

週一至週五 MON.~FRI. 11:30~15:00

國定假日不適用 Not available on public holidays.

前菜 STARTERS

選1 | Choose one

香烤章魚
GRILLED OCTOPUS

鄉村肉凍
COUNTRY-STYLE TERRINE

烤豬肋骨
BBQ RIBS

避風塘炸雞
FRIED CHICKEN

香辣蝦
SPICY SHRIMP

主廚沙拉
CHEF SALAD

主餐 ENTRÉES*

附前菜、湯、配菜 Served with starter, soup & side

乾式熟成牛肉漢堡 990
DRY-AGED BEEF BURGER

煙燻牛肉三明治 990
USDA PRIME PASTRAMI SANDWICH
肉加量 Add Double Meat 5 OZ. +290

燉牛肉乾拌麵 990
BRAISED BEEF WITH FETTUCCINE

S&W 酪梨蟹肉餅漢堡 1,390
S&W CRAB CAKE BURGER WITH AVOCADO

台灣帶骨豬排 15 OZ.* 波本醬 1,390
TAIWAN PORK CHOP WITH BOURBON SAUCE

燉羊膝 28 OZ. 1,490
BRAISED LAMB SHANK

香煎鮪魚* 炸鷹嘴豆餅 1,590
SEARED YELLOWFIN TUNA WITH FALAFEL

菲力 6 OZ.* 主廚特製奶油 1,890
USDA FILET MIGNON WITH STEAK BUTTER

帶骨小牛排 8 OZ.* 1,890
VEAL CHOPS

S&W 主廚牛排 9 OZ.* 1,990
S&W USDA PRIME BONELESS CHEF CUT STEAK

肥肝升級 FOIE GRAS ENHANCEMENT +490

配菜 SIDES

選1 | Choose one

烤馬鈴薯
BAKED POTATO

薯條
FRENCH FRIES

炒櫛瓜
SAUTÉED ZUCCHINI

奶油玉米
CREAMED CORN

牛肉來源：美國、紐西蘭、澳洲 | 豬肉來源：台灣

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.