

DINNER

Smith & Wollensky

AMERICA'S STEAKHOUSE



前菜 STARTERS

| | |
|---|-----|
| 乾式熟成生牛肉* DRY AGED RIBEYE CAP CARPACCIO | 580 |
| 牛肉韃靼* STEAK TARTARE | 580 |
| 波本烤厚切培根 BOURBON GLAZED GRILLED BACON | 580 |
| 香煎肥肝佐培根醬* SEARED FOIE GRAS WITH BACON JAM | 780 |
| 香煎北海道干貝 南瓜味噌泥 紅藜麥 SEARED HOKKAIDO SCALLOPS | 780 |
| 蟹肉餅 干邑芥末醬 CRAB CAKE | 780 |
| 精選冷肉盤 CHARCUTERIE PLATE | 780 |
| 憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP | 680 |
| 西班牙臘腸炒牛奶貝 SAUTÉED CLAMS WITH CHORIZO | 680 |
| 醃漬鮭魚 碳烤酪梨* TUNA POKE WITH AVOCADO | 680 |

湯 & 沙拉 SOUPS & SALADS

| | |
|---|-----|
| 螃蟹濃湯 CRAB BISQUE | 280 |
| 每日例湯 SOUP DU JOUR | 280 |
| 凱撒沙拉 CLASSIC CAESAR | 380 |
| 菠菜沙拉 水波蛋* SPINACH SALAD | 380 |
| 布拉塔起司番茄 BURRATA WITH ROASTED TOMATO | 580 |
| 草莓費達起司核桃沙拉 STRAWBERRY, FETA & CANDIED WALNUT SALAD | 480 |
| 華倫斯基沙拉 WOLLENSKY SALAD | 480 |

沙拉加點 SALAD ADD ONS

| | |
|-----------|-------|
| 菲力* FILET | + 680 |
|-----------|-------|

海鮮冷盤 CHILLED SHELLFISH

| | |
|---|--------------------|
| 鮮蝦冷盤 JUMBO SHRIMP COCKTAIL | 780 |
| 鮪魚生魚片* 柚子橙醋 TUNA SASHIMI WITH PONZU SAUCE | 880 |
| 加 魚子醬 10g ADD CAVIAR | Ask Server |
| 龍蝦冷盤 CHILLED MAINE LOBSTER | 1,980 |
| 蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL | 880 |
| 新鮮生蠔 半打* OYSTERS ON THE HALF SHELL - ½ DOZEN | 時價 Market Price |

海鮮塔*

SHELLFISH TOWERS

兩人份 FOR TWO - 2,980 | 四人份 FOR FOUR - 5,960

龍蝦、鮮蝦、天使紅蝦、干貝、牛奶貝、蟹肉和松葉蟹鉗搭配雞尾醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋
lobster, jumbo shrimp, angel shrimp, scallops, clams, lump crab and crab claws with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

主廚推薦 CHEF INSPIRED FEATURES

| | |
|--|-------|
| 炙煎鮪魚 TUNA STEAK | 1,480 |
| 爐烤鱈魚 原住民20味辛香料 ROAST STURGEON | 1,480 |
| 乾式熟成帶骨鴨胸 DRY-AGED BONE-IN DUCK BREAST | 1,880 |
| 美國羔羊排 香菜青醬* 8 OZ. USDA PRIME LAMB CHOPS | 2,180 |
| 史密斯海鮮熱盤 S&W SEAFOOD PLATTER | 2,980 |
| 究好戰斧豬 威士忌醬 30 OZ. TAIWAN TOMAHAWK PORK CHOP | 1,980 |

乾式熟成 CLASSIC DRY-AGED CUTS*

| | |
|--|-------|
| 帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK | 3,280 |
| 帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE | 3,980 |
| 威士忌帶骨肋眼 24 OZ. WHISKY AGED USDA PRIME BONE-IN RIB EYE | 4,980 |
| 丁骨 26 OZ. USDA PRIME T-BONE | 4,280 |

