

前菜 STARTERS

厚切培根 ..... 600 GRILLED BACON	香煎肥肝 草莓果釀 栗子泥 ..... 800 FOIE GRAS WITH STRAWBERRY COMPOTE & CHESTNUTS PURÉE
青醬田螺波特菇 ..... 700 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	憤怒蝦 龍蝦奶油醬 ..... 800 ANGRY SHRIMP
番茄青醬布拉塔起司 ..... 700 BURRATA WITH TOMATO JAM & HERB PESTO	火腿冷盤* ..... 900 HAM PLATE
炙煎中卷 義式檸檬香草 ..... 700 PAN-SEARED SQUID WITH GREMOLATA	照燒牛舌 哈里薩醬* ..... 900 SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE
生牛肉薄片* ..... 700 BEEF CARPACCIO	蟹肉餅 干邑芥末醬 ..... 900 CRAB CAKE
牛肉韃靼* ..... 800 STEAK TARTARE	精選三拼(憤怒蝦、香煎干貝、蟹肉餅) ..... 2,000 CLASSIC COMBO STARTERS FOR 2 Angry Shrimp, Seared Scallop, Crab Cake

湯 & 沙拉 SOUPS & SALADS

波士頓龍蝦濃湯 ..... 900 MAINE LOBSTER BISQUE	油封鴨沙拉 水波蛋* ..... 600 DUCK CONFIT SALAD WITH POACHED EGG
法式洋蔥牛肉湯 ..... 400 FRENCH ONION & BEEF SOUP	肯瓊鮮蝦鮪魚沙拉 綠女神醬 ..... 500 CAJUN SHRIMP & TUNA SALAD WITH GREEN GODDESS
每日例湯 ..... 300 SOUP DU JOUR	煙燻鮭魚烤蔬菜沙拉* ..... 600 SMOKED SALMON WITH GRILLED VEGETABLES SALAD
凱撒沙拉 ..... 400 CAESAR SALAD	華倫斯基沙拉 ..... 600 WOLLENSKY SALAD

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 ..... 800 JUMBO SHRIMP COCKTAIL
蟹肉冷盤 ..... 900 COLOSSAL LUMP CRAB COCKTAIL
龍蝦冷盤/半隻 ..... 1,200 CHILLED HALF MAINE LOBSTER
新鮮生蠔* 半打 ..... 時價 OYSTERS ON THE HALF SHELL - 1/2 DOZEN Market
浮誇版升級 (加鮭魚卵&海膽)* ..... +300 OYSTER ADD ON (SALMON ROE & UNI)
魚子醬* ..... Ask Server CAVIAR

海鮮塔* SEAFOOD TOWERS
兩人份 FOR TWO ..... 4,000
四人份 FOR FOUR ..... 8,000
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 | 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

香煎真鯛 紅椒蛤蠣醬 ..... 1,700 SEARED SEA BREAM WITH RED PEPPER & CLAM SAUCE
龍蝦&鱈魚 龍蝦奶油醬 ..... 2,500 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC
乾式熟成宜蘭櫻桃鴨胸 ..... 1,900 DRY-AGED YILAN DUCK BREAST
羔羊排 ..... 2,600 LAMB CHOPS
台灣戰斧豬 30 OZ.* 波本醬 ..... 2,500 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE
史密斯海鮮熱盤 ..... 3,100 S&W SEAFOOD PLATTER
香烤大龍蝦 ..... 3,900 GRILLED JUMBO MAINE LOBSTER
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO ..... +400
馬賽燉蔬食 ..... 900 VEGETARIAN "BOUILLABAISSE" STEW

乾式熟成 CLASSIC DRY-AGED CUTS\*

帶骨紐約客 21 OZ. .... 4,500 USDA PRIME BONE-IN NEW YORK	帶骨戴爾莫尼科牛排 35 OZ. .... 9,000 USDA PRIME BONE-IN DELMONICO
帶骨肋眼 24 OZ. .... 5,400 USDA PRIME BONE-IN RIB EYE	紅屋牛排 42 OZ. .... 10,100 USDA PRIME PORTERHOUSE
威士忌熟成帶骨紐約客 21 OZ. .... 5,500 WHISKY AGED USDA PRIME BONE-IN NEW YORK	美國和牛戰斧牛排 44 OZ. .... 14,000 SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE

