

前菜 STARTERS

青醬田螺 BAKED ESCARGOTS WITH PESTO SAUCE	490
厚切培根 GRILLED BACON	590
炙燒青甘 辣味噌胡麻醬 TORCHED KANPACHI WITH SPICY SESAME MISO SAUCE	590
火腿芝麻葉布拉塔起司 BURRATA WITH PROSCIUTTO & ARUGULA	690
牛肉鞑靼* STEAK TARTARE	690
加 烤牛骨髓 ADD ON ROASTED BONE MARROW	+290
白酒檸檬蒜味中卷 SAUTÉED SQUID WITH LEMON AND GARLIC	690

南非大鮑魚 西班牙臘腸紅椒醬 JUMBO SOUTH AFRICAN ABALONE WITH CHORIZO & RED SWEET PEPPER SAUCE	1,290
金箔魚子醬生牛肉 BEEF TATAKI WITH CAVIAR & GOLD LEAF	790
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	790
香煎北海道干貝 松露胡椒醬 香蔥泥 SEARED HOKKAIDO SCALLOPS WITH TRUFFLE BUTTER & SCALLION PUREE	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

繽紛番茄起司沙拉 阿根廷青醬 FRENCH TOMATO & MOZZARELLA SALAD WITH CHIMICHURRI SAUCE	490
西班牙臘腸紅藜麥嫩葉沙拉 卡塔琳娜醬 CHORIZO, RED QUINOA & BABY GREEN SALAD WITH CATALINA DRESSING	390
華倫斯基沙拉 WOLLENSKY SALAD	590

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 CHILLED MAINE LOBSTER	時價 Market
新鮮生蠔* 半打 OYSTERS ON THE HALF SHELL - 1/2 DOZEN	時價 Market
浮誇版生蠔 (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	3,390
四人份 FOR FOUR	6,780
龍蝦、鮮蝦、鮑魚&鮭魚卵、檸檬漬干貝、淡菜、蟹肉和蟹腳搭配雞尾酒醬、干邑芥末、薑味美乃滋和乾蔥紅酒醋 lobster, jumbo shrimp, abalone & salmon roe, scallop ceviche, mussels, lump crab and crab legs with classic cocktail sauce, cognac mustard, ginger sauce and sherry mignonette	

主廚推薦 CHEF INSPIRED FEATURES

香煎牛仔魚 香蒜蛤蜊醬 SEARED THREADFIN WITH GARLIC CLAM SAUCE	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 紅酒洋蔥醬 DRY-AGED YILAN DUCK BREAST WITH ONION MARMALADE	1,890
美國羔羊排 8 OZ.* 黑櫻桃醬 USA LAMB CHOPS	2,490
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	1,990
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 UPGRADE LOBSTER RISOTTO	+390
馬賽燉蔬食 VEGETARIAN "BOUILLABAISSE" 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
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	4,990
威士熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,190

多人份 STEAKS TO SHARE*

乾式熟成紅屋牛排 42 OZ. USDA PRIME DRY-AGED PORTERHOUSE	10,090
乾式熟成帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME DRY-AGED BONE-IN DELMONICO	8,990
夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	8,990

美國和牛 AMERICAN WAGYU

乾式熟成美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS DRY-AGED SWINGING TOMAHAWK RIB EYE	13,990
美國和牛帶骨肋眼 52 OZ. SNAKE RIVER FARMS BONE-IN RIB EYE	8,990

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE	390
海膽 UNI STYLE	590
龍蝦奧斯卡 LOBSTER OSCAR STYLE	890
烤牛骨髓 ROASTED BONE MARROW	390
鐵板牛肉炒飯 TEPPAN BEEF FRIED RICE	300

濕式熟成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,690
海膽菲力 8 OZ. UNI FILET	2,890
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,190
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,690
經典菲力雙拼 8 OZ.(海膽&鮑魚) FILET DUO (UNI FILET & ABALONE FILET)	2,890
菲力 8 OZ. SIGNATURE FILET MIGNON	2,390
A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	3,990
肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,390
紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,690
紐澳良風味焦香紐約客 18 OZ. CAJUN SPICED USDA PRIME BONELESS NEW YORK STRIP CHICAGO STYLE	3,790

配菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	390	薯條 FRENCH FRIES	290
松露荷蘭醬烤蘆筍 ASPARAGUS WITH TRUFFLED HOLLANDAISE	490	奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	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
蒜香油封甜椒 SWEET PEPPER CONFIT	390	奶油菠菜/玉米 CREAMED SPINACH / CORN	290
薯泥 WHIPPED POTATOES	290	牛肝菌奶油炒菇 SAUTÉED MUSHROOMS WITH PORCINI MUSHROOM BUTTER	390

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.