濕式熟成 STEAKS & FILETS*

| | |
|--|-------|
| 菲力 8 OZ. TWIN FILETS | 1,580 |
| 香酥核桃臘腸菲力 8 OZ. WALNUT, CHORIZO CRUSTED FILET | 1,880 |
| 海膽菲力 8 OZ. UNI FILET | 2,080 |
| 羅西尼菲力 8 OZ. FILET ROSSINI | 2,280 |
| 黑珍珠菲力 8 OZ. BLACK PEARL FILET | 2,980 |
| 奧斯卡菲力 10 OZ. FILET OSCAR | 2,480 |
| 菲力 10 OZ. SIGNATURE FILET | 1,980 |
| A5 熊本和牛紐約客 6 OZ. A5 KUMAMOTO WAGYU NEW YORK STRIP | 3,980 |
| 紐約客 16 OZ. USDA PRIME BONELESS NEW YORK STRIP | 2,680 |
| 紐澳良風味紐約客 16 OZ. CAJUN MARINATED USDA PRIME NEW YORK STRIP | 2,780 |
| 肋眼 16 OZ. USDA PRIME BONELESS RIB EYE | 2,980 |

多人份 STEAKS TO SHARE*

| | |
|--|-------|
| 乾式紅屋牛排 35 OZ. USDA PRIME DRY-AGED PORTERHOUSE | 5,680 |
| 乾式紅屋牛排 46 OZ. USDA PRIME DRY-AGED PORTERHOUSE | 7,680 |

美國和牛 AMERICAN WAGYU

美國乾式和牛戰斧牛排 44 OZ. 11,880
SNAKE RIVER DRY-AGED SWINGING TOMAHAWK

美國乾式和牛紅屋牛排 64 OZ. 16,880
SNAKE RIVER DRY-AGED WHOLE ROASTED PORTERHOUSE

精選配料 STEAK ENHANCEMENTS

| | |
|--------------------------------|-------|
| 白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE | 150 |
| 烤牛骨髓 ROASTED BONE-MARROW | 280 |
| 憤怒蝦 ANGRY SHRIMP | 480 |
| 奧斯卡 OSCAR STYLE | 480 |
| 烤龍蝦/隻 GRILLED WHOLE LOBSTER | 1,980 |
| 羅西尼 ROSSINI STYLE | 700 |
| 海膽 UNI STYLE | 500 |

配菜 SIDES

起司通心粉 MAC & CHEESE

| | |
|---------------------|-----|
| 松露 Truffled | 480 |
| 焗烤海鮮 Seafood Gratin | 880 |

時蔬 VEGETABLES

| | |
|------------------|-----|
| 四季豆 String Beans | 280 |
| 櫛瓜 Zucchini | 280 |
| 蘆筍 Asparagus | 380 |

馬鈴薯 POTATOES

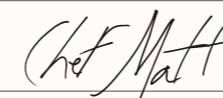
| | |
|---------------------|-----|
| 薯泥 Whipped | 280 |
| 薯條 French Fries | 280 |
| 烤馬鈴薯 Baked | 280 |
| 奶油起司焗烤馬鈴薯 Au Gratin | 380 |

經典 CLASSIC

| | |
|---|-----|
| 奶油菠菜/玉米 Creamed Spinach / Corn | 280 |
| 洋蔥圈/炸鴻喜菇 Onion Rings / Fried oyster mushrooms | 280 |
| 焗烤杏鮑菇 Roasted King Trumpet Mushrooms | 280 |



若您對特定食材會過敏，請於點餐前告知您的服務人員，主廚將以當日可取得之當季食材來為您特製餐點。
*溫馨提醒：食用生肉或未煮熟的肉類，家禽，海鮮，貝類或雞蛋可能會增加食源性疾病的風險。
Before placing your order, please inform your server if your party has a food allergy. Items may be cooked to order.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CORPORATE
EXECUTIVE CHEF



