

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 \$400

STARTER

HOKKAIDO SCALLOP

sprout, carrot purée, anchovy cream sauce
苞子甘藍，紅蘿蔔泥，鯷魚奶油醬

香煎北海道干貝

SEMI-GRILLED SEASONAL FISH

tomato salsa with dijon mustard, lemon juice
芥末籽蕃茄莎莎，檸檬汁

微烤時令鮮魚

OYSTER & SHRIMP DUO

oyster, blue shrimp, shallot champagne vinaigrette, cocktail sauce
空運活生蠔，汶萊藍蝦，乾蔥香檳醋，雞尾醬汁

生蠔 & 雞尾酒蝦

PARMA HAM & WHITE ASPARAGUS ROLL

parmigiano-reggiano cream sauce, arugula
帕瑪森起士奶油醬，芝麻葉

帕瑪火腿白蘆筍捲

SOUP OR SALAD

DAILY SOUP

每日例湯

SIGNATURE SOUP

N°168 經典湯

CRAB LOUIS SALAD

phillips crab meat, romaine lettuce, chili mayonnaise, scallion julienne, red onion, boiled egg
特級蟹肉，蘿蔓生菜，紅椒美乃滋，青蔥絲，紅洋蔥，水煮蛋

路易士蟹肉沙拉

BLUE CHEESE SALAD

hydroponics lettuce, salmon floss, parmigiano-reggiano, blue cheese dressing
大將萵苣，紅薑絲香水菜，虹彩之星菜，鮭魚鬆，帕瑪森起士，藍紋乳酪醬汁

藍紋乳酪沙拉

MAINS

PREMIUM STEAKS
頂級牛排

USDA PRIME ANGUS

N.Y. STRIP STEAK* (6oz)

美國頂級安格斯紐約客牛排 1,080

SURF & TURF

USDA prime angus N.Y. strip steak 3oz & salmon
美國頂級安格斯紐約客牛排 3oz & 香煎鮭魚

海陸雙重奏 1,500

USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排 2,200

USDA TOP CAP STEAK (6oz)

美國精選老饕牛排 2,680

N°168 PRIME STEAKHOUSE DUO

USDA top cap steak 3oz & AUS. wagyu 9+ N.Y. strip steak 3oz
美國精選老饕牛排 & 澳洲 9+ 和牛紐約客牛排

牛排雙重奏 2,780

USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排 3,800

雙人價

USDA DRY-AGED MONTANA MEYER

RIB EYE STEAK (16oz for two) 4,700

美國蒙大拿乾式熟成肋眼牛排 雙人價

WAGYU
和牛

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 1,780

AUS. WAGYU 9+ N.Y. STRIP STEAK (4oz)

午間輕澳洲 9+ 和牛紐約客牛排 2,580

AUS. WAGYU 9+ TOP CAP STEAK (6oz)

澳洲 9+ 和牛老饕牛排 3,700

AMERICAN KOBE (GOLD LEVEL)

RIB EYE STEAK (16oz for two)

美國神戶肋眼牛排 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 900

KING PRAWN PASTA

duck foie gras dice, black truffle paste, lobster bisque
鴨肝丁，黑松露醬，龍蝦高湯

明蝦松露鴨肝義大利麵 1,080

OAK ROASTED LAMB RACK

fresh mint sauce
新鮮薄荷醬

澳洲頂級冷藏羊排 1,950

OAK ROASTED KAVALAN PORK

café de paris butter, red wine apple, bacon, smoked tomato, mustard sauce
香料奶油，紅酒蘋果，培根，煙燻蕃茄芥末醬

香烤葛瑪蘭豬 1,600

FROM THE SEA
海鮮

GRILLED COD

caramelized yellow lemon, miso butter
炙燒黃檸檬，味噌奶油醬

爐烤圓鱈 1,650

QUAIL FOIE GRAS ROLL

minced chicken, arugula mash, carrot, lace pastry, port sauce
雞胸肉泥，芝麻葉薯泥，紅蘿蔔，蕾絲脆餅，波特醬汁

