

欢迎 Welcome to Canton 168

Canton 168 is an extension from Canton 108, a modern Chinese dining establishment by Artisan Kuliner Group that serves authentic Cantonese style Chinese cuisine with a modern twist.

We proudly use humble, home-grown local ingredients and prepare them carefully with a distinguished gastronomical approach to create a memorable dining experience for our guests.

At Canton 168, you can find premium selections of Cantonese style Chinese cuisine: from superb dim sum to exceptional steak and seafood selections, Chinese comfort food of rice and noodles, and delicate desserts, all presented beautifully.

Canton 168 is adopting the Chinese philosophy of creating all of its dishes with an emphasis on the harmony of all senses:

Scent, Texture, Flavour and Colour.

We take pride in using high quality ingredients to ensure a fulfilling dining experience for everyone.





主菜单 Main Menu

港式烧味

Hong Kong BBQ





Included with Optional Second Course:
Black Pepper Duck / Ginger Onion Duck / Duck Fried Rice

Bebek dengan Saus Lada Hitam / Tumis Bebek Jahe Bawang / Nasi Goreng Bebek





14天干熟北京烤鸭

14 Day Dry-Aged Peking Duck

"Signature Canton 168 Peking Duck with Foie Gras, Black Truffle & Caviar"

Served with Pancakes, Spring Onion and Cucumber
Bebek Panggang ala Peking Dry-Aged 14 Hari dengan Foie Gras, Black Truffle, dan Caviar dihidangkan dengan Pancakes, Daun Bawang, dan Mentimun

Whole 995

Included with Optional Second Course:
Black Pepper Duck / Ginger Onion Duck / Duck Fried Rice

Bebek dengan Saus Lada Hitam / Tumis Bebek Jahe Bawang / Nasi Goreng Bebek





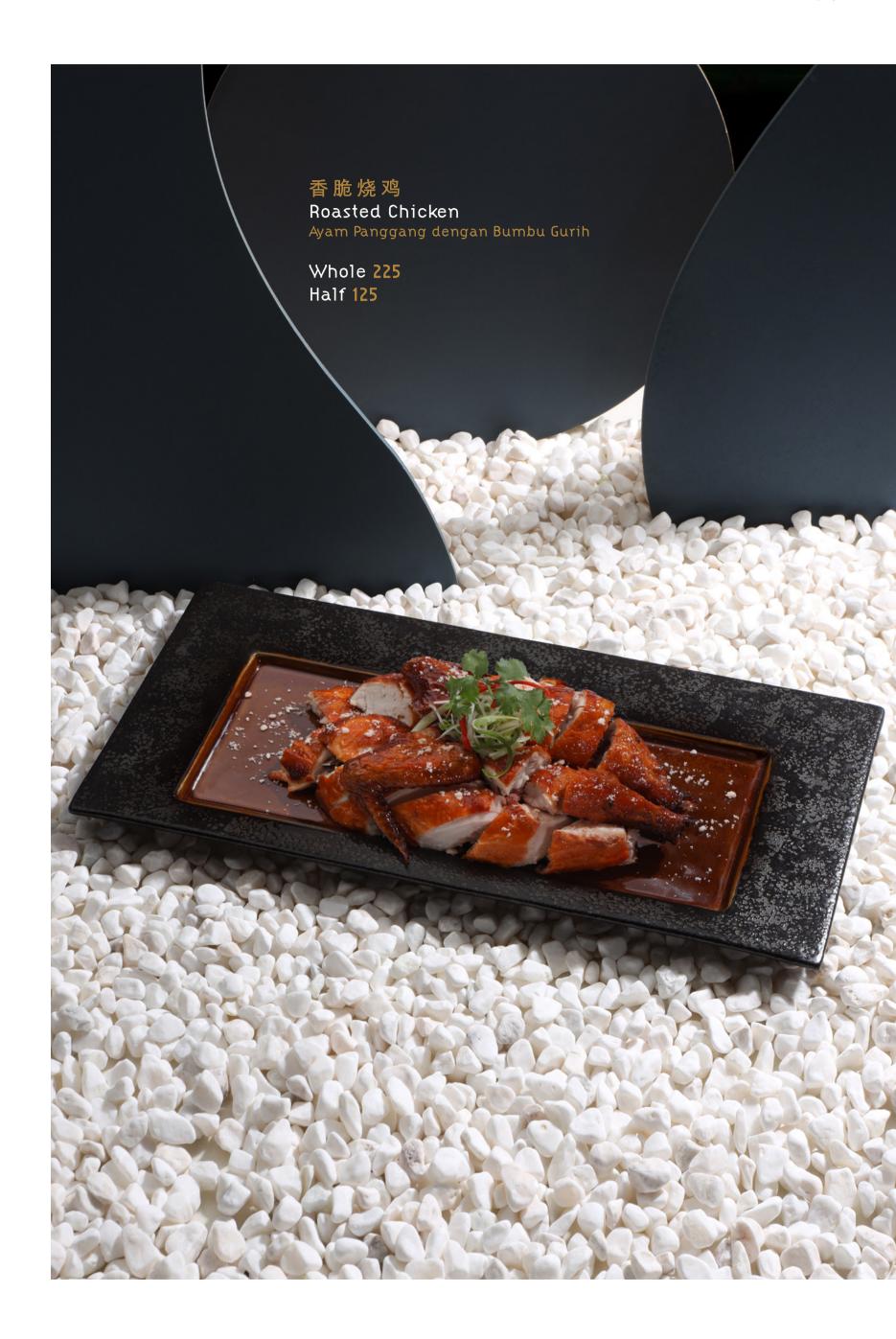
港式脆皮烧鸭

Classical Roasted Duck served with Homemade Hoisin Sauce and Prawn Crackers

Bebek Panggang dengan Saus Hoisin dan Kerupuk Udang

Whole 395 Half 220

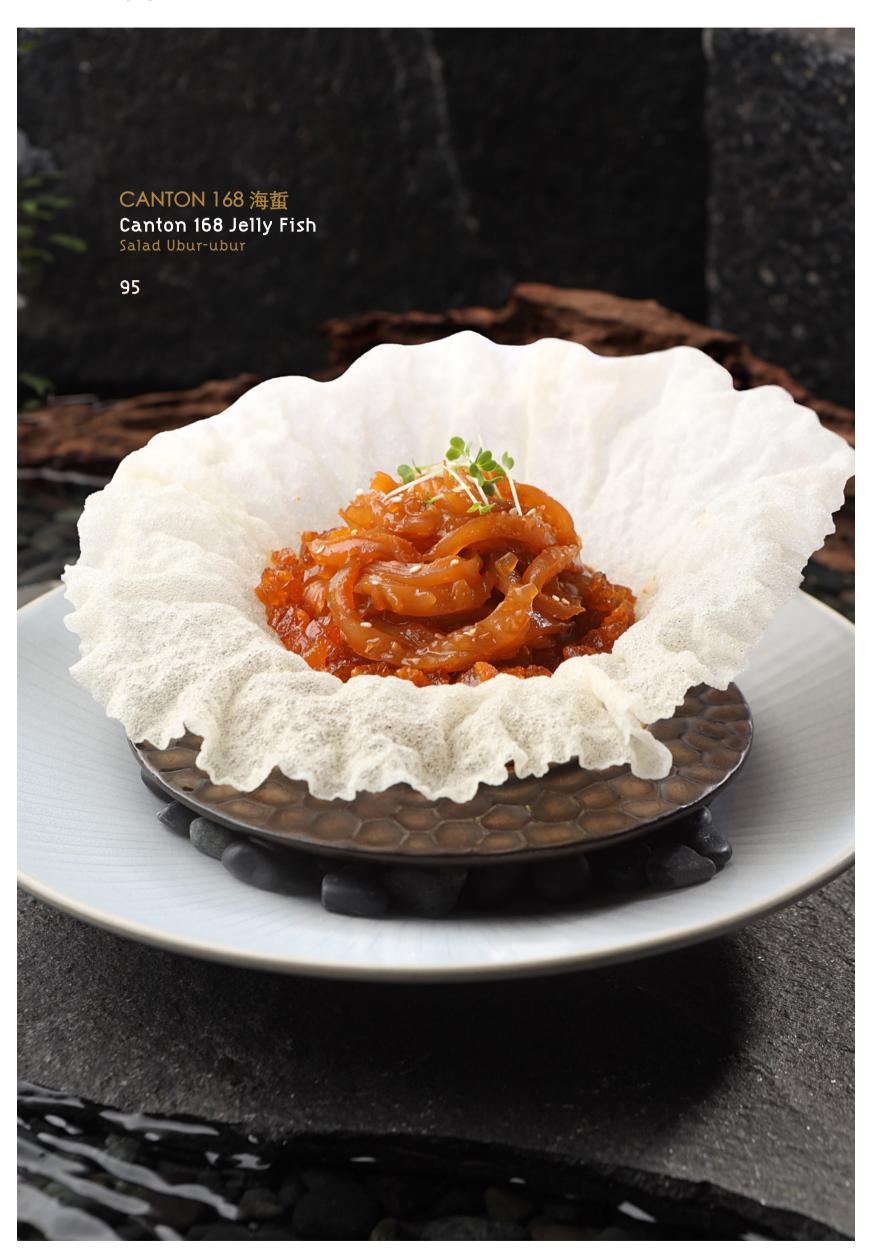






冷菜

Cold Appetizer





CANTON 168 开胃菜
Canton 168 Appetizer Platter
Aneka Hidangan Pembuka Dingin
ala Canton 168



