

前 菜 STARTERS

厚切培根 GRILLED BACON	590
青醬田螺波特菇 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	690
鮪魚韃靼* TUNA TARTARE	690
番茄青醬布拉塔起司 BURRATA WITH TOMATO JAM & HERB PESTO	690
炙煎中卷 義式檸檬香草 PAN-SEARED SQUID WITH GREMOLATA	690
生牛肉薄片* BEEF CARPACCIO	690
牛肉韃靼* STEAK TARTARE	790

香煎肥肝 波特酒醬 SEARED FOIE GRAS WITH PORT WINE SAUCE	790
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	790
伊比利火腿冷盤* IBÉRICO HAM PLATE	890
照燒牛舌 哈里薩醬* SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE	890
蟹肉餅 干邑芥末醬 CRAB CAKE	890
精選三拼(憤怒蝦、香煎干貝、蟹肉餅) CLASSIC COMBO STARTERS FOR 2 Angry Shrimp, Seared Scallop, Crab Cake	1,990

湯 & 沙 拉 SOUPS & SALADS

波士頓龍蝦濃湯 MAINE LOBSTER BISQUE	890
法式洋蔥牛肉湯 FRENCH ONION & BEEF SOUP	390
每日例湯 SOUP DU JOUR	290
凱撒沙拉 CAESAR SALAD	390

海 鮮 冷 盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	790
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	890
龍蝦冷盤/半隻 CHILLED HALF MAINE LOBSTER	1,190
新鮮生蠔* 半打 OYSTERS ON THE HALF SHELL - 1/2 DOZEN	時價 Market
浮誇版升級 (加鮭魚卵&海膽)* OYSTER ADD ON (SALMON ROE & UNI)	+290
魚子醬* CAVIAR	Ask Server

海鮮塔* SEAFOOD TOWERS	
兩人份 FOR TWO	3,990
四人份 FOR FOUR	7,980
龍蝦、鮮蝦、生蠔、海膽、松葉蟹腳、章魚沙拉、檸檬漬干貝搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋 lobster, jumbo shrimp, oysters, uni, snow crab leg, octopus cocktail, scallop ceviche with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette	

牛肉來源：美國、日本、澳洲 | 牛骨來源：紐西蘭、澳洲 | 豬肉來源：台灣、西班牙、義大利

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 a person in 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.

主 廚 推 薦 CHEF INSPIRED FEATURES

西京燒鮭魚* SAIKYOYAKI SALMON	1,690
龍蝦&鱈魚 龍蝦奶油醬 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC	2,490
乾式熟成宜蘭櫻桃鴨胸 DRY-AGED YILAN DUCK BREAST	1,890
羔羊排 LAMB CHOPS	2,590
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	2,190
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	3,090
香烤大龍蝦 GRILLED JUMBO MAINE LOBSTER	3,890
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO	+390
馬賽燉蔬食 VEGETARIAN “BOUILLABAISSÉ” STEW	890

乾 式 熟 成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,190	帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	8,990
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	4,990	紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,090
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,190	美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE	13,990

濕 式 熟 成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,790	夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	9,290
海膽菲力 8 OZ. UNI FILET	2,990	F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,390
羅西尼牛排 8 OZ. TOURNEDOS ROSSINI	3,090	A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	3,990
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,290	肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,590
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,790	紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,690
菲力 8 OZ. SIGNATURE FILET MIGNON	2,490	紐澳良風味焦香紐約客 18 OZ. CAJUN SPICED USDA PRIME BONELESS NEW YORK STRIP CHICAGO STYLE	3,790

帶骨牛排皆可升級 牛骨肉炒飯
BONE-IN STEAK ADD-ON: BEEF FRIED RICE

精 選 配 料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE	390	烤龍蝦/半隻	1,190
海膽 UNI STYLE	590	GRILLED HALF MAINE LOBSTER	
羅西尼 ROSSINI STYLE	690	白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
龍蝦奧斯卡 LOBSTER OSCAR STYLE	890	特製牛排醬 HOUSE STEAK SAUCE	150
烤牛骨髓 ROASTED BONE MARROW	390	香辣松露醬 SPICY TRUFFLE SAUCE	150
烤龍蝦尾/憤怒龍蝦尾 GRILLED OR ANGRY LOBSTER TAIL	1,190	阿根廷紅醬 RED CHIMICHURRI	150

配 菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	390	奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	390
松露荷蘭醬烤蘆筍 ASPARAGUS WITH TRUFFLED HOLLANDAISE	490	烤馬鈴薯 BAKED POTATO	390
明太子味噌筍白筍 WATER BAMBOO WITH MENTAICO MISO	390	松露起司通心粉 TRUFFLED MAC & CHEESE	590
薯泥 WHIPPED POTATOES	290	奶油菠菜/玉米 CREAMED SPINACH / CORN	290
薯條/肯瓊辣薯 FRENCH FRIES / CAJUN FRIES	290	炒蘑菇 SAUTÉED MUSHROOMS	390
馬鈴薯洋蔥煎餅 POTATO ROSTI	390	烤娃娃菜 GRILLED BABY NAPA CABBAGE	390