鵪鶉鴨肝捲 1,800

SEARED 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 2,100

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 2,400

SIDES

DAILY VEGETABLES

爐烤季節蔬菜

DESSERT

HOT VANILLA SOUFFLÉ 香草舒芙蕾 / CRONUT 千層甜甜圈

SEASONAL FRESH FRUITS, BERRIES AND MOCHI 時令水果、鮮莓及麻糬 / GREEN TEA MONT BLANC 小山園抹茶蒙布朗

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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

N°168 PRIME STEAKHOUSE (DunHua) DINNER SET

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PRIME STEAKHOUSE

APERITIF

N°168 SOMMELIER RECOMMENDED CHAMPAGNE 侍酒師精選香檳

A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 \$400

STARTER

HOKKAIDO SCALLOP

sprout, carrot purée, anchovy cream sauce
苞子甘藍，紅蘿蔔泥，鯷魚奶油醬

香煎北海道干貝

GRILLED GRAPE SHRIMP

pesto cherry mozzarella, lily bulb, shrimp jus bubbles
青醬水牛馬芝拉起士，百合，蝦汁泡泡

香烤葡萄蝦

SEMI-GRILLED SEASONAL FISH

tomato salsa with dijon mustard, lemon juice
芥末籽蕃茄莎莎，檸檬汁

微烤時令鮮魚

TARABA CRAB CAKE

maryland tartar sauce, old bay seasoning, basil oil
馬里蘭塔塔醬，老海灣香辣粉，羅勒油

帝王蟹餅

OYSTER & SHRIMP DUO

oyster, blue shrimp, shallot champagne vinaigrette, cocktail sauce
空運活生蠔，汶萊藍蝦，乾蔥香檳醋，雞尾醬汁

生蠔 & 雞尾酒蝦

SIMMERED ABALONE

black truffle sauce, asparagus, sugar snap peas, ginger
黑松露醬，蘆筍，甜豆仁，嫩醬

慢燉鮑魚 (套餐加價 Extra Charge \$300)

PARMA HAM & WHITE ASPARAGUS ROLL

parmigiano-reggiano cream sauce, arugula
帕瑪森起士奶油醬，芝麻葉

帕瑪火腿白蘆筍捲

PAN-FRIED DUCK FOIE GRAS

caramelized fig, grape compote, shiso sauce
焦糖無花果，糖漬葡萄，紫蘇醬

脆煎鴨肝 (套餐加價 Extra Charge \$300)

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

SUMMER BREEZE SALAD

purple opposita, white opposita, beetroot, champagne mushroom
紫山藥，白山藥，甜菜根，香檳茸

夏季和風沙拉集錦

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

BUFFALO MOZZARELLA CHEESE

tomato jelly, pesto, Liguria D.O.P. EVOO
蕃茄凍，青醬，利古尼亞產區初榨橄欖油

水牛馬芝拉起士沙拉

STEW OXTAIL SOUP

carrot, white radish, celery
紅蘿蔔，白蘿蔔，西芹

慢燉牛尾湯

CRAB LOUIS

phillips crab meat, romaine lettuce, chili mayonnaise, scallion julienne, red onion, boiled egg
特級蟹肉，蘿蔓生菜，紅椒美乃滋，青蔥絲，紅洋蔥，水煮蛋

路易士蟹肉沙拉

LEEK OYSTER CREAM SOUP

fresh oyster, taiken 9 rice, croutons, EVOO
新鮮牡蠣，台梗9號米，麵包丁，初榨橄欖油

蒜苗牡蠣湯

BLUE CHEESE SALAD

hydroponics lettuce, salmon floss, parmigiano-reggiano, blue cheese dressing
大將萵苣，紅蕾絲香水菜，虹彩之星菜，鮭魚鬆，帕瑪森起士，藍紋乳酪醬汁

藍紋乳酪沙拉

MAINS

PREMIUM STEAKS
頂級牛排

USDA PRIME ANGUS

N.Y. STRIP STEAK (8oz)

美國頂級安格斯紐約客牛排 2,050

USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排 4,900
雙人價

USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排 2,600

USDA DRY-AGED MONTANA MEYER

RIB EYE STEAK (16oz for two)
美國蒙大拿乾式熟成肋眼牛排 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 & Aus. wagyu 9+ N.Y. strip steak
整隻波士頓龍蝦 & 澳洲 9+ 和牛紐約客牛排 6oz 6,250
雙人價