鱼翅

Shark Fin



红烧鲍翅 Braised Superior Shark Fin Angsio Hisit Superior

红烧帝王翅 Braised Emperor Shark Fin Angsio Hisit Emperor

595







汤 Soup

Served Individually 单人份



Main Menu 主菜单 Soup 汤



鲍鱼海味

Abalone & Dried Seafood





鲍汁鱼鳔焖6头鲍鱼

Braised 6 Head Abalone with Fish Maw in Abalone Sauce

Angsio Abalone dan Perut Ikan dengan Saus Abalone

550

香脆椒盐鮈鱼

Fried Abalone with Garlic, Salt and Pepper

Abalone Goreng dengan Bawang Putih, Lada dan Garam



贝类

Oyster & Scallop



a. 冷盘生蚝配酸辣果 冻和辣椒姜汁



Cold served Japanese Oyster with Hot and Sour Jelly and Chilli Ginger Sauce

Oyster Jepang dengan Jelly Asam Pedas dan Saus Sambal Jahe

150/pcs

b. 黑松酱汁粉丝蒸生蚝

Steamed Japanese Oyster with Glass Noodle and Truffled Soy Sauce

Tim Oyster Jepang dengan Soun dan Kecap Truffle

150/pcs

c- XO酱烤扇贝配鱼唇

Grilled American Scallop with Fish Lip served with XO Sauce

Scallop Bakar Amerika dengan Bibir Ikan dan Saus XO

165/pcs

d. 豉油皇焗生蚝



Baked Japanese Oyster with Creamy Cheese and Chilli Bean Sauce

Oyster Jepang Panggang dengan Keju dan Sambal Tausi

150/pcs

e. 川式黄油焗野扇贝

Mentega Sichuan

Baked Hand-Dived American Scallop with Sichuan Butter Sauce Scallop Panggang Amerika dengan Saus

150/pcs

f- 川式麻辣烤生蚝

Grilled Japanese Oyster with Mala Chilli Sauce

Oyster Jepang Bakar dengan Saus Mala

130/pcs



活鱼

Live Fish

Choose the Fish

笋壳鱼 Soon Hock Ikan Malas

80/100gr 55/100gr

老虎斑

Tiger Grouper Kerapu Macan

星斑鱼

(东星斑/西星斑)

Coral Grouper

Kerapu Bintang Tungsing

/ Saising

150/100gr

Choose the Cooking Style

珊瑚炸 Coral Style



糖醋珊瑚鱼

Fried with Sweet &

Sour Sauce

Ikan Goreng gaya Coral dengan Saus Asam Manis

+75











蒸

Steamed

港式蒸

Hongkong Style

Tim Ikan ala Hongkong

黑豆酱

Black Bean Sauce

Tim Tausi

松露酱

Truffled Soy Sauce

Tim Saus Kecap Truffle

+50

菜脯

Preserved Turnip

Tim Caipo

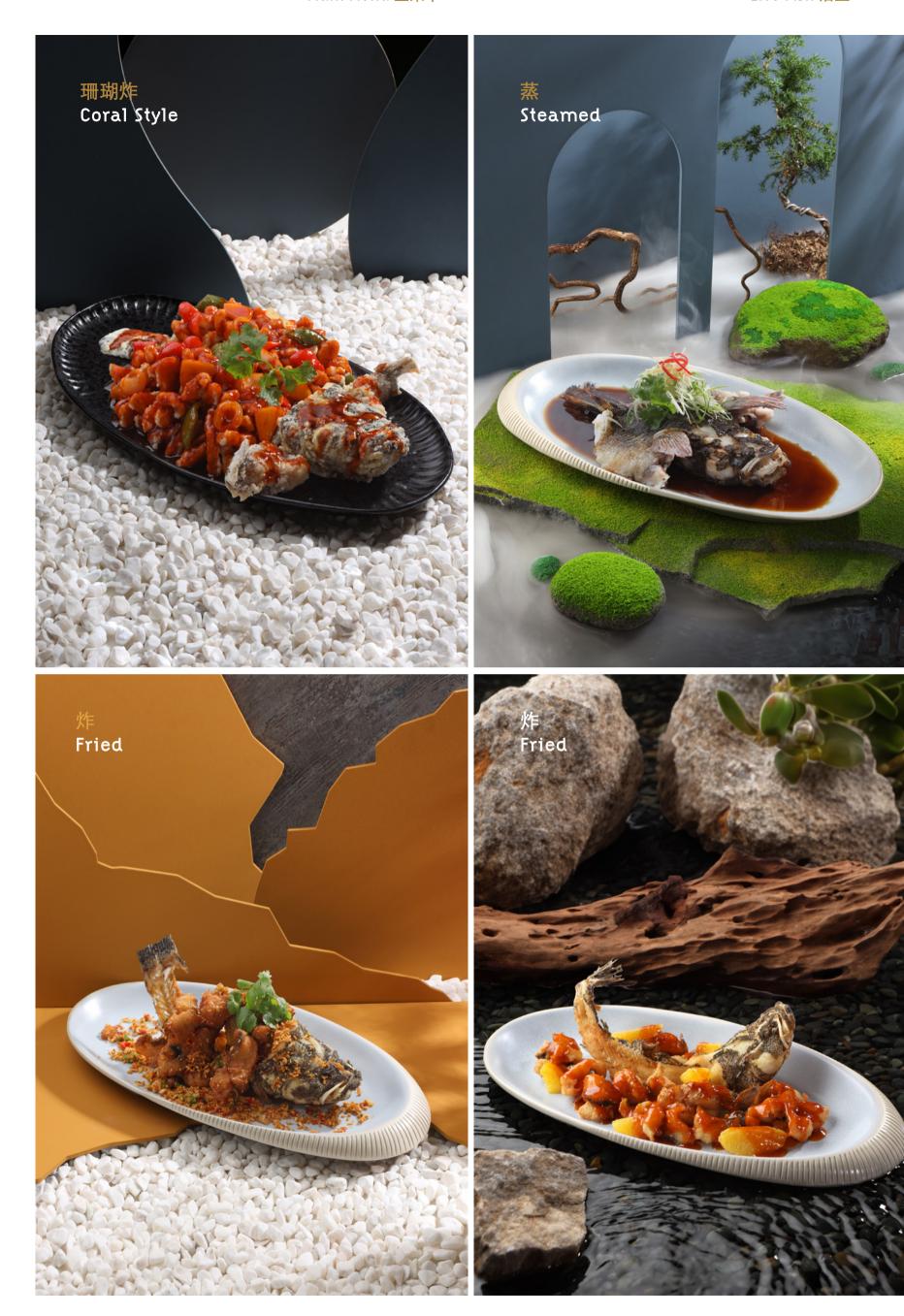
炸 Fried 广式椒盐

Cantonese Salt & Pepper

柑橘酱炸鱼 Citrus Sauce

Saus Jeruk





海鲜

Seafood





a. b.

缅因龙虾500克

Whole Maine Lobster (500gr)

975

Choice of:

a. 蒜蓉蒸

Steamed with Garlic

Tim Bawang Putih

b. 香甜南瓜酱

Wok Fried Pumpkin Sauce

Tumis Saus Labu







竹笼虾500克

Whole Bamboo Lobster (500gr)

650

C.

d.

Choice of:

c. 川式麻辣

Wok Fried Mala

Tumis Mala

d. 蒜香罗勒

Wok Fried Basil Garlic

Tumis Basil Bawang Putih

龙虾麻婆豆腐 Whole Lobster Mapo Tofu "Mapo Tofu" Lobster











金沙软壳蟹 Fried Soft Shell Crab with Salted Egg Yolk Sauce Kepiting Soka Goreng dengan Saus Telur Asin

235

金丝软壳蟹

Fried Soft Shell Crab with Egg Floss
Kepiting Soka Goreng dengan Serabut Telur



麦片虾 Fried Prawn Oatmeal Udang Goreng Gandum

奶油虾球
Fried Prawn with
Mayonnaise Sauce
Udang Goreng Mayonnaise







XO 酱炒美国扇贝

Wok Fried American Scallop, Seasonal Vegetables, XO Sauce Tumis Scallop Amerika dan Sayuran dengan Saus XO