SIGNATURE COCKTAILS - 470

CHAOS
Bourbon, honey, grape, orange, lime, soda water

CUCUMBER SALAD
Vodka, Lillet, lime, lemon, jalapeno, cucumber, Cucumber Bitters

FATSO HAPPY WATER
Rum, Umeshu, lime, demerara syrup, coke

G
Gin, guava, apple, pineapple, lime, ginger syrup, ginger beer

GARDEN 47
Infused Whisky, St. Germain, Peach, honey, lime, egg white

GRAPEFRUIT FASHIONED
Bourbon, Sweet Vermouth, grapefruit, Grapefruit Bitters, simple syrup

ISLAND BLOSSOM
Tequila, Mancino Secco, Dita, Red Wine, rose, passion fruit, grapefruit

PARADISE
Gin, orange, pineapple, passion fruit, demerara syrup, Orange Bitters

TEA NO.12
Infused Rum, demerara syrup, lemon, pineapple, Grapefruit Bitters, tonic water

CLASSIC COCKTAILS - 470

BLOODY MARY
Vodka, lime, tomato, Celery Bitters, salt, pepper, Tabasco, celery, worcestershire sauce

JACK ROSE
Applejack, grenadine, lemon

JUNGLE BIRD
Rum, Campari, pineapple, lime, demerara syrup

NEGRONI SBAGLIATO
Prosecco, Campari, Sweet Vermouth

NEW YORK SOUR
Bourbon, Red Wine, lime, simple syrup

PALOMA
Mezcal, grapefruit, lime, soda

PAPER PLANE
Bourbon, lime, Aperol, Amaro

PIÑA COLADA
Rum, Malibu, ice cream, orgeat syrup, pineapple, lime

STRAWBERRY DAIQUIRI
Rum, strawberry syrup, lime

SOUTH SIDE
Gin, lime, simple syrup, mint

WHITE SANGRIA
White Wine, Peach, Cointreau, orange, lime

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.

MARTINIS - 495

VODKA: WHEATLEY | CIROC | GREY GOOSE | KETEL ONE | TITO'S
GIN: BROCKMANS | COTSWOLDS | HENDRICK'S | MALFY | TANQUERAY NO.10
Olives | Lemon Twist | Bleu Cheese

MANHATTANS - 495

BUFFALO TRACE KENTUCKY BOURBON | W.L. WELLER SPECIAL RESERVE |
1792 SMALL BATCH BOURBON | SAZERAC RYE | BULLEIT BOURBON |
1776 JAMES E. PEPPER STRAIGHT RYE | MICTER'S RYE | MICTER'S BOURBON
Cherry | Orange Twist

RESERVE COCKTAIL

"OFF THE RAILS" OLD FASHIONED 470
擲出骰子，打造一杯專屬的OLD FASHIONED！
Roll the dice, take a chance, create your unique Old Fashioned!

MOCKTAILS - 380

FIZZY PINK
grapefruit, lime, rose syrup, soda water, rosemary

VIRGIN CHAOS
black tea, honey, grape, orange, lime

VIRGIN MOJITO
lime, simple syrup, mint, soda water

BREWS

ON TAP

WOLLENSKY LAGER 250 350
BARTENDER SELECTION (Ask Server) 290 380

BOTTLE

TAIWAN BEER—GOLD MEDAL 160
CORONA 190
GUINNESS 250
BARTENDER SELECTION Ask Server

SOFT DRINKS

TONIC WATER 100
FEVER-TREE SODA WATER 160
FEVER-TREE GINGER BEER 160
COCA-COLA | COCA-COLA ZERO 100
SPRITE 100
FRESH JUICE (Seasonal | Apple | Orange) 260
MILKSHAKE (Matcha | Strawberry | Oreo) 290

WINES BY THE GLASS

SPARKLING & WHITES

HOUSE CHAMPAGNE 750

BARBERANI 550
Grechetto, Trebbiano, Orvieto, Umbria, Italy

COURTAULT MICHELET 550
Chablis, France

JACQUES FRELIN 480
Viognier, Chardonnay, Languedoc-Roussillon, France

MARQUES DE TOMARES 480
Blanco, Rioja, Spain

BOIS MOZÉ 460
Chenin Blanc, Loire, France

GIRARD 380
Sauvignon Blanc, Napa Valley, USA

PAUMANOK 460
Riesling, North Fork, Long Island, USA (Semi Dry)

VIETTI 350
Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)

ROSÉ

IL BORRO 490
Sangiovese, Toscana, Rosé, Italy

REDS

SMITH & WOLLENSKY 490
Private Reserve, Napa Valley, USA

SMITH & WOLLENSKY 1,100
Cabernet Sauvignon, Rutherford, USA

OLIVIER GUYOT 680
Bourgogne Cote d'Oe, Pinot Nior, France

VIÑA VALORIA 660
Gran Reserva, Rioja, Spain

LE SALETTE 600
Valpolicella Ripasso, Veneto, Italy

MOLLYDOOKER 580
Shiraz, The Boxer, McLaren Vale, Australia

TRAPICHE 560
Malbec, Mendoza, Argentina

LONGAVI 520
Carignan, Maule Valley, Chile

PEIRANO ESTATE 500
Zinfandel, Lodi, USA

ROGER SABON 490
Côtes du Rhône, France

WINE PAIRING-3 GLASSES 1,190