頂級海陸雙重奏

N°168 PRIME STEAKHOUSE DUO

USDA top cap steak 3oz & AUS. wagyu 9+ N.Y. strip steak 3oz
美國精選老饕牛排 & 澳洲 9+ 和牛紐約客牛排 各 3oz

牛排雙重奏 3,450

WAGYU
和牛

AUSTRALIAN 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 2,400

AUSTRALIAN WAGYU 9+ N.Y. STRIP STEAK (4oz)

晚間輕澳洲 9+ 和牛紐約客牛排 2,950

AUSTRALIAN WAGYU 9+ TOP CAP STEAK (6oz)

澳洲 9+ 和牛老饕牛排 4,400

AMERICAN KOBE (GOLD LEVEL) RIB EYE STEAK (16oz for two)

美國神戶肋眼牛排 6,950
雙人價

FROM THE SEA
海鮮

GRILLED COD

caramelized yellow lemon, miso butter
炙燒黃檸檬，味噌奶油醬

爐烤圓鱈 2,200

QUAIL FOIE GRAS ROLL

minced chicken, arugula mash, carrot, lace pastry, port sauce
雞胸肉泥，芝麻葉薯泥，紅蘿蔔，蕾絲脆餅，波特醬汁

鵪鶉鴨肝捲 2,480

SEARED 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 2,700

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 3,000

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 1,950

RACK OF LAMB

fresh mint sauce
新鮮薄荷醬

澳洲頂級冷藏羊排 2,550

ROASTED KAVALAN PORK

café de paris butter, red wine apple, bacon, smoked tomato, mustard sauce
香料奶油，紅酒蘋果，培根，煙燻蕃茄芥末醬

香烤葛瑪蘭豬 2,350

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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.

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禁止酒駕 飲酒過量有礙健康

N°168 PRIME STEAKHOUSE (DunHua) DINNER SET

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CONDIMENTS

SWEET POTATO TRIO
N°168 三色薯

GRILLED GREEN ASPARAGUS
煎烤綠蘆筍

ROASTED WATER BAMBOO WITH
COD ROE
明太子筍白筍

ROASTED BEEF TOMATO WITH
OLIVE PURÉE
爐烤橄欖蕃茄

SAUTÉED ASSORTED MUSHROOMS
白酒香炒野菇

BROCCOLI AU GRATIN
焗烤青花菜

FRENCH FRIES
炸薯條

CREAMY SPINACH
奶油菠菜

DESSERT

HOT VANILLA SOUFFLÉ
vanilla raspberry sauce, raspberry sherbet
香草覆盆子醬，覆盆子雪酪
香草舒芙蕾

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

SELECTION OF ICE CREAM AND SHERBET
chocolate, strawberry, oreo, green tea, mango, raspberry (choose 3 flavors)
巧克力，草莓，奧力歐餅乾，抹茶，芒果，覆盆子（自選3種口味）
精選冰淇淋及雪酪

GREEN TEA MONT BLANC
chantilly cream, chestnut purée, green tea ice cream
香提鮮奶油，栗子泥，抹茶冰淇淋
小山園抹茶蒙布朗

SEASONAL FRESH FRUIT,
BERRIES AND MOCHI
時令水果、鮮莓及麻糬

VERY VERY CHOCOLATE
valrhona chocolate, raspberry sauce, oreo ice cream
法芙娜巧克力，覆盆子醬，奧力歐冰淇淋
巧克力三重奏

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
甜姜桃茶

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禁止酒駕



飲酒過量有礙健康

N°168 PRIME STEAKHOUSE MENU (DunHua)

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STARTER

LIVE OYSTER FROM FRANCE

法國新鮮進口生蠔

BLACK PEARL 黑珍珠	each / \$200
LA LUNE 滿月	each / \$200
GILLARDEAU 吉拉多	each / \$200
FINE DE CLAIRE 芬克雷	each / \$200
MUIRGEN 慕更	each / \$200
Special Price 3pc / \$550	