油炸盐胡椒虾饺 Deep Fried Salt & Pepper Har Gow Hakau Goreng Lada Garam



Main Menu 主菜单 Seafood 海鲜



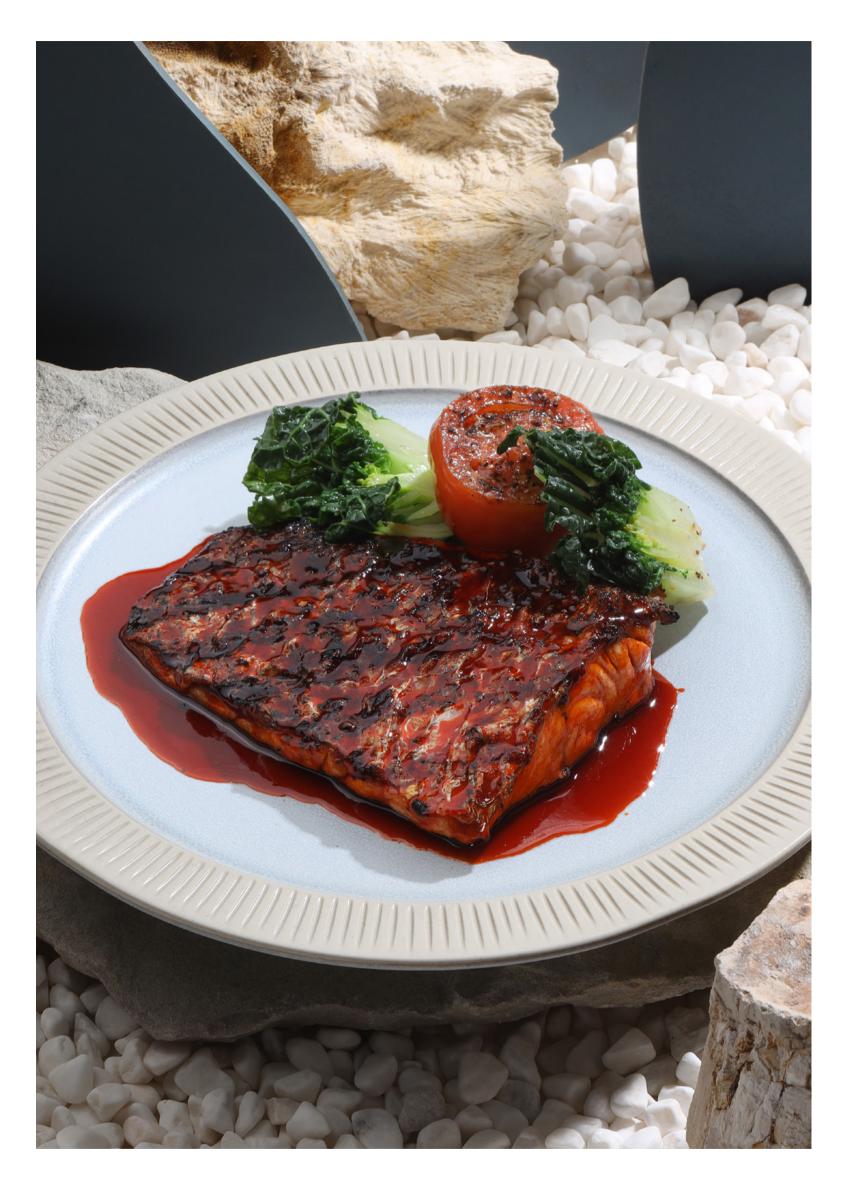


宫保虾 Kung Pao Prawn Udang Goreng Saus Kung Pao

220

蜜汁酱爆鱿鱼 Fried Squid Honey Sauce Cumi Goreng Saus Madu





蜜汁叉烧烤鱼
Grilled "Char Siu" Baby Barramundi
Ikan Baby Barramundi Bakar
dengan Bumbu "Char Siu"













肉类

Beef & Poultry





黑椒肋眼牛肉

Rib Eye Beef with Black Pepper Sauce

Tumis Daging Sapi dengan Saus Lada Hitam







姜葱笋炒牛肉

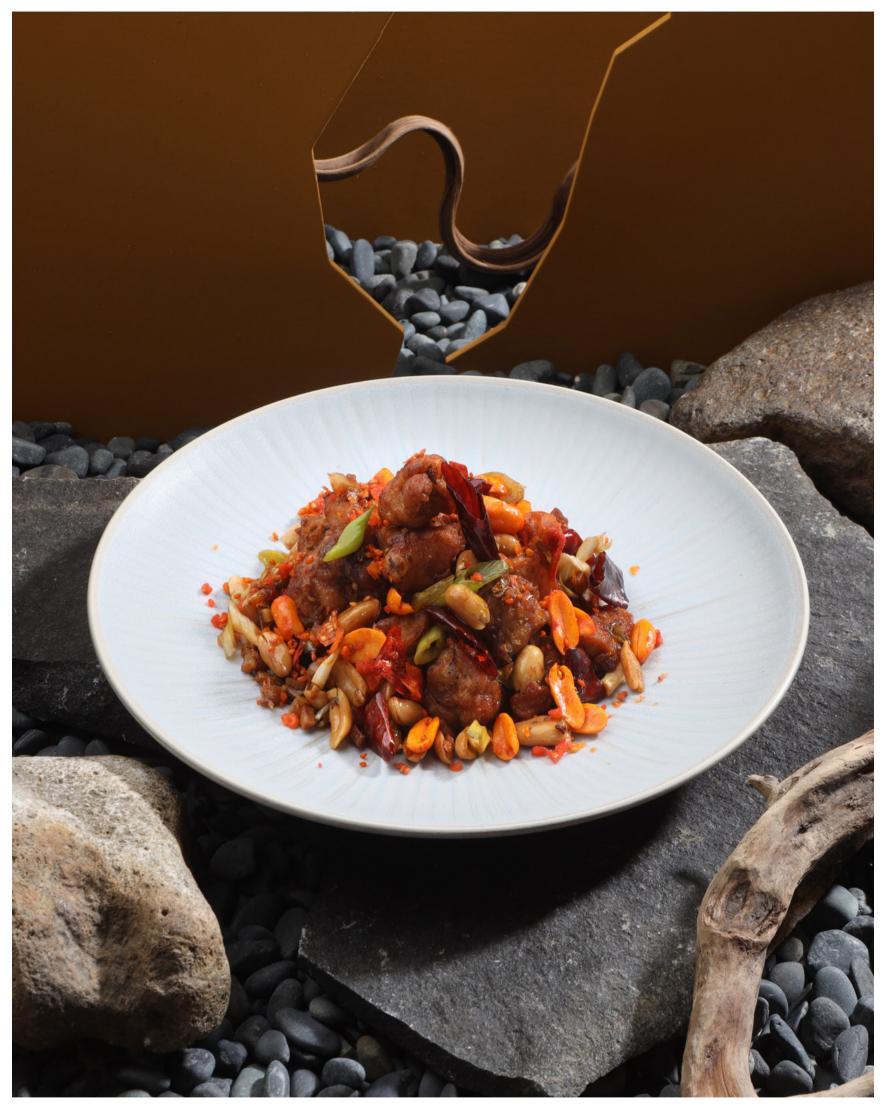
Wok Fried Beef with Spring Onion, Ginger and Bamboo Shoot

Tumis Daging Sapi dengan Jahe, Daun Bawang dan Rebung

220

灯影牛肉 Crispy Beef with Honey Sauce Irisan Daging Sapi Goreng Kering dengan Saus Madu







辣子鸡 Fried Mala Chicken with Magic Chilli Ayam Goreng dengan Cabai Mala dan Magic Chilli



糖醋鸡 Sweet and Sour Chicken Ayam Goreng dengan Saus Asam Manis 宫保鸡丁 Kung Pao Chicken Ayam Goreng Saus Kung Pao



