

# 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

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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

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

N°168 RECOMMENDED BUBBLE N°168 精選氣泡酒

## A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 (25g) \$400

## STARTER

### HOKKAIDO SCALLOP

green apple, guacamole, berry sauce  
青蘋果，酪梨醬，莓果醬

香煎北海道干貝

### 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

### 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

### 168 CLASSIC CRAB CAKE

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

168 經典蟹餅

### 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

### 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 (套餐加價 Extra Charge \$350)

### 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

### MUSHROOM CAPPUCINO

slow cooked mushroom flake, milk foam  
慢炒蘑菇，綿細奶泡

蘑菇卡布奇諾湯

### WARM SPINACH SALAD

bacon strip, sesame oil, pommery mustard, slow cooked egg  
培根條，芝麻油，芥末子醬，溫泉蛋

溫菠菜沙拉

### 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

### 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

### 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

### NEW NICOISE SALAD

quail egg, anchovy, cucumber, cherry tomato, olive, tuna mousse  
鸚鵡蛋，鯷魚，小黃瓜，聖女蕃茄，橄欖，鮭魚慕斯

新潮尼斯沙拉

### PUMPKIN CHESTNUT SOUP

pumpkin, chestnut, carb meat  
東昇南瓜，栗子，蟹肉

栗子南瓜蟹肉湯

## MAINS

PREMIUM STEAKS  
頂級牛排

### USDA PRIME RIB EYE FILET STEAK (8oz)

美國頂級肋眼菲力牛排 2,080

### 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 3,150

### AUSTRALIAN WAGYU 9+ BUTCHER'S STEAK (6oz)

澳洲 9+ 和牛昂格列牛排 2,600

### USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排 4,980  
雙人價

### USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排 2,650

### 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) 5,280 / (16oz) 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 & JP A4 flat iron steak 6oz  
整隻波士頓龍蝦 & 日本A4羽下牛排 6oz

頂級海陸雙重奏 6,300  
雙人價

JAPANESE WAGYU  
日本和牛

### JAPANESE A4 FLAT IRON STEAK (4oz)

日本A4和牛羽下牛排 2,850

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

日本A5宮崎和牛紐約客牛排 3,400

### JAPANESE F1 RIB EYE STEAK (16oz for two)

日本F1肋眼牛排 6,950  
雙人價

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 2,600

### 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 2,200

### 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 2,800

### GRILLED BOSTON LOBSTER

butter, caramelized yellow lemon  
奶油，炙燒黃檸檬

爐烤波士頓龍蝦 3,100

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 1,800

### OAK ROASTED LAMB RACK

fresh mint sauce  
新鮮薄荷醬

爐烤澳洲頂級冷藏羊排 2,350

### 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 2,450

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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

### MACARONI GRATIN

焗烤通心粉

### GRILLED GREEN ASPARAGUS

煎烤綠蘆筍

### CREAM CORN

奶油玉米

### MIXED BABY GREEN

綜合嫩葉沙拉

### SAUTÉED ASSORTED MUSHROOMS

白酒香炒野菇

### ROASTED BROCCOLI

蒜油青花菜

### TRUFFLE FRENCH FRIES

松露薯條

### ROASTED BEEF TOMATO WITH OLIVE

PUREE

爐烤橄欖蕃茄

## 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

### 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

### SEASONAL FRESH FRUIT

BERRIES AND MOCHI  
時令水果、鮮莓及麻糬

### 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

### 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

### 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

## 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

甜薑桃茶

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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**  
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  
鸚鵡蛋, 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

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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

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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# 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 Recommended Bubble N°168 精選氣泡酒

## A LA CARTE

IBERICO HAM (25g) 西班牙伊比利火腿盤 (25g)

\$400

## STARTER

### HOKKAIDO SCALLOP

green apple, guacamole, berry sauce  
青蘋果，酪梨醬，莓果醬

香煎北海道干貝

### SEARED PRAWN

zucchini, sesame bechamel, fermented bean curd sauce  
柳瓜，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

### 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 (套餐加價 Extra Charge \$350)

## SOUP OR SALAD

### 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

### MUSHROOM CAPPUCINO

slow cooked mushroom flake, milk foam  
慢炒蘑菇，綿奶奶泡

蘑菇卡布奇諾湯

### 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

### WARM SPINACH SALAD

bacon strip, sesame oil, pommery mustard, slow cooked egg  
培根條，芝麻油，芥末子醬，溫泉蛋

溫菠菜沙拉

## MAINS

PREMIUM STEAKS  
頂級牛排

### USDA PRIME FILET MIGNON (6oz)

美國頂級冷藏菲力牛排

2,650

### USDA TOP CAP STEAK (6oz)

美國精選老饕牛排

2,980

### 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

3,150

### USDA PRIME RIB EYE STEAK (16oz for two)

美國頂級肋眼牛排

4,980  
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) 5,280 / (16oz) 5,980 雙人價

### LUXURY SURF & TURF (for two)

whole boston lobster, fresh abalone, warm oyster & JP A4 flat iron steak 6oz  
整隻波士頓龍蝦，南非鮑魚，溫生蠔 & 日本A4.羽下牛排 6oz

豪華海陸雙重奏

7,000  
雙人價

WAGYU  
和牛

### AUSTRALIAN WAGYU 9+ BUTCHER'S STEAK (6oz)

澳洲9+和牛昂格列牛排

2,600

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

日本A5宮崎和牛紐約客牛排

3,400

### JAPANESE F1 RIB EYE STEAK (16oz for two)

日本F1肋眼牛排

6,950  
雙人價

FROM THE LAND  
精選菜色

### 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

2,600

### 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

1,800

### 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

2,450

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# N°168 PRIME STEAKHOUSE (DunHua) SPECIAL SET

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## CONDIMENTS

MACARONI GRATIN  
焗烤通心粉

GRILLED GREEN ASPARAGUS  
煎烤綠蘆筍

CREAM CORN  
奶油玉米

MIXED BABY GREEN  
綜合嫩葉沙拉

SAUTÉED ASSORTED MUSHROOMS  
白酒香炒野菇

ROASTED BROCCOLI  
蒜油青花菜

TRUFFLE FRENCH FRIES  
松露薯條

ROASTED BEEF TOMATO WITH  
OLIVE PUREE  
爐烤橄欖蕃茄

## 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

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

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

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

## 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  
甜薑桃茶

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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