

DINNER

Smith & Wollensky

AMERICA'S STEAKHOUSE



前菜 STARTERS

憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	680
香煎肥肝佐爐烤鳳梨 SEARED FOIE GRAS	780
牛肉韃靼* STEAK TARTARE	580
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
醃漬生鱈魚 碳烤酪梨* STURGEON POKE	680
乾式熟成生牛肉* DRY AGED RIBEYE CAP CARPACCIO	580
究好豬培根 墨西哥辣椒鄉村醬 TAIWAN PORK BELLY BACON	480

湯 & 沙拉 SOUPS & SALADS

豌豆濃湯 SPLIT PEA SOUP	280
每日例湯 SOUP DU JOUR	280
華倫斯基沙拉 WOLLENSKY SALAD	380
凱撒沙拉 CLASSIC CAESAR	380
“冰角” 高苜沙拉 ICEBERG WEDGE	380
菠菜沙拉 水波蛋* SPINACH SALAD	380

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	780
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	880
鱈魚生魚片* STURGEON SASHIMI	880
加 台灣貝魯迦魚子醬 10g ADD TAIWAN BELUGA CAVIAR	+ 1,580
加 卡露迦魚子醬 10g ADD KALUGA CAVIAR	+ 1,980
龍蝦冷盤 CHILLED MAINE LOBSTER	1,980
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 - 2,880 | 四人份 FOR FOUR - 5,760
龍蝦、鮮蝦、海膽、生蠔、蟹肉、蟹鉗搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋
lobster, jumbo shrimp, uni, oysters, lump crab and crab claws with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette

主廚推薦 CHEF INSPIRED FEATURES

鱸魚 松露豆泥 木耳 SEABASS	1,480
爐烤鱈魚 原住民20味辛香料 ROAST STURGEON	1,380
美國羔羊排 薄荷青醬 8 OZ.* USDA PRIME LAMB CHOPS	1,980
究好戰斧豬 噶瑪蘭威士忌醬 30 OZ. TAIWAN TOMAHAWK PORK CHOP	1,980

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	3,880
帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	3,280
紐奧良風味帶骨肋眼 24 OZ. CAJUN MARINATED USDA PRIME BONE-IN RIB EYE	3,980
丁骨 26 OZ. USDA PRIME T-BONE	4,280

濕式熟成 STEAKS & FILETS*

A5 熊本和牛紐約客 5 OZ. A5 KUMAMOTO WAGYU NEW YORK STRIP	3,880
菲力 10 OZ. SIGNATURE FILET	1,980
培根卷菲力 8 OZ. BACON WRAPPED TWIN FILETS	1,880
紐約客 14 OZ. USDA PRIME BONELESS NEW YORK STRIP	2,280
肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	2,880
海膽菲力 10 OZ. UNI FILET	2,480
羅西尼菲力 10 OZ. FILET ROSSINI	2,580
奧斯卡菲力 10 OZ. FILET OSCAR	2,480
咖啡可可菲力 10 OZ. COFFEE & COCOA RUBBED FILET	2,280

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

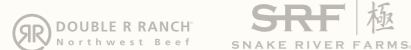
美國乾式和牛戰斧牛排 44 OZ.
SNAKE RIVER WAGYU SWINGING TOMAHAWK 11,880

精選配料 STEAK ENHANCEMENTS

奧斯卡 OSCAR STYLE	480
龍蝦尾 LOBSTER TAIL	1,280
白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
海膽奶油 UNI BUTTER	380
肥肝松露奶油 FOIE GRAS TRUFFLE BUTTER	280
憤怒蝦 ANGRY SHRIMP	480

配菜 SIDES

起司通心粉 MAC & CHEESE	
松露 Truffled	480
龍蝦 Lobster	1,180
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
薯餅 Potato Hash	280
烤馬鈴薯 Baked	280
奶油起司焗烤薯泥 Au Gratin	380
經典 CLASSIC	
炒或奶油菠菜 Sautéed or Creamed Spinach	280
酪奶洋葱圈 Buttermilk Onion Rings	280
爐烤杏鮑菇 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.