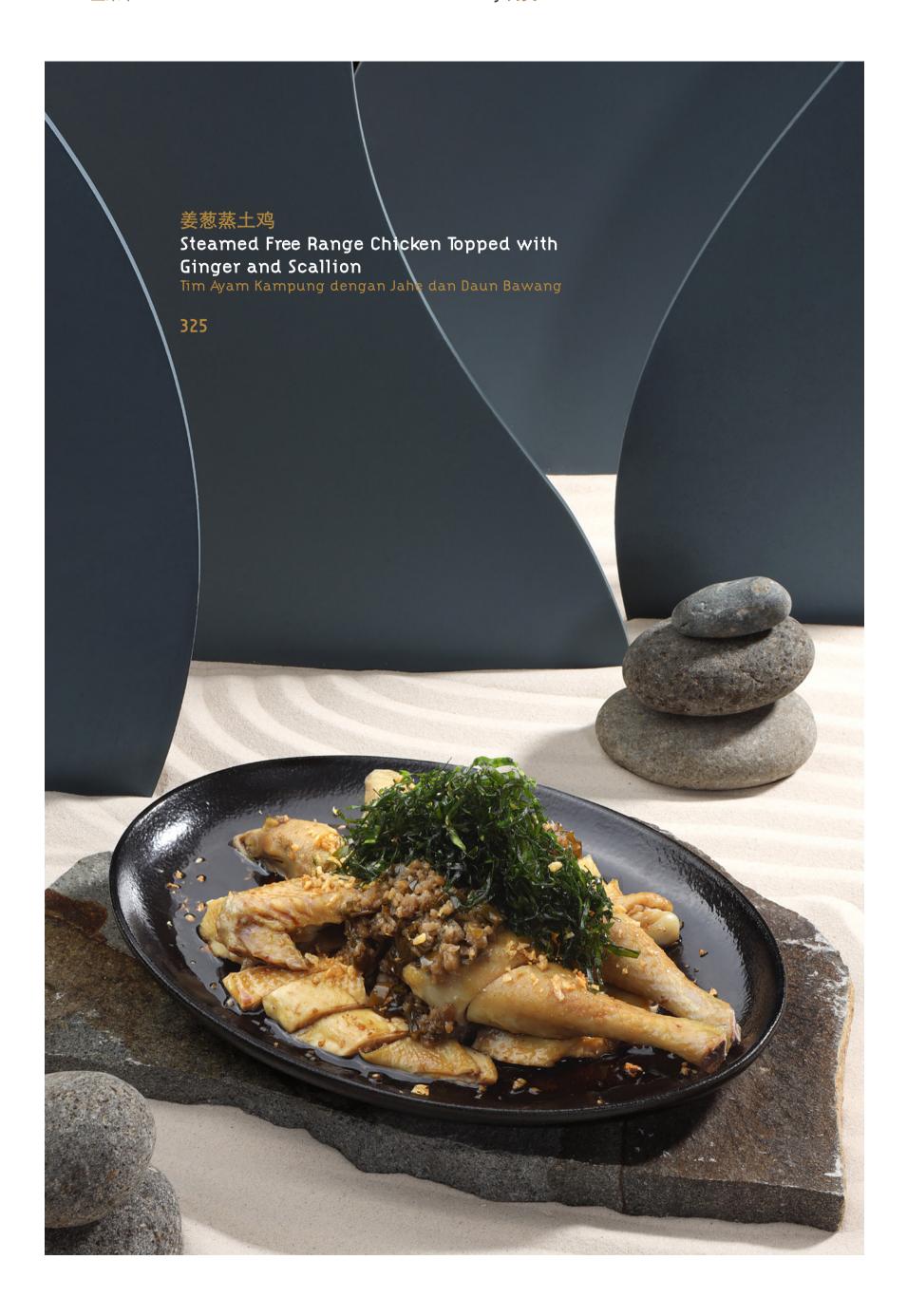




川式鸡肉麻婆豆腐 Sichuan Style Chicken Mapo Tofu Mapo Tahu ala Sichuan dengan Ayam





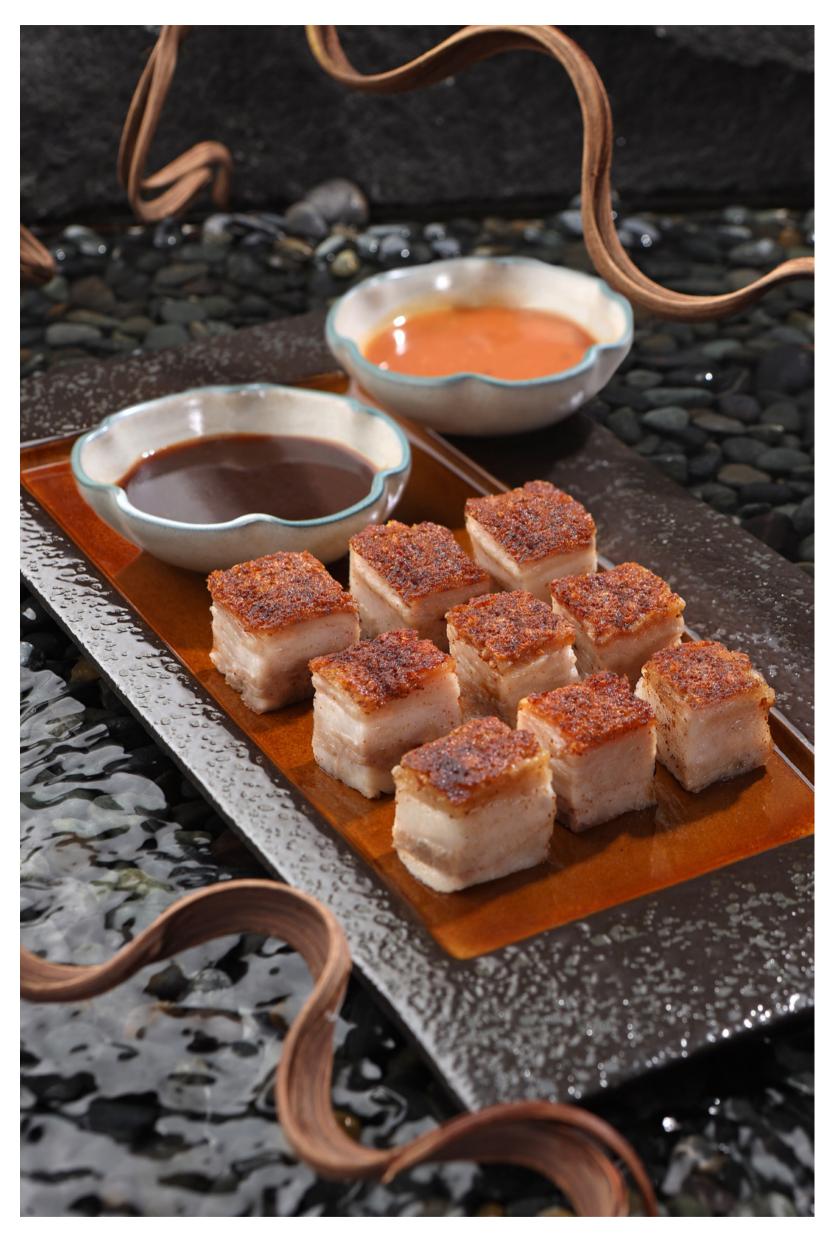






猪肉 Pork





烧肉 Roast Pork Babi Panggang









盐椒排骨 Salt & Pepper Pork Ribs Iga Babi Cabe Garam



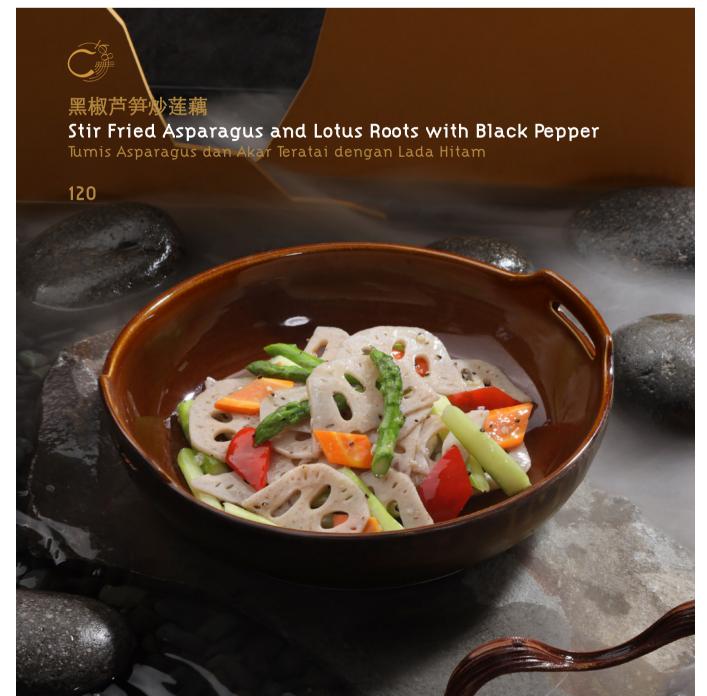
Main Menu 主菜单 Pork 猪 肉



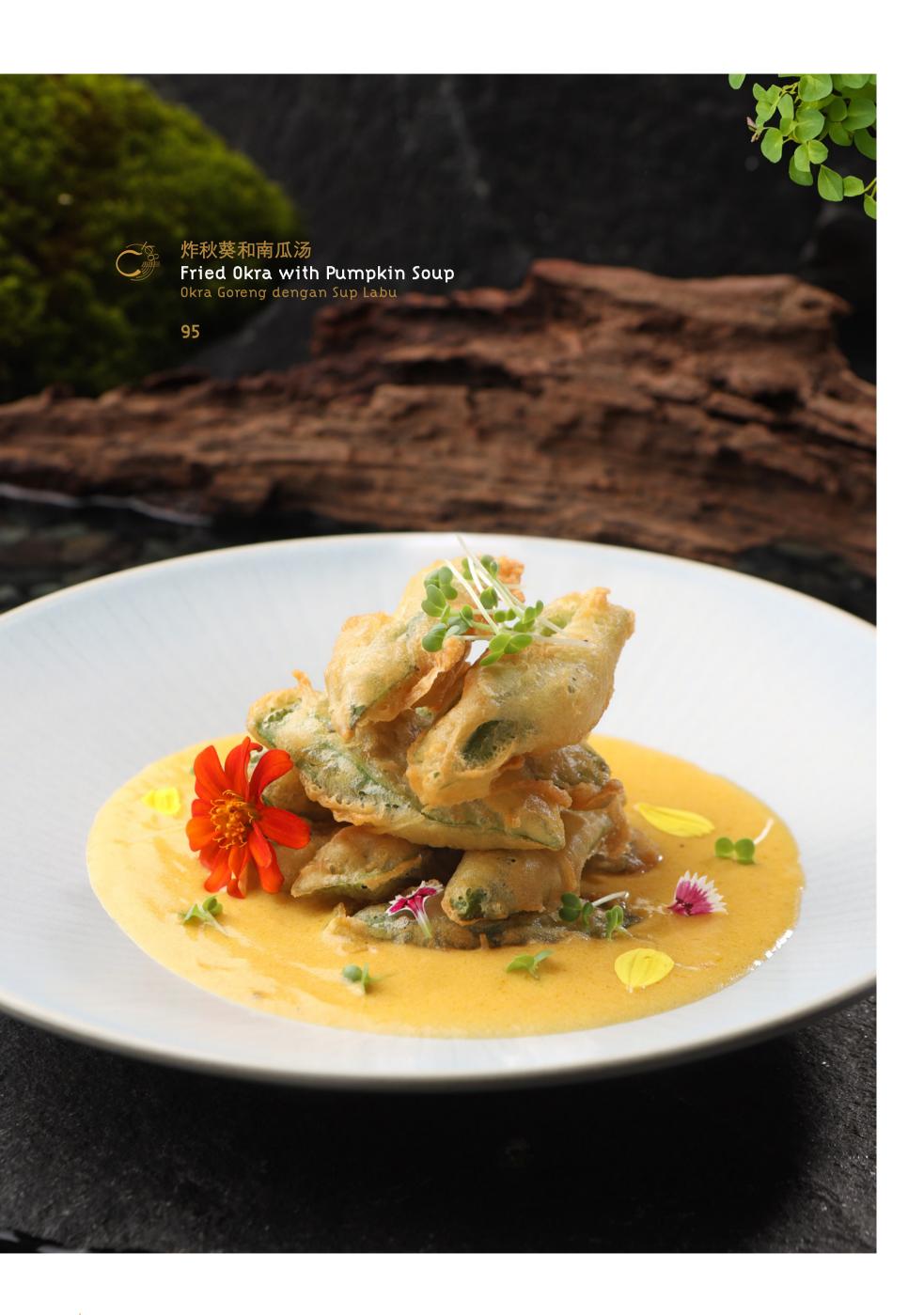
菜类

Vegetables & Tofu



















a. b.

广式炒蔬菜

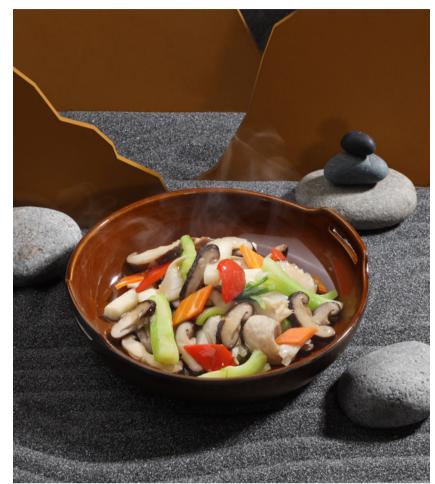
Cantonese Style Stir Fried Vegetables
Tumis Sayuran ala Canton

80

Choice of Sauce: Oyster Sauce / Garlic

- a. 芥兰 Kailan
- b. 奶白菜 Nai Bok Choy

港式菜心 HK Choy Sum





炒姑芥兰杏仁片

Wok Fried Assorted Mushroom with Kailan and Sliced Almond

Tumis Aneka Jamur dengan Sayur Kailan dan Kacang Almond

120



鸿喜菇烩自制豆腐