SEMI-GRILLED SEASONAL FISH

tomato salsa with dijon mustard, lemon juice
芥末籽蕃茄莎莎，檸檬汁

微烤時令鮮魚 480

TARABA CRAB CAKE

maryland tartar sauce, old bay seasoning, basil oil
馬里蘭塔塔醬，老海灣香辣粉，羅勒油

帝王蟹餅 480

HOKKAIDO SCALLOP

sprout, carrot purée, anchovy cream sauce
苞子甘藍，紅蘿蔔泥，鯷魚奶油醬

香煎北海道干貝 480

GRILLED GRAPE SHRIMP

pesto cherry mozzarella, lily bulb, shrimp jus bubbles
青醬水牛馬芝拉起士，百合，蝦汁泡泡

香烤葡萄蝦 480

PARMA HAM & WHITE ASPARAGUS ROLL

parmigiano-reggiano cream sauce, arugula
帕瑪森起士奶油醬，芝麻葉

帕瑪火腿白蘆筍捲 480

OYSTER & SHRIMP DUO

oyster, blue shrimp, shallot champagne vinaigrette, cocktail sauce
空運活生蠔，汶萊藍蝦，乾蔥香檳醋，雞尾醬汁

生蠔 & 雞尾酒蝦 480

SIMMERED ABALONE

black truffle sauce, asparagus, sugar snap peas, ginger
黑松露醬，蘆筍，甜豆仁，嫩醬

慢燉鮑魚 680

PAN-FRIED DUCK FOIE GRAS

caramelized fig, grape compote, shiso sauce
焦糖無花果，糖漬葡萄，紫蘇醬

脆煎鴨肝 680

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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。

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

STEW OXTAIL SOUP

carrot, white radish, celery
紅蘿蔔，白蘿蔔，西芹

慢燉牛尾湯 300

LEEK OYSTER CREAM SOUP

fresh oyster, taiken 9 rice, croutons, EVOO
新鮮牡蠣，台梗9號米，麵包丁，初榨橄欖油

蒜苗牡蠣湯 300

SALAD

BUFFALO MOZZARELLA CHEESE

tomato jelly, pesto, Liguria D.O.P. EVOO
蕃茄凍，青醬，利古尼亞產區初榨橄欖油

水牛馬芝拉起士沙拉 360

BLUE CHEESE SALAD

hydroponics lettuce, salmon floss, parmigiano-reggiano, blue cheese dressing
大將萵苣，紅蕾絲香水菜，虹彩之星菜，

鮭魚鬆，帕瑪森起士，藍紋乳酪醬汁

藍紋乳酪沙拉 360

CRAB LOUIS

phillips crab meat, romaine lettuce, chili mayonnaise,
scallion julienne, red onion, boiled egg

特級蟹肉，蘿蔓生菜，紅椒美乃滋，青蔥絲，紅洋蔥，水煮蛋

路易士蟹肉沙拉 360

SUMMER BREEZE SALAD

purple opposita, white opposita, beetroot, champagne mushroom
紫山藥，白山藥，甜菜根，香檳茸

夏季和風沙拉集錦 360

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MAINS

USDA PRIME ANGUS N. Y. STRIP STEAK

1,280 / 8oz

美國頂級安格斯紐約客牛排

2,460 / 16oz

USDA PRIME FILET MIGNON

美國頂級冷藏菲力牛排 (8oz)

1,880

USDA TOP CAP STEAK

美國精選老饕牛排 (8oz)

2,500

USDA PRIME RIB EYE STEAK

美國頂級肋眼牛排 (16oz)

2,850

USDA DRY-AGED MONTANA MEYER RIB EYE STEAK

美國蒙大拿乾式熟成肋眼牛排 (16oz)

4,320

AMERICAN KOBE (GOLD LEVEL) RIB EYE STEAK

美國神戶肋眼牛排 (16oz)

5,700

AUSTRALIAN WAGYU 9+ BUTCHER'S STEAK

black truffle red wine sauce
黑松露紅酒醬汁

澳洲 9+ 昂格列牛排 (6oz)

1,680

AUSTRALIAN WAGYU 9+ N.Y. STRIP STEAK

澳洲 9+ 和牛紐約客牛排 (8oz)

3,400

AUSTRALIAN WAGYU 9+ TOP CAP STEAK

澳洲 9+ 和牛老饕牛排 (8oz)

4,380

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 KAVALAN PORK

café de paris butter, red wine apple, bacon, smoked tomato mustard sauce
香料奶油，紅酒蘋果，培根，煙燻蕃茄芥末醬

