carte 單點: \$ 360

MAINS STEAKS 牛排

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

Set 套餐 (12oz for two): \$ 6,200 / 雙人

Set 套餐 (16oz for two): \$ 7,500 / 雙人

A la carte 單點: 12oz \$ 4,500 / 16oz \$ 5,800

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

Set 套餐 (12oz for two): \$ 5,800 / 雙人

Set 套餐 (16oz for two): \$ 6,800 / 雙人

A la carte 單點: 12oz \$ 4,200 / 16oz \$ 5,200

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): \$ 5,100 / 雙人

Set 套餐 (16oz for two): \$ 5,800 / 雙人

A la carte 單點: 12oz \$ 3,500 / 16oz \$ 4,200

USDA PRIME RIB EYE STEAK
美國頂級肋眼牛排

Set 套餐 (16oz for two): \$ 4,800 / 雙人

A la carte 單點: 16oz \$ 3,200

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

Set 套餐: 6oz \$ 3,500

A la carte 單點: 8oz \$ 3,500

JAPANESE A5 MIYAZAKI FILET STEAK
日本 A5 宮崎菲力牛排 限量供應(Limited)

Set 套餐: 4oz \$ 3,700

6oz \$ 5,100

A la carte 單點: 6oz \$ 4,200

JJAPANESE A5 MIYAZAKI N.Y. STRIP STEAK
日本 A5 宮崎紐約客牛排

Set 套餐: 6oz \$ 3,300

6oz \$ 4,500

A la carte 單點: 6oz \$ 3,600

USDA RIB CAP STEAK
美國精選老饕牛排

Set 套餐: 6oz \$ 3,080

A la carte 單點: 8oz \$ 2,900

FROM THE LAND 精選菜色

BOSTON LIVE LOBSTER
caramelized lemon, garlic butter
炙燒檸檬、大蒜奶油
波士頓活龍蝦

Set 套餐: \$ 3,100

A la carte 單點: \$2,500

OVEN BAKED DAILY FISH
crab meat, lobster sauce, zucchini, white mushroom
蟹肉、龍蝦汁、櫛瓜、雪白菇
爐烤時令鮮魚

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 PLUMA
caramelized apple, café de paris butter
焦糖蘋果、香料奶油
西班牙伊比利豬老饕

Set 套餐: \$ 2,200

A la carte 單點: \$1,880

以上牛排皆使用“夢幻橡木烤箱”爐烤 All steaks finely oaked with beech oven

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

ROASTED BEEF TOMATO WITH OLIVE PUREE
爐烤橄欖蕃茄

A la carte 單點 : \$ 250

BAKED WATER BAMBOO TOP WITH COD ROES
爐烤明太子筊白筍

A la carte 單點 : \$ 250

GRILLED GREEN ASPARAGUS
煎烤綠蘆筍

A la carte 單點 : \$ 250

SAUTÉED ASSORTED MUSHROOMS
白酒香炒野菇

A la carte 單點 : \$ 250

BOILED BROCCOLI WITH GARLIC
蒜味青花菜

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

RASPBERRY PASSION FRUIT
CHOCOLATE MOUSSE
chocolate, passion fruit, raspberry, yogurt ice cream
巧克力、百香果、覆盆子、優格冰淇淋
覆盆子百香果巧克力慕斯

A la carte 單點 : \$ 360

UJI GREEN TEA MOUSSE
uji green tea, red quinoa yookan, green tea cake,
red bean ice cream
宇治抹茶慕思、紅藜麥羊羹、抹茶蛋糕、紅豆冰淇淋
宇治抹茶巧克力捲

A la carte 單點 : \$ 360

SEASONAL FRESH FRUIT AND BERRIES
時令水果及鮮莓

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

SPAGHETTI
義大利麵
SPAGHETTI POMODORO
黃金番茄義大利麵
SPAGHETTI BOLOGNESE
波隆那肉醬義大利麵
SPAGHETTI CARBONARA
白醬奶油培根蘑菇義大利麵
Only A la carte 限單點 : \$ 520

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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