Homemade Tofu with Shimeji Mushroom Tahu Homemade dengan Jamur Shimeji

煲存菜

Claypot











海鲜豆腐煲 Tofu with Seafood Sapo Tahu dengan Seafood

双味茄子煲 Two Flavors Eggplant Canton 168 Style Sapo Terong 2 rasa ala Canton 108

饭面

Rice & Noodles

(2-4pax)





咸鱼鸡肉炒饭 Salted Fish and Chicken Fried Rice Nasi Goreng Ikan Asin dan Ayam

95

鱼籽蟹肉炒饭
Crab Meat Fried Rice
with Flying Fish Roe
Nasi Goreng Daging Kepiting dan Tobiko









荷香糯米鸡肠饭



Lotus Wrap Chicken "Lap Cheong" Glutinous Fried Rice

Nasi Ketan Goreng dengan Sosis Ayam Manis





铁板福建海鲜炒饭 Crispy Rice with Seafood Soup Nasi Rengginang dengan Kuah Seafood





海鲜炒米粉 Stir Fried Vermicelli with Seafood Bihun Goreng dengan Seafood



客家特色炒面

Hakka Stir Fried Noodle with Shimeji Mushroom and Bonito Flakes Mie Goreng Hakka dengan Jamur Shimeji dan Bonito

