

STARTER

LIVE OYSTER
新鮮進口生蠔 each / \$320

PANFRIED DUCK LIVER
black garlic sauce, apple chutney
香煎鴨肝
黑蒜頭、青蘋果 \$760

AFRICAN ABALONE
cauliflower, asparagus, pepper drops
慢燉南非鮑魚
花椰菜泥、綠蘆筍、紅黃辣椒 \$720

AUS. KING PRAWN
coriander, balsamico
澳洲野生紅刺蝦
香菜、義大利陳年酒醋膏 \$560

HOKKAIDO SCALLOP
red cabbage, black truffle sauce, chickpea
北海道干貝
紫高麗菜、黑松露醬、鷹嘴豆 \$560

TARABA CRAB CAKE
maryland tartar dip
帝王蟹餅
馬里蘭塔塔沾醬 \$560

TUNA TARTAR (RAW)
wasabi, kumquat, avocado
紅鮭魚韃靼(生食)
芥末魚子球、金桔、酪梨 \$560

WHITE WINE POACHED OYSTER
chardonnay cream, angel hair, avruga caviar
白酒溫生蠔
夏朵內奶油汁、天使髮絲麵、鮮魚子 \$360

SOUP

CLASSIC ONION SOUP
gruyere, mozzarella, parmesan au gratin
傳統洋蔥湯
葛瑞起司、馬芝拉起司、帕瑪森起司焗烤 \$300

MUSHROOM CAPPUCCINO
slow-cooked mushroom flake, milk foam
蘑菇卡布奇諾湯
慢炒蘑菇、綿細奶泡 \$300

FISH CONSOMMÉ
fresh fish, porcini cheese ravioli
澄清鮮魚湯
旬魚、牛肝菌起司餃 \$300

SALAD

IBERICO HAM SALAD
arugula, strawberry, cashew nut, dried apricot, tomato
西班牙伊比利火腿沙拉
芝麻菜、草莓、腰果、杏桃乾、小黃番茄 \$380

CAPRESE SALAD
pesto, olive oil
番茄水牛起司沙拉
青醬、橄欖油 \$380

168 GARDEN SALAD
balsamico, Dijon mustard, extra Virgin Olive Oil, cheese cracker
168 田園沙拉
義大利陳年酒醋膏、黃芥末醬、初榨橄欖油、起司薄片 \$380

MAINS

JAPANESE A5 WAGYU FILET
日本A5 和牛菲力 6oz \$4,300

AUS. WAGYU 9+ RIB EYE
澳洲 9+ 和牛肋眼  12oz \$5,500
16oz \$7,000

AUS. WAGYU 9+ N.Y. STRIP
澳洲9+和牛紐約客 10oz \$4,900

AMERICAN KOBE
RIB EYE (GOLD LEVEL)  12oz \$5,400
美國神戶肋眼(金牌) 16oz \$6,700

USDA PRIME DRY-AGED
RIB EYE (28 DAYS) 12oz \$ 4,100
美國頂級乾式熟成肋眼(28天) 16oz \$ 4,900

USDA PRIME DRY-AGED
N.Y. STRIP (28 DAYS) 10oz \$2,800
美國頂級乾式熟成紐約客(28天)

USDA PRIME RIB EYE
美國頂級肋眼 16oz \$4,000

USDA RIB CAP
美國精選老饕 10oz \$4,400

USDA PRIME FILET
美國頂級菲力 10oz \$3,600

USDA PRIME N.Y. STRIP 10oz \$2,100
美國頂級紐約客 16oz \$3,200

SURF & TURF
whole boston live lobster & USDA rib cap 8oz
頂級海陸雙重奏
整隻波士頓活龍蝦 & 美國精選老饕8oz \$5,800

FROM THE LAND

AUS. RACK OF LAMB
grilled with oak wood
澳洲法式羊排 (180g)
橡木爐烤 \$1,980

ROASTED IBÉRICO PORK PLUMA
apple, pineapple
西班牙伊比利豬老饕 (220g)
蘋果、鳳梨 \$1,880

PANFRIED CHICKEN
paprika, herbs butter, grilled lemon
脆煎香草半雞
匈牙利紅椒粉、香草奶油、烤檸檬 \$1,200

FROM THE SEA

BOSTON LIVE LOBSTER
grilled lemon
波士頓活龍蝦 (750g)
烤檸檬 \$2,800

GRILLED SEAFOOD COMBO
fresh fish, prawn, king crab leg, abalone, ratatouille
烤海鮮盤
旬魚、明蝦、帝王蟹腳、鮑魚、義式燉蔬菜 \$2,300