TAIPEI
EXECUTIVE CHEF

SWTPE WINTER 2020



SPECIALTY COCKTAILS - 470

AMARETTO SOUR

Amaretto, Bourbon, lemon, egg white, demerara

BLOODY MARY

Vodka, tomato, salt & pepper, Worcestershire sauce, lime

CHAOS

Bourbon, honey, grape, orange, lime, soda

COBBLER

PX Sherry, Grand Marnier, blackberry or raspberry, orange, lemon, lime

DANCING MONKEY

Demerara Rum, Malibu, passionfruit, pineapple, lemon, mango puree, demerara

DUNG NING CHA

Gin, Tea liqueur, earl gray, lemon, honey, egg white

EAST SIDE

Gin, lime, simple syrup, mint leaves, cucumber

ESPRESSO MARTINI

Vodka, Coffee, demerara, espresso

FORMOSA BLOSSOM

White Rum, pineapple, lemon, orgeat

GOLD RUSH

Bourbon, lemon, honey

GYPSY GIRL

Redwine, Sourmash Whisky, Talisker, nutmeg

JACK ROSE

Apple Brandy, lemon, grenadine

MARGARITA

Tequila, Cointreau, lime

MILLIONAIRE

Gin, Sweet Vermouth, lemon, pineapple, grenadine, egg white, tonic water

NEGRONI

Gin, Campari, Sweet Vermouth

PENICILLIN

Scotch, lemon, honey, ginger

SANGRIA

Red Wine, Cointreau, Elderflower, Cherry, lime, orange

SIDECAR

Cognac, Cointreau, lime

S&W SPECIAL

Ask Bartender

MARTINIS - 495

VODKA: CIROC | GREY GOOSE | KETEL ONE | TITO'S

GIN: BROCKMANS | COTSWOLDS | FEW AMERICAN GIN | HENDRICK'S | MALFY | TANQUERAY NO.10

Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

1776 JAMES E. PEPPER STRAIGHT RYE | BULLEIT BOURBON |

MICHTER'S RYE | MICHTER'S BOURBON | SAZERAC RYE

Cherry | Orange Twist

BREWS

ON TAP

Smith Stout

M

L

250

350

Wollensky Lager

250

350

Mikkeller (Ask Server)

290

380

BOTTLE

Taiwan Beer

160

Corona

190

Heineken

190

Oslove - Passion fruit blonde ale

290

SOFT DRINKS

FEVER-TREE SODA WATER

160

FEVER-TREE TONIC WATER

160

FEVER-TREE GINGER BEER

160

COCA-COLA

100

COCA-COLA ZERO

100

SPRITE

100

SEASONAL JUICE

260

APPLE JUICE

260

ORANGE JUICE

260

SPARKLING & WHITES (BY THE GLASS)

HOUSE CHAMPAGNE

Blanc de Blancs, Brut

650

SMITH & WOLLENSKY

Sauvignon Blanc, Private Reserve, Sonoma County, USA

280

JORDAN WINERY

Chardonnay, Russian River Valley, USA

730

MILBRANDT VINEYARDS

Viognier, The Estates, Wahluke Slope, Washington, USA

590

FRITZ HAAG

Riesling, Brauneberger, Riesling, Kabinett (sweet)

400

CHÂTEAU PICQUE-CAILLOU

Pessac-Léognan, Bordeaux, France

630

TAILLE AUX LOUPS

Chenin Blanc, Mountlouis sur Loire, Remus, France

550

ROTEM & MOUNIR SAOUMA

Côtes du Rhône Villages Blanc, Inopia, France

480

LOUIS MICHEL

Chablis, Montée de Tonnerre, 1er Cru, Bourgogne, France

820

VIETTI

Moscato d'Asti, Cascinetta, Piedmonte, Italy (Off Dry)

280

SOMMELIER'S SELECTION

Ask Server

REDS (BY THE GLASS)

SMITH & WOLLENSKY

Private Reserve, Napa Valley, USA

380

CRISTOM

Pinot Noir, Mt. Jefferson Cuvee, Willamette Valley, Oregon, USA

750

STERLING VINEYARDS

Merlot, Napa Valley, USA

650

SILVER OAK

Cabernet Sauvignon, Alexander Valley, Sonoma County

1,400

MOLLYDOOKER

The Boxer Shiraz, McLaren Vale, Australia

500

CLOS DU MONT-OLIVET

Châteauneuf-du-Pape, France

750

FONTANABIANCA

Nebbiolo, Barbaresco, Piemonte, Italy

680

LA RIOJA ALTA

Tempranillo, Vina Ardanza, Reserva, Rioja Alta, Spain

650

LUCA

Malbec, Mendoza, Argentina

600

VIÑA TARAPACÁ

Cabernet Sauvignon, Gran Reserva, Maipo Valley, Chile

380

SOMMELIER'S SELECTION

Ask Server

若您對特定食材會過敏，請於點餐前告知您的服務人員。

Before placing your order, please inform your server if your party has a food allergy.