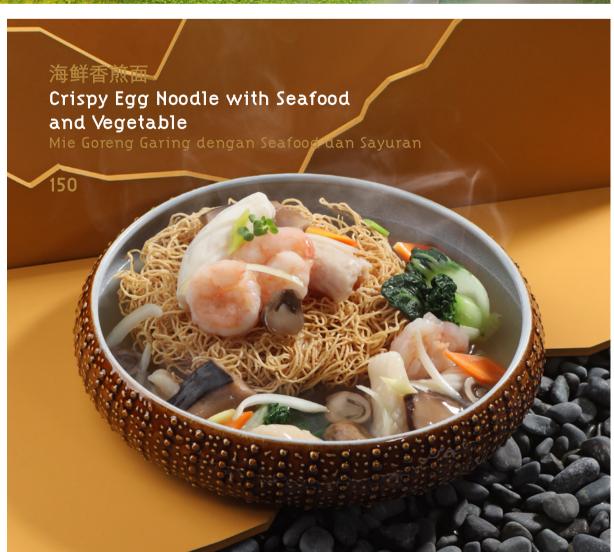
90

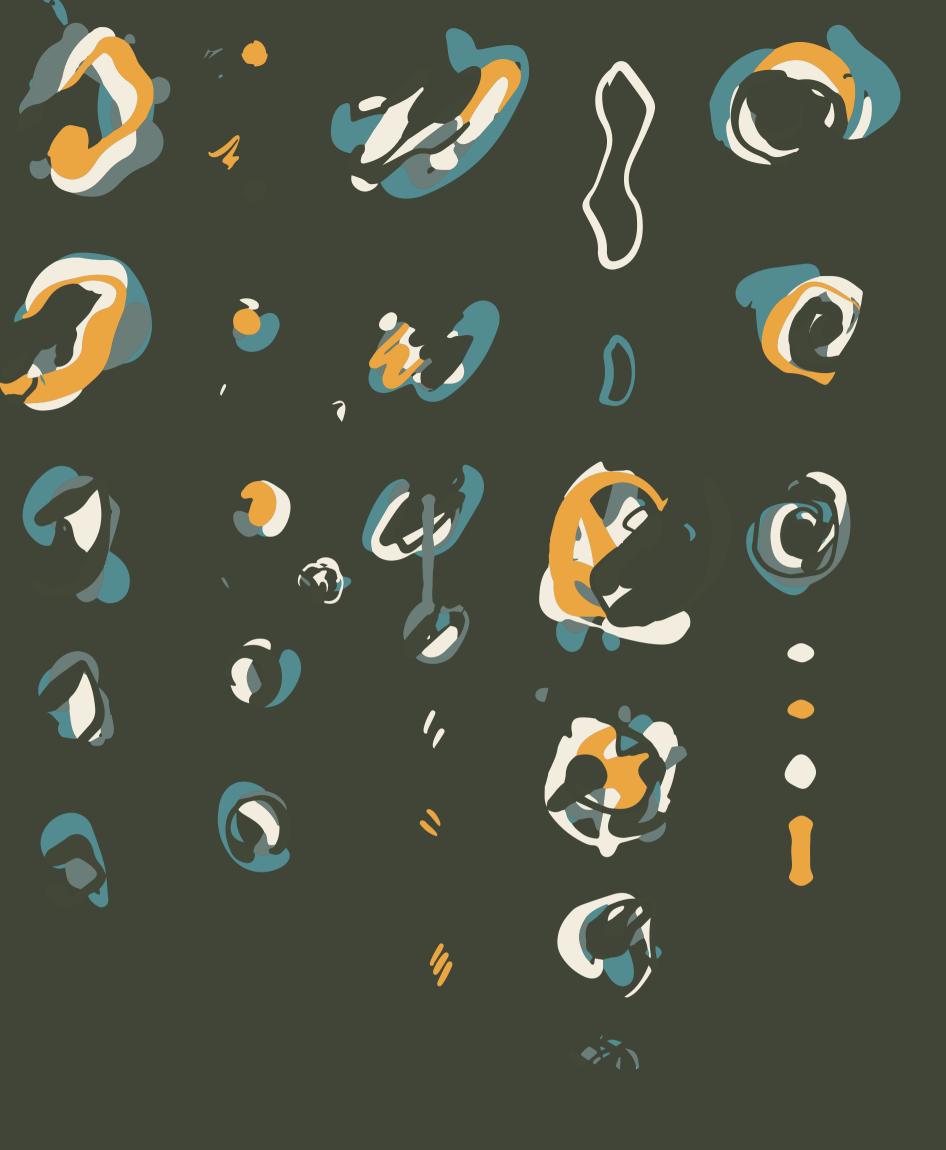


长寿面 Longevity Stir Fried Noodle Mie Goreng Ulang Tahun









CANTON 168 Grill



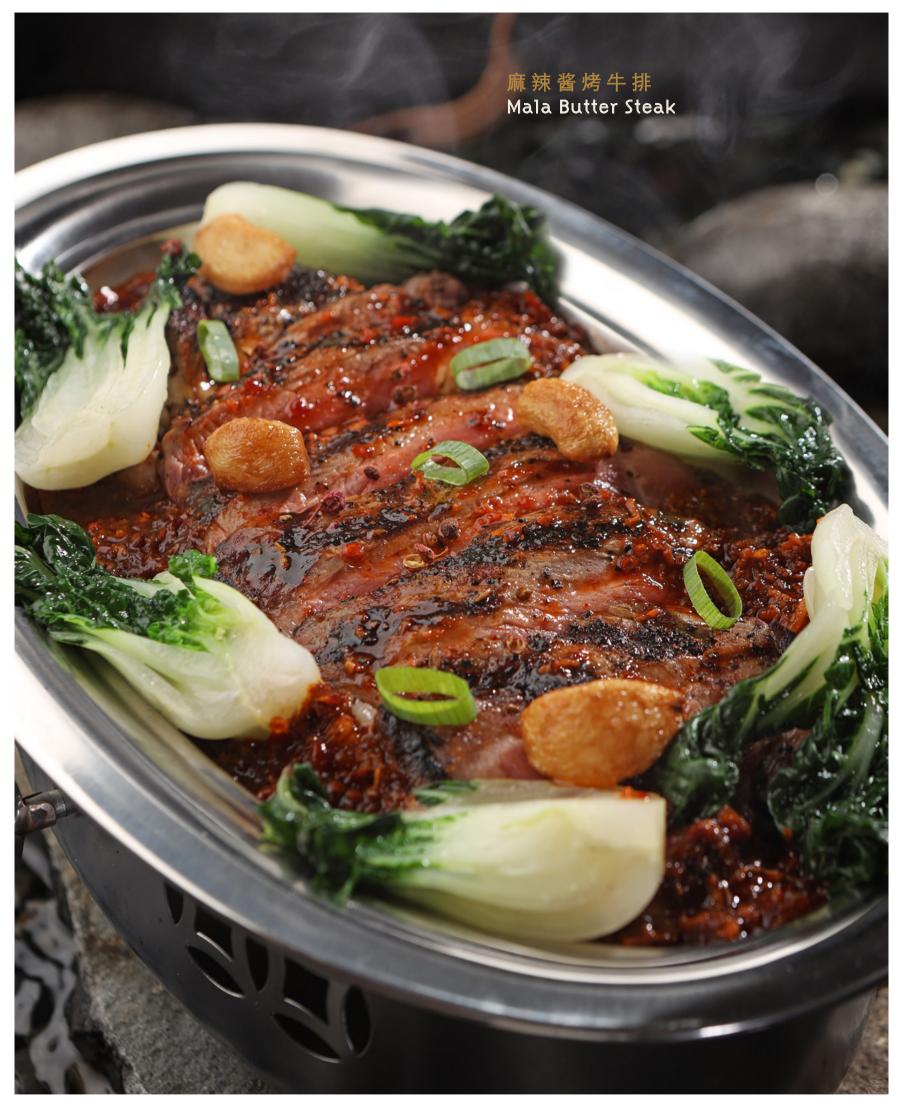
Choice of Sauce:

Signature Chilli Mala / Canton Style Chilli / Black Pepper / Mongolian / Cantonese BBQ Sauce / Mala Butter





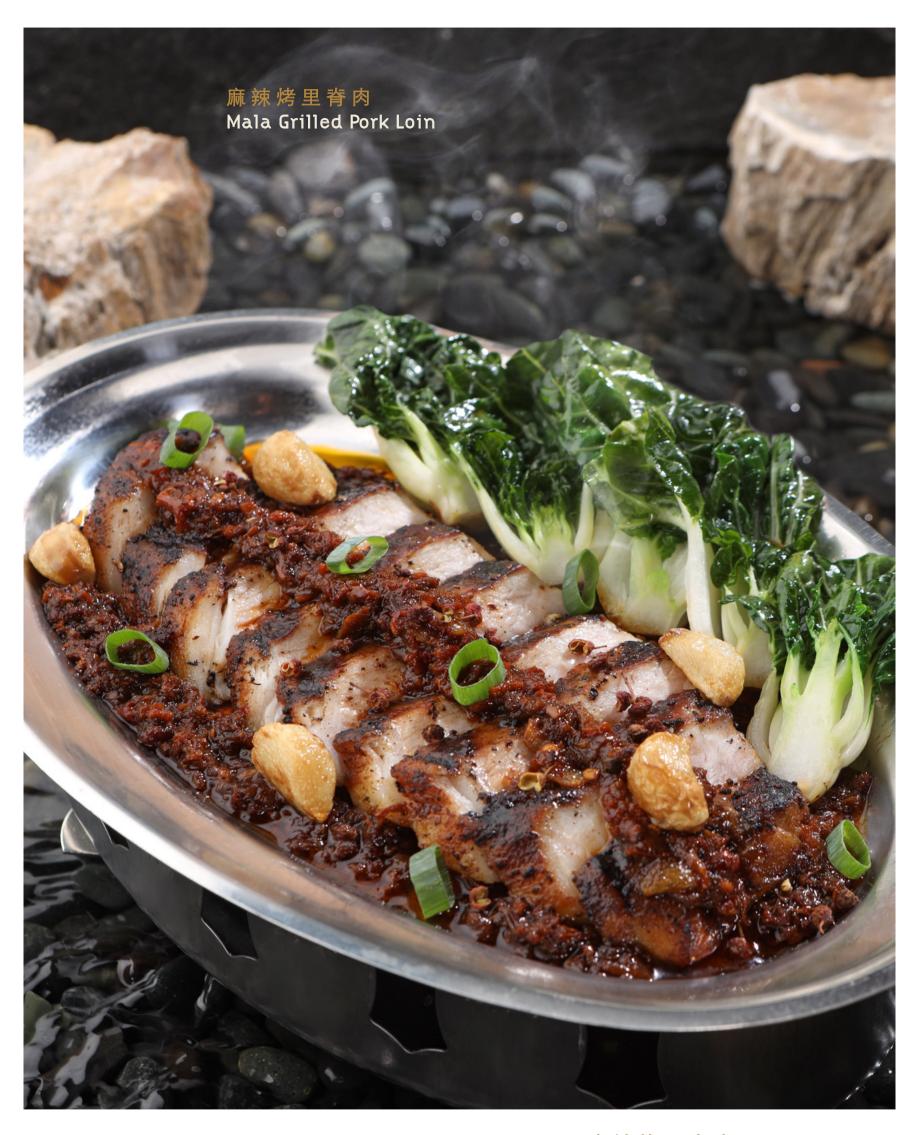
Premium Grain-Fed Beef 200 Day



Choice of Cut:

Cotê de Boeuf 1kg / portion	1.950	Striploin 300gr / portion	425	Tenderloin 300gr / portion	595
Entrecôte 600gr / portion	975	Rib Eye 300gr / portion	525		





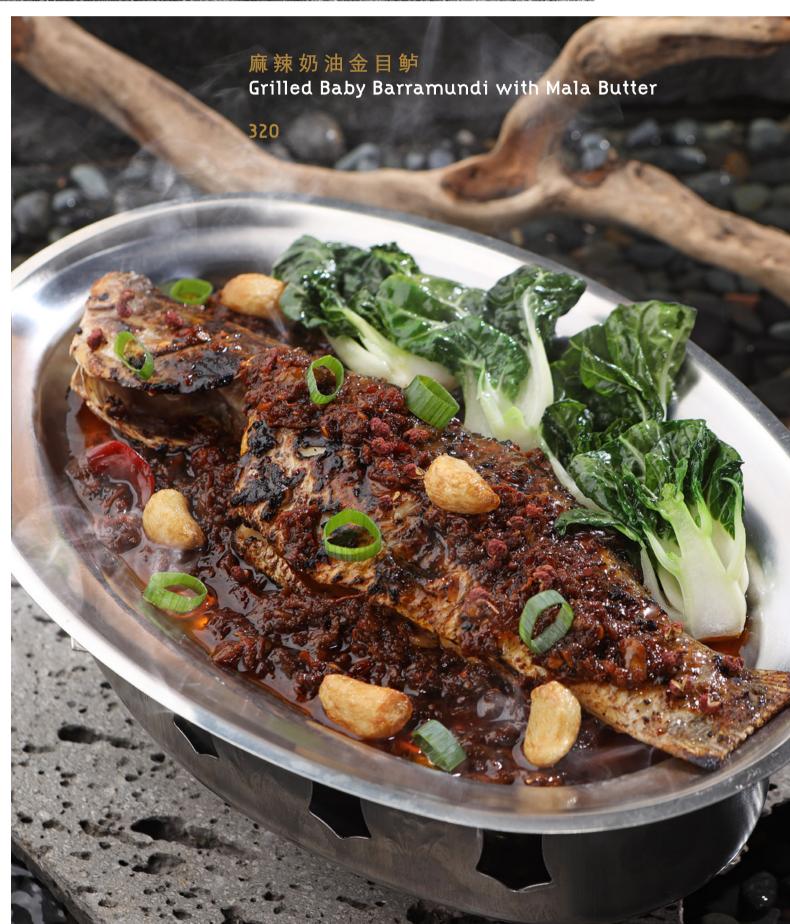
麻辣烤里脊肉 Mala Grilled Pork Loin Babi Panggang dengan Saus Mala