香烤葛瑪蘭豬 1,580

RACK OF LAMB

fresh mint sauce
新鮮薄荷醬

澳洲頂級冷藏羊排 1,980

FROM THE SEA

GRILLED COD

caramelized yellow lemon, miso butter
炙燒黃檸檬，味噌奶油醬

爐烤圓鱈 1,180

QUAIL FOIE GRAS ROLL

minced chicken, arugula mash, carrot, lace pastry, port sauce
雞胸肉泥，芝麻葉薯泥，紅蘿蔔，蕾絲脆餅，波特醬汁

鵪鶉鴨肝捲 1,450

SEARED MIXED SEAFOOD

half boston lobster, hokkaido scallop, fresh 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 1,780

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 1,800

禁止酒駕  飲酒過量有礙健康

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

CONDIMENTS & OTHERS

SWEET POTATO TRIO N°168 三色薯	250
SAUTÉED ASSORTED MUSHROOMS 白酒香炒野菇	250
GRILLED GREEN ASPARAGUS 煎烤綠蘆筍	250
BROCCOLI AU GRATIN 焗烤青花菜	250
CREAMY SPINACH 奶油菠菜	250
FRENCH FRIES 炸薯條	250
ROASTED BEEF TOMATO WITH OLIVE PURÉE 爐烤橄欖蕃茄	250
ROASTED WATER BAMBOO WITH COD ROE 明太子筍白筍	250
MARGHERITA PIZZA 瑪格麗特比薩	480
BOLOGNESE BUCATINI 波隆那肉醬吸管麵	480
PORCINI RISOTTO WITH TRUFFLE INFUSED OIL 牛肝蕈菇燉飯佐松露油	480

DESSERT

HOT VANILLA SOUFFLÉ vanilla raspberry sauce, raspberry sherbet 香草覆盆子醬，覆盆子雪酪 香草舒芙蕾	350
SEASONAL FRESH FRUIT, BERRIES AND MOCHI 時令水果、鮮莓及麻糬	350
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	350
GREEN TEA MONT BLANC chantilly cream, chestnut purée, green tea ice cream 香提鮮奶油，栗子泥，抹茶冰淇淋 小山園抹茶蒙布朗	350
VERY VERY CHOCOLATE valrhona chocolate, raspberry sauce, oreo ice cream 法芙娜巧克力，覆盆子醬，奧力歐冰淇淋 巧克力三重奏	350
SELECTION OF ICE CREAM AND SHERBET chocolate, strawberry, oreo, green tea, mango, raspberry (choose 3 flavors) 巧克力，草莓，奧力歐餅乾，抹茶，芒果，覆盆子 (自選3種口味) 精選冰淇淋及雪酪	350
ONE SCOOP ICE CREAM 單點冰淇淋 (一球)	150

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 甜姜桃茶	250

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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.
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禁止酒駕  飲酒過量有礙健康

N°168 PRIME STEAKHOUSE (DunHua) SPECIAL 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



APERITIF

N°168 SOMMELIER RECOMMENDED CHAMPAGNE 侍酒師精選香檳

A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 \$400

STARTER

HOKKAIDO SCALLOP

sprout, carrot purée, anchovy cream sauce
苞子甘藍，紅蘿蔔泥，鯷魚奶油醬

香煎北海道干貝

GRILLED GRAPE SHRIMP

pesto cherry mozzarella, lily bulb, shrimp jus bubbles
青醬水牛馬芝拉起士，百合，蝦汁泡泡

香烤葡萄蝦

SAMI-GRILLED SEASONAL FISH

tomato salsa with dijon mustard, lemon juice
芥末籽蕃茄莎莎，檸檬汁

微烤時令鮮魚

PAN-FRIED DUCK FOIE GRAS

caramelized fig, grape compote, shiso sauce
焦糖無花果，糖漬葡萄，紫蘇醬

脆煎鴨肝 (套餐加價 Extra Charge \$300)

SOUP OR SALAD

LEEK OYSTER CREAM SOUP

fresh oyster, taiken 9 rice, croutons, EVOO
新鮮牡蠣，台梗9號米，麵包丁，初榨橄欖油

蒜苗牡蠣湯

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

CRAB LOUIS

phillips crab meat, romaine lettuce, chili mayonnaise,
scallion julienne, red onion, boiled egg
特級蟹肉，蘿蔓生菜，紅椒美乃滋，青蔥絲，紅洋蔥，水煮蛋