Chef Matt

CORPORATE
EXECUTIVE CHEF

Chef Cole

TAIPEI
EXECUTIVE CHEF

SWTPE WINTER 2019

LIQUID ASSETS



SPECIALTY COCKTAILS - 470

BASIL SMASH

Gin, basil, lemon, simple syrup, Angostura Bitters

EAST SIDE

Gin, lime, simple syrup, mint leaves, cucumber

FORMOSA BLOSSOM

White Rum, pineapple, lemon, orgeat

SNAKE IN THE GRASS

Agricole Rum, bitter melon, pineapple, lime, Thai chili, Celery Bitters, cilantro

21st CENTURY

Blanco Tequila, Creme de Cacao, lemon

EI GUAPO

Tequila, lime, simple syrup, salt & pepper, cucumber, worcestershire sauce, sriracha

GOLD RUSH

Bourbon Whiskey, lemon, honey

PENICILLIN

Scotch whisky, lemon, honey, ginger

AMARETTO SOUR

Amaretto, Bourbon Whiskey, lemon, egg white, demerara

CHAMPS-ÉLYSÉES

Cognac, Green Chartreus, lemon, Angostura Bitters

JACK ROSE

Apple Brandy, lemon juice, grenadine

COFFEE COCKTAIL

Cognac, Ruby Port, simple syrup, whole egg

MEZCAL MULE

Mezcal, lime, ginger syrup, passionfruit, cucumber

NAKED & FAMOUS

Mezcal, Yellow Chartreuse, Aperol, lime

COBBLER

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

MARTINIS - 495

MALFY | COTSWOLDS | BROCKMANS | FEW AMERICAN GIN

TITO'S | KETEL ONE

Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

Michter's Rye | Michter's Bourbon

1776 James E. Pepper Straight Rye | Sazerac Rye | Bulleit Bourbon

Cherry | Orange Twist

BREWS

ON TAP

Wollensky Lager 250

Smith Stout 250

Mikkeller (Ask Server) 290

BOTTLE

Taiwan Beer 160

Brooklyn East IPA 380

Samuel Adams Boston Lager 250

Corona 190

SOFT DRINKS

FEVER-TREE SODA WATER 160

FEVER-TREE TONIC WATER (INDIAN) 160

FEVER-TREE GINGER BEER 160

COCA-COLA 100

COCA-COLA ZERO 100

SPRITE 100

FRESH SEASONAL FRUIT JUICE 260

APPLE JUICE 260

ORANGE JUICE 260

WATER

SAN PELLEGRINO 150

AQUA PANNA 150

SPARKLING & WHITES (BY THE GLASS)

VIETTI 280

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

DOYARD 750

Blanc de Blancs, Cuvée Vendémiaire, Brut, France

TRIMBACH 380

Riesling, Alsace, France

SMITH & WOLLENSKY 280

Sauvignon Blanc, Private Reserve, Sonoma County, USA

CHÂTEAU PICQUE-CAILLOU 630

Pessac-Léognan, Bordeaux, France

LOUIS MICHEL 820

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

JORDAN WINERY 730

Chardonnay, Russian River Valley, USA

JOSEPH PHELPS 1,100

Chardonnay, Freestone Vineyards, Sonoma Coast, USA

MILBRANDT VINEYARDS 590

Viognier, The Estates, Wahluke Slope, Washinton, USA

REDS (BY THE GLASS)

ROBERT MONDAVI 530

Pinot Noir, Carneros, Sonoma County, USA

ROTEM & MOUNIR SAOUMA 450

Côtes du Rhône Village, Inopia, France

TOMMASI 380

Valpolicella Classico Superiore, Rafael, Veneto, Italy

CLOS DU VAL 630

Merlot, Napa Valley, USA

SMITH & WOLLENSKY 380

Private Reserve, Napa Valley, USA

RODNEY STRONG 1,300

Cabernet Sauvignon, Rockaway, Alexander Valley, USA

CLOS DE LOS SIETE 430

Mendoza, Argentina

MOLLYDOOKER 500

The Boxer Shiraz, McLaren Vale, Australia

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