CANTON 168 Grill



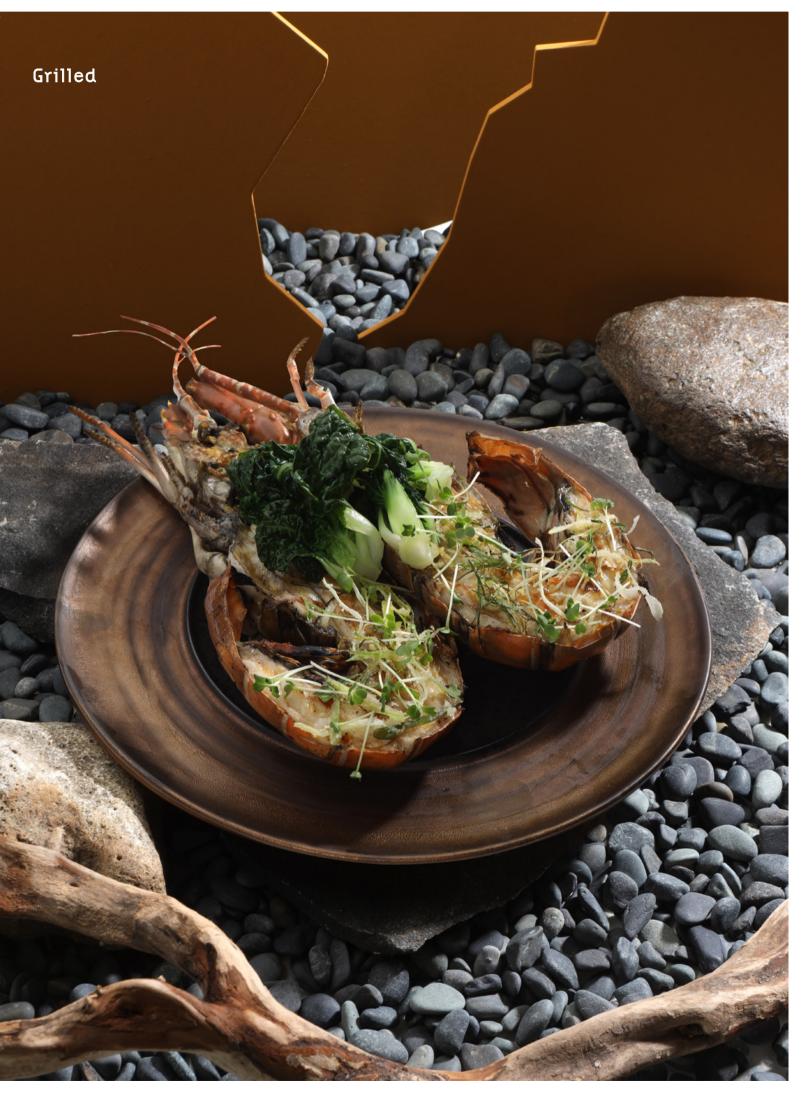


缅因龙虾 Live Maine Lobster

190 per 100gr

<mark>竹笼虾</mark> Live Bamboo Lobster

190 per 100gr



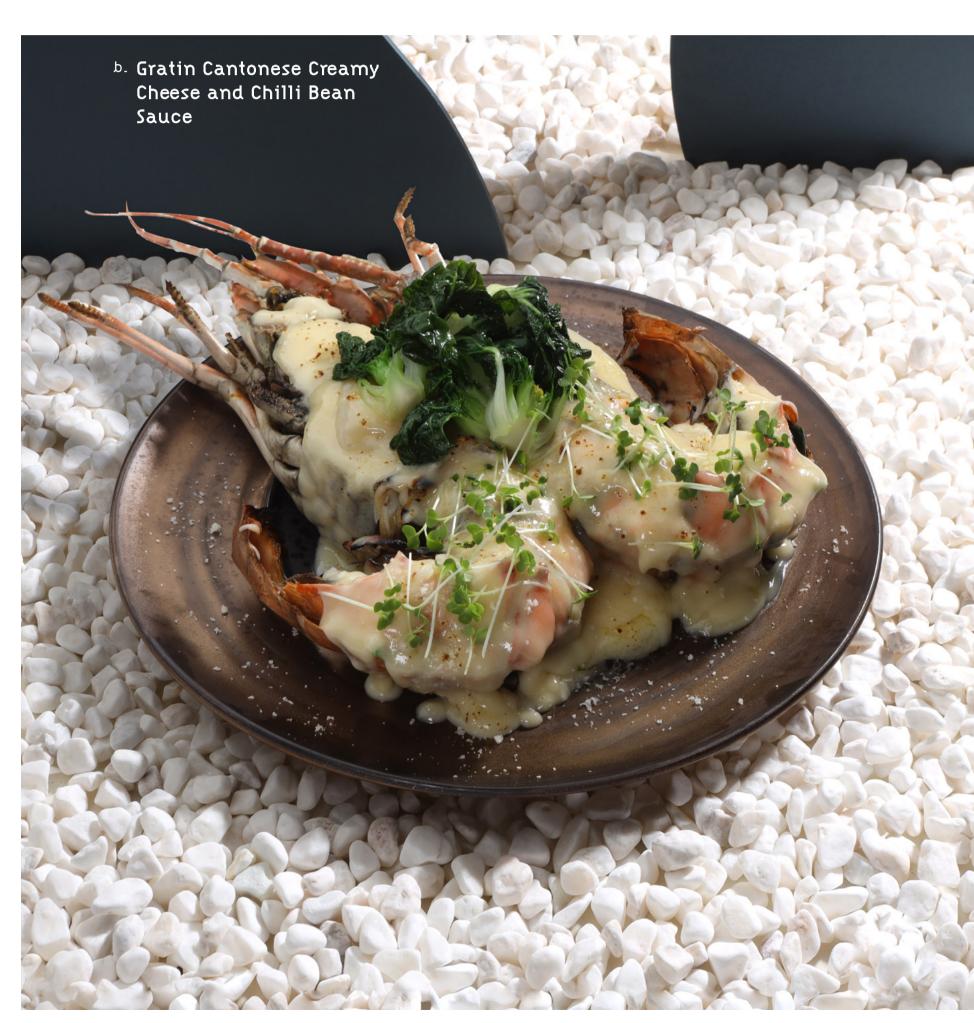


Grilled

(All Grilled Items are served with Fried Taro Nest, Garlic, Nai Bok Choy and Grilled Tomato Confit)

Choice of Sauce:

a. Béarnaise XO Sauce/Truffle Mayo/ Sambal Canton Style/ Signature Chilli Mala







点心 Dim Sum

广东168签名点心 Canton 168 Signature Dim Sum











蒸点心 Steamed









Steamed 蒸点心



鱼子蟹肉烧卖 Flying Fish Roe, Crab, and Pork Siu Mai Siomay Babi dengan Daging Kepiting dan Tobiko









b.

C.

a.

a. 麻辣猪肉虾烧卖
Mala Prawn and Pork Siu Mai
Siomay isi Udang Mala dan Babi

58

b. 蟹脚肉鱼子饺 Crab Claw and Tobiko Dumpling Capit Kepiting Pangsit Udang dengan Tobiko

58

c. XO 酱蚝虾饺 X0 Oyster and Prawn Dumpling Pangsit Udang dengan Tiram X0

猪肉叉烧包 Char Siu Pork Bao Char Siu Pao isi Babi

38





金沙包 Salted Egg Bao Pao Telur Asin



肠粉

Steamed Rice Roll

a.

叉烧猪肉肠粉 Char Siu Pork Rice Roll Cheong Fan isi Char Siu Pork

42

b.

虾油条肠粉 Fried Prawn Dough Rice Roll Cheong Fan isi Cakwe Udang

42

C.