路易士蟹肉沙拉

BLUE CHEESE SALAD

hydroponics lettuce, salmon floss, parmigiano-reggiano, blue cheese dressing
大將萵苣，紅薑絲香水菜，虹彩之星菜，鮭魚鬆，帕瑪森起士，藍紋乳酪醬汁

藍紋乳酪沙拉

MAINS

PREMIUM STEAKS
頂級牛排

USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排 2,600

USDA TOP CAP STEAK (6oz)

美國精選老饕牛排 2,980

N°168 PRIME STEAKHOUSE DUO

USDA top cap steak 3oz & wagyu 9+ N.Y. strip steak 3oz
精選美國老饕牛排 & 頂級 9+ 和牛紐約客牛排 各 3oz

牛排雙重奏 3,450

USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排 4,900
雙人價

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

美國蒙大拿乾式熟成肋眼牛排 5,980
雙人價

LUXURY SURF & TURF (for two)

whole boston lobster, fresh abalone, warm oyster & AUS. wagyu 9+ N.Y. strip steak 6oz
整隻波士頓龍蝦，南非鮑魚，溫生蠔，澳洲 9+ 和牛紐約客牛排 6oz

豪華海陸雙重奏 7,000
雙人價

WAGYU
和牛

AUSTRALIAN 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 2,400

AUSTRALIAN WAGYU 9+ N.Y. STRIP STEAK (4oz)

輕量澳洲 9+ 和牛紐約客牛排 2,950

AUSTRALIAN WAGYU 9+ TOP CAP STEAK (6oz)

澳洲 9+ 和牛老饕牛排 4,400

AMERICAN KOBE (GOLD LEVEL) RIB EYE STEAK (16oz for two)

美國神戶肋眼牛排 6,800
雙人價

FROM THE LAND
精選菜色

GRILLED COD

caramelized yellow lemon, miso butter
炙燒黃檸檬，味噌奶油醬

爐烤圓鱈 2,200

GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 3,100

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 1,950

OAK ROASTED KAVALAN PORK

café de paris butter, red wine apple, bacon, smoked tomato mustard sauce
香料奶油，紅酒蘋果，培根，煙燻蕃茄芥末醬

香烤葛瑪蘭豬 2,350

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N°168 PRIME STEAKHOUSE (DunHua) SPECIAL SET

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CONDIMENTS

SWEET POTATO TRIO
N°168 三色薯

GRILLED GREEN ASPARAGUS
煎烤綠蘆筍

CREAMY SPINACH
奶油菠菜

ROASTED BEEF TOMATO WITH OLIVE PURÉE
爐烤橄欖蕃茄

SAUTÉED ASSORTED MUSHROOMS
白酒香炒野菇

BROCCOLI AU GRATIN
焗烤青花菜

FRENCH FRIES
炸薯條

ROASTED WATER BAMBOO WITH COD ROE
明太子筊白筍

DESSERT

VERY VERY CHOCOLATE
valrhona chocolate, raspberry sauce, oreo ice cream
法芙娜巧克力，覆盆子醬，奧力歐冰淇淋
巧克力三重奏

CRONUT
fresh strawberry, custard, stawberry ice cream
新鮮草莓，卡士達醬，草莓冰淇淋
千層甜甜圈

GREEN TEA MONT BLANC
chantilly cream, chestnut purée, green tea ice cream
香提鮮奶油，栗子泥，抹茶冰淇淋
小山園抹茶蒙布朗

SEASONAL FRESH FRUIT,
BERRIES AND MOCHI
時令水果、鮮莓及麻糬

COFFEE

REGULAR COFFEE
黑咖啡

CAPPUCCINO
卡布奇諾

CAFÉ LATTE
拿鐵咖啡

ESPRESSO
義式濃縮咖啡

TEA

ENGLISH BLACK TEA
英式紅茶

ORGANIC GREEN TEA
有機綠茶

SWEET GINGER PEACH
甜姜桃茶

SOUTHERN MINT HERBAL
南薄荷花茶

GOLDEN CAMOMILE
黃金甘菊花茶

HONEYBUSH CARAMEL TEA
蜂蜜灌木焦糖茶

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