本餐廳皆使用熟成牛排 All steaks are aged

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 NT\$80 per person.
維多麗亞勸您：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 illnesses, especially if you have certain medical conditions.
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

SIDES

MASHED POTATO 奶油洋芋泥	\$280
GRATIN DAUPHINOISE POTATO 焗烤千層洋芋	\$280
FRENCH FRIES 炸薯條	\$280
CREAMED CORN 奶油玉米	\$280
CREAMED SPINASH 奶油菠菜泥	\$280
SAUTÉED ASSORTED MUSHROOM 白酒香炒野菇	\$280
BAKED WATER BAMBOO WITH COD ROE 爐烤明太子筍白筍	\$280
GRILLED GREEN ASPARAGUS 煎烤綠蘆筍	\$280
SAUTÉED ZUCCHINI WITH BALSAMICO 義大利陳年醋炒蘆瓜	\$280
GARLIC BIRD-NEST FERN 香蒜山蘇	\$280

OTHERS

SPAGHETTI 義大利麵	\$580
SPAGHETTI POMODORO 黃金番茄義大利麵	
SPAGHETTI BOLOGNESE 波隆那肉醬義大利麵 牛肉 (澳洲)	
SPAGHETTI CARBONARA 白醬奶油培根蘑菇義大利麵 培根 (台灣)	
PORCINI RISOTTO WITH TRUFFLE INFUSED OIL cepe, wild mushroom, porcini stock, parmigiano reggiano, white truffle oil, cepe powder 牛肝菌、野菇、蠔菇高湯、帕米森起士、白松露油、牛肝菌粉 牛肝菌燉飯佐松露油	\$680
WOODSTONE BAKED PIZZA 爐烤披薩	\$720
porcini 牛肝菌菇	
margherita 瑪格麗特	

DESSERT

GUAVA & POMELO MOUSSE lemon almond cake, strawberry ice cream 紅心芭樂香柚慕斯 檸檬杏仁蛋糕、草莓冰淇淋	\$360
BLUEBERRY BASQUE CHEESECAKE blueberry, yatsuba cream cheese, mascarpone 藍莓巴斯克起司 藍莓、北海道四葉起司、馬斯卡邦起司	\$360
CARAMEL CHOCOLATE MOUSSE 70%valrhona chocolate, hazelnut 焦糖巧克力慕斯 70%法芙娜巧克力、榛果脆片	\$360
BERRY MOUSSE meringue 覆盆子草莓慕斯 馬林糖	\$360
HOMEMADE ICE CREAM (CHOOSE TWO) vanilla, strawberry, chocolate, earl grey 精選冰淇淋(任選二種) 香草、草莓、巧克力、伯爵茶	\$360
SEASONAL FRESH FRUIT 時令水果	\$360

COFFEE SERIES 

HOT/ICE

義式濃縮咖啡 ESPRESSO	\$200
精選咖啡 REGULAR COFFEE	\$200
卡布奇諾咖啡 CAPPUCCINO	\$220
拿鐵咖啡 CAFÉ LATTE	\$220
摩卡卡布奇諾 MOCHA CAPPUCCINO	\$220
TWININGS 	
薄荷圓舞曲茶 MEDLEY OF MINT 薄荷多層次的清新舒壓，給人無限的芳馨撫慰 (無咖啡因)	\$250
胭脂莓果茶 BERRY BLUSH INFUSION 玫瑰果、非洲芙蓉、藍莓、樹莓和黑加侖拼配成酸甜交疊、深沉與明亮交互變化 (無咖啡因)	\$250
琥珀焦糖博士茶 GOLDEN CARAMEL ROOIBOS 天然的日曬方式提升茶葉風味的深度， 再佐以火或過的焦糖美味與層次同步加分 (無咖啡因)	\$250
晨光草原甘菊花茶 BUDDING MEADOW CAMOMILE 甘菊自然甜蜜的香氣，創造出驚艷的美妙滋味 (無咖啡因)	\$250
皇家伯爵茶 EARL GREY 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	\$250
歐式大吉嶺茶 PURE DARJEELING 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	\$250
香甜蜜桃茶 PEACH 茶葉間傳遞著愉悅甜蜜的氣息，讓您隨時擁抱好浪漫心情	\$250
茉香綠茶 JASMINE GREEN 馥郁潔淨的茉莉花瓣，展現自然清雅的芬芳，令身心為之怡然舒暢	\$250

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