SIGNATURE COCKTAILS - 470

- CHAOS**
Bourbon, honey, grape, orange, lime, soda water
- GARDEN 47**
Infused Whisky, St. Germain, Peach, honey, lime, egg white
- GRAPEFRUIT FASHIONED**
Bourbon, Sweet Vermouth, grapefruit, Grapefruit Bitters, simple syrup
- PARADISE**
Gin, orange, pineapple, passion fruit, demerara syrup, Orange Bitters
- PERFUME**
Gin, Pavan, Kyoho, simple syrup, lemon
- PLUM HEAVEN**
Infused Sloe Gin, Applejack, lime, honey
- PWSA**
Pisco, White Wine, Suze, Absinthe, lime, demerara syrup, pineapple, green grape
- 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
- MOJITO**
Rum, lime, mint, simple syrup, soda water
- NEGRONI**
Gin, Campari, Sweet Vermouth
- NEW YORK SOUR**
Bourbon, Red Wine, lime, simple syrup
- OLD FASHIONED**
Bourbon, Bitters, demerara syrup
- PAPER PLANE**
Bourbon, lime, Aperol, Amaro
- SALTY DOG**
Vodka, lime, grapefruit, simple syrup, salt
- SANGRIA**
Red Wine, Cointreau, Elderflower, Cherry, lime, orange, simple syrup
- SOUTH SIDE**
Gin, lime, simple syrup, mint
- TOMMY'S MARGARITA**
Tequila, Mezcal, lime, agave syrup
- ZOMBIE**
White Rum, Jamaica Rum, Dark Rum, Cherry, Absinthe, lime, orange, grenadine, demerara syrup

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

MANHATTANS - 495

- BUFFALO TRACE KENTUCKY BOURBON | 1776 JAMES E. PEPPER STRAIGHT RYE |
- BULLEIT BOURBON | MICTER'S RYE | MICTER'S BOURBON | SAZERAC RYE
Cherry | Orange Twist

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	100
COCA-COLA ZERO	100
SPRITE	100
SEASONAL JUICE	260
APPLE JUICE	260
ORANGE JUICE	260

WINES BY THE GLASS

SPARKLING & WHITES

HOUSE CHAMPAGNE	750
SMITH & WOLLENSKY	290
Sauvignon Blanc, Private Reserve, Sonoma County, USA	
COLOMBIER	450
Chardonnay, Chablis, France	
BAUMARD	650
Chenin Blanc, Savennières, Clos Saint Yves, France	
ROTEM & MOUNIR SAOUMA	660
Côtes du Rhône Village Blanc, Inopia, France	
LAGAR DE CERVERA	500
Albariño, Rías Baixas, Spain	
RUSSIZ SUPERIORE	450
Pinot Grigio, Collio, Friuli, Italy	
VIETTI	350
Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)	
ST. URBANS-HOF	400
Riesling, Nik Weis, Old Vines, Mosel, Germany	

REDS

SMITH & WOLLENSKY	390
Private Reserve, Napa Valley, USA	
SMITH & WOLLENSKY	1,000
Cabernet Sauvignon, Rutherford, USA	
FREEMARK ABBEY	690
Merlot, Napa Valley, USA	
LINGUA FRANCA	680
Pinot Noir, Avni, Eola-Amity, Willamette Valley, USA	
LA SOLITUDE	500
Côtes du Rhône Villages, Reserve, France	
CHÂTEAU DU CÈDRE	790
Malbec, Le Cèdre, Cahors, France	
RODA	690
Tempranillo, Roda, Reserva, Rioja, Spain	
ELVIO COGNO	810
Barolo, Cascina Nuova, Italy	
MOLLYDOOKER	580
Shiraz, The Boxer, McLaren Vale, Australia	