大虾肠粉 Prawn Rice Roll Cheong Fan isi Udang



烤点心 Baked

烤叉烧包 Baked Char Siu Pork Bun Pao Panggang isi Babi Char Siu

38





叉烧酥 Char Siu Pork Puff Char Siu Sou isi Babi



炸点心

Fried



萝白糕 Turnip Cake with Dried Scallop and Chinese Dried Prawn Kue Lobak isi Scallop dan Ebi



Dim Sum 点心 Fried 炸点心





鸡虾芋角 Chicken and Prawn Taro Croquette Wu Kok isi Ayam Udang

38

猪肉韭菜锅贴 Pan Fried Wonton with Chives





虾子春卷 Deep Fried Prawn Spring Roll Lumpia Udang Goreng

38

腐皮虾 Fried Tofu Skin Prawn Roll Lumpia Goreng Udang Kulit Tahu



Dim Sum 点心



松露鸡虾馄饨 Truffle Fried Prawn Wonton Wonton Goreng isi Udang dengan Truffle Mayonnaise



甜点心

Sweet



豆沙芝麻球 Fried Red Bean Sesame Ball Onde-Onde Goreng isi Kacang Merah



金沙芝麻球 Fried Salted Egg Yolk Sesame Ball Onde-Onde Goreng isi Telur Asin

38







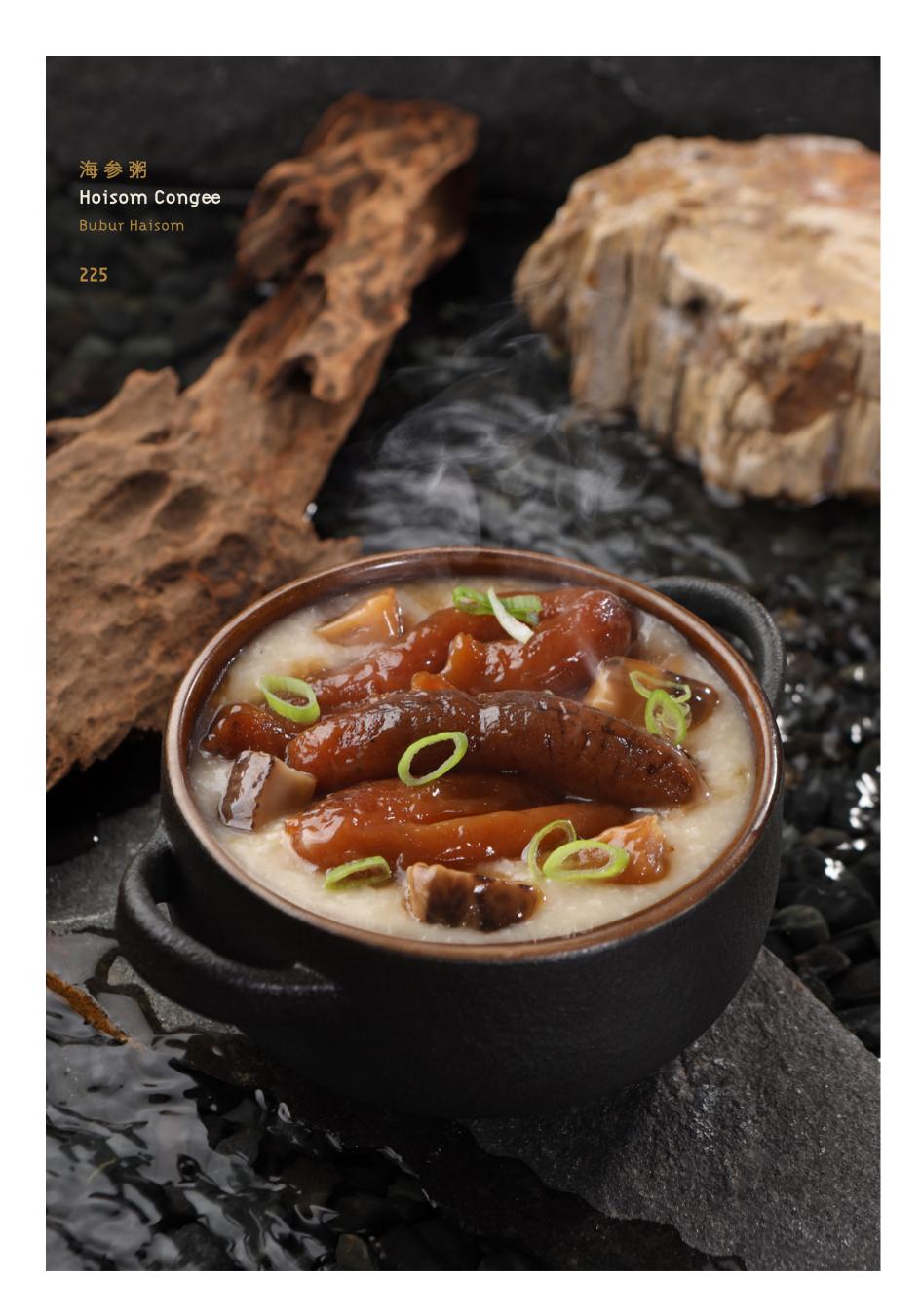
蛋 挞 Egg Tart Tar Susu Telur

32

炸榴莲 Deep Fried Durian Durian Goreng



粥 Congee









a. b.

C.

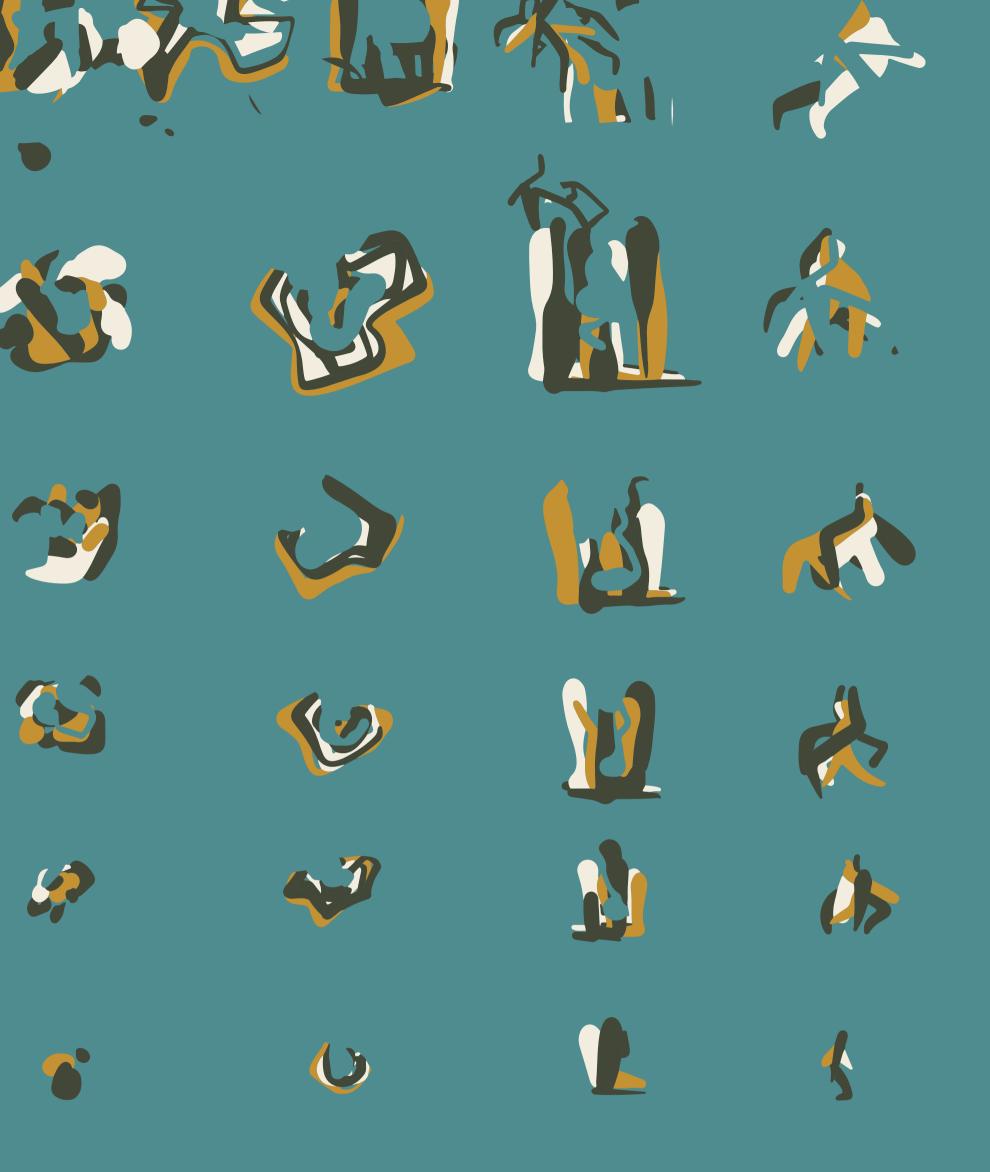
a. 海鲜粥 Seafood Congee Bubur Seafood

75

b. 鸡皮蛋粥
Chicken and
Century Egg Congee
Bubur Ayam dan Telur Phitan

75

C. 鱼粥 Fish Congee Bubur Ikan



小吃 Desserts