濕式熟成 STEAKS & FILETS\*

香蒜奶油鮑魚菲力 8 OZ. .... 2,800 GARLIC BUTTER ABALONE FILET	夏多布里昂牛排 32 OZ. .... 10,000 CHÂTEAUBRIAND 附烤牛骨髓、方旦馬鈴薯佐香烤大蒜、炒綜合菇和慢烤紅蔥頭 served with roasted bone marrow, fondant potatoes with roasted garlic, sautéed mushrooms and slow-roasted shallots
海膽菲力 8 OZ. .... 3,000 UNI FILET	F1 和牛帶骨肋眼 30 OZ. .... 6,400 F1 WAGYU BONE-IN RIB EYE
羅西尼牛排 8 OZ. .... 3,100 TOURNEDOS ROSSINI	A5 和牛紐約客 6 OZ. .... 4,000 A5 WAGYU NEW YORK STRIP
龍蝦奧斯卡菲力 8 OZ. .... 3,300 LOBSTER OSCAR FILET	肋眼 16 OZ. .... 3,600 USDA PRIME BONELESS RIB EYE
黑珍珠菲力 8 OZ. .... 3,800 BLACK PEARL FILET	紐約客 18 OZ. .... 3,700 USDA PRIME BONELESS NEW YORK STRIP
菲力 8 OZ. .... 2,500 SIGNATURE FILET MIGNON	

帶骨牛排皆可升級 牛骨肉炒飯 ..... +500  
BONE-IN STEAK ADD-ON: BEEF FRIED RICE

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE 400	烤龍蝦/半隻 ..... 1,200 GRILLED HALF MAINE LOBSTER
海膽 UNI STYLE ..... 600	白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE 150
羅西尼 ROSSINI STYLE ..... 700	特製牛排醬 HOUSE STEAK SAUCE ..... 150
龍蝦奧斯卡 LOBSTER OSCAR STYLE ..... 900	香辣松露醬 SPICY TRUFFLE SAUCE ..... 150
烤牛骨髓 ROASTED BONE MARROW ..... 400	阿根廷紅醬 RED CHIMICHURRI ..... 150
烤龍蝦尾/憤怒龍蝦尾 ..... 1,200 GRILLED OR ANGRY LOBSTER TAIL	

配菜 SIDES

炒櫛瓜/櫛瓜薯條 ..... 400 SAUTÉED OR FRIED ZUCCHINI	馬鈴薯千層 ..... 400 POTATO MILLE-FEUILLE
松露荷蘭醬烤蘆筍 ..... 500 ASPARAGUS WITH TRUFFLED HOLLANDAISE	烤馬鈴薯 ..... 400 BAKED POTATO
明太子味噌筍白筍 ..... 400 WATER BAMBOO WITH MENTAICO MISO	松露起司通心粉 ..... 600 TRUFFLED MAC & CHEESE
薯泥 ..... 300 WHIPPED POTATOES	奶油菠菜/玉米 ..... 300 CREAMED SPINACH / CORN
薯條/肯瓊辣薯 ..... 300 FRENCH FRIES / CAJUN FRIES	炒蘑菇 ..... 400 SAUTÉED MUSHROOMS
馬鈴薯洋蔥煎餅 ..... 400 POTATO ROSTI	烤青花菜 ..... 400 ROASTED BROCCOLI



SPRING

LIQUID ASSETS

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

**EAST SIDE**  
Gin, lime, cucumber, mint

**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

**SANGRIA**  
Wine, Cherry, Cointreau, St. Germain, orange, lime

**SPUMONI**  
Campari, grapefruit, tonic water

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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

	M	L
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
SMITH & WOLLENSKY Private Reserve, Sauvignon Blanc, Napa Valley, USA .....	380
COURTAULT MICHELET Chablis, France .....	550
TUNELLA Pinot Grigio, Friuli, Italy .....	500
LONGAVI Glup, Chenin Blanc, Maule Valley, Chile .....	490
JACQUES FRELIN Viognier, Chardonnay, Languedoc-Roussillon, France .....	480
MARQUES DE TOMARES Blanco, Rioja, Spain .....	480
PAUMANOK Riesling, North Fork, Long Island, USA (Semi Dry) .....	460
VIETTI Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet) .....	380

ROSÉ

OTT By Ott, Côtes de Provence, France .....	490
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REDS

SMITH & WOLLENSKY Private Reserve, Napa Valley, USA .....	490
SMITH & WOLLENSKY Cabernet Sauvignon, Rutherford, USA .....	1,100
OLIVIER GUYOT Bourgogne Cote d'Oe, Pinot Nior, France .....	680
VIÑA VALORIA Gran Reserva, Rioja, Spain .....	660
RUBINELLI VAJOL Ripasso, Valpolicella, Veneto, Italy .....	600
CHRIS RINGLAND Shiraz, Black Label, Barossa, Australia .....	580
TRAPICHE Malbec, Mendoza, Argentina .....	560
LONGAVI Carignan, Maule Valley, Chile .....	520
PEIRANO ESTATE Zinfandel, Lodi, USA .....	500
ROGER SABON Côtes du Rhône, France .....	490

WINE PAIRING-3 GLASSES ..... 1,190