

前 菜 STARTERS

|                                                    |     |
|----------------------------------------------------|-----|
| 厚切培根<br>GRILLED BACON                              | 600 |
| 青醬田螺波特菇<br>ESCARGOTS WITH PORTOBELLO & PESTO SAUCE | 700 |
| 鮪魚韃靼*<br>TUNA TARTARE                              | 700 |
| 番茄青醬布拉塔起司<br>BURRATA WITH TOMATO JAM & HERB PESTO  | 700 |
| 炙煎中卷 義式檸檬香草<br>PAN-SEARED SQUID WITH GREMOLATA     | 700 |
| 生牛肉薄片*<br>BEEF CARPACCIO                           | 700 |
| 牛肉韃靼*<br>STEAK TARTARE                             | 800 |

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| 香煎肥肝 波特酒醬<br>SEARED FOIE GRAS WITH PORT WINE SAUCE                                            | 800   |
| 憤怒蝦 龍蝦奶油醬<br>ANGRY SHRIMP                                                                     | 800   |
| 伊比利火腿冷盤*<br>IBÉRICO HAM PLATE                                                                 | 900   |
| 照燒牛舌 哈里薩醬*<br>SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE                                       | 900   |
| 蟹肉餅 干邑芥末醬<br>CRAB CAKE                                                                        | 900   |
| 精選三拼(憤怒蝦、香煎干貝、蟹肉餅)<br>CLASSIC COMBO STARTERS FOR 2<br>Angry Shrimp, Seared Scallop, Crab Cake | 2,000 |

湯 & 沙 拉 SOUPS & SALADS

|                                     |     |
|-------------------------------------|-----|
| 波士頓龍蝦濃湯<br>MAINE LOBSTER BISQUE     | 900 |
| 法式洋蔥牛肉湯<br>FRENCH ONION & BEEF SOUP | 400 |
| 每日例湯<br>SOUP DU JOUR                | 300 |
| 凱撒沙拉<br>CAESAR SALAD                | 400 |

|                                                                                     |     |
|-------------------------------------------------------------------------------------|-----|
| 油封鴨沙拉 水波蛋*<br>DUCK CONFIT SALAD WITH POACHED EGG                                    | 600 |
| 西班牙臘腸紅藜麥嫩葉沙拉 卡塔琳娜醬<br>CHORIZO, RED QUINOA & BABY GREEN SALAD WITH CATALINA DRESSING | 400 |
| 煙燻鮭魚烤蔬菜沙拉*<br>SMOKED SALMON WITH GRILLED VEGETABLES SALAD                           | 600 |
| 華倫斯基沙拉<br>WOLLENSKY SALAD                                                           | 600 |

海 鮮 冷 盤 CHILLED SHELLFISH

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

|                                                                                                                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 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<br>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

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| 西京燒鮭魚*<br>SAIKYOYAKI SALMON                                       | 1,700 |
| 龍蝦&鱈魚 龍蝦奶油醬<br>LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC     | 2,500 |
| 乾式熟成宜蘭櫻桃鴨胸<br>DRY-AGED YILAN DUCK BREAST                          | 1,900 |
| 羔羊排<br>LAMB CHOPS                                                 | 2,600 |
| 台灣戰斧豬 30 OZ.* 波本醬<br>TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE | 2,500 |
| 史密斯海鮮熱盤<br>S&W SEAFOOD PLATTER                                    | 3,100 |
| 香烤大龍蝦<br>GRILLED JUMBO MAINE LOBSTER                              | 3,900 |
| 升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO                                    | +400  |
| 馬賽燉蔬食<br>VEGETARIAN “BOUILLABAISSE” STEW                          | 900   |

乾 式 熟 成 CLASSIC DRY-AGED CUTS\*

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

濕 式 熟 成 STEAKS & FILETS\*

|                                               |       |                                                                                                                                                   |        |
|-----------------------------------------------|-------|---------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 香蒜奶油鮑魚菲力 8 OZ.<br>GARLIC BUTTER ABALONE FILET | 2,800 | 夏多布里昂牛排 32 OZ.<br>CHÂTEAUBRIAND                                                                                                                   | 10,000 |
| 海膽菲力 8 OZ.<br>UNI FILET                       | 3,000 | 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<br>served with roasted bone marrow, fondant potatoes with roasted garlic, sautéed mushrooms and slow-roasted shallots |        |
| 羅西尼牛排 8 OZ.<br>TOURNEDOS ROSSINI              | 3,100 | F1 和牛帶骨肋眼 30 OZ.<br>F1 WAGYU BONE-IN RIB EYE                                                                                                      | 6,400  |
| 龍蝦奧斯卡菲力 8 OZ.<br>LOBSTER OSCAR FILET          | 3,300 | A5 和牛紐約客 6 OZ.<br>A5 WAGYU NEW YORK STRIP                                                                                                         | 4,000  |
| 黑珍珠菲力 8 OZ.<br>BLACK PEARL FILET              | 3,800 | 肋眼 16 OZ.<br>USDA PRIME BONELESS RIB EYE                                                                                                          | 3,600  |
| 菲力 8 OZ.<br>SIGNATURE FILET MIGNON            | 2,500 | 紐約客 18 OZ.<br>USDA PRIME BONELESS NEW YORK STRIP                                                                                                  | 3,700  |

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                | 400   | 烤龍蝦/半隻<br>GRILLED HALF MAINE LOBSTER | 1,200 |
| 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<br>GRILLED OR ANGRY LOBSTER TAIL | 1,200 |                                      |       |

配 菜 SIDES

|                                                 |     |                                   |     |
|-------------------------------------------------|-----|-----------------------------------|-----|
| 炒櫛瓜/櫛瓜薯條<br>SAUTÉED OR FRIED ZUCCHINI           | 400 | 奶油起司焗烤馬鈴薯<br>POTATOES AU GRATIN   | 400 |
| 松露荷蘭醬烤蘆筍<br>ASPARAGUS WITH TRUFFLED HOLLANDAISE | 500 | 烤馬鈴薯<br>BAKED POTATO              | 400 |
| 明太子味噌筍白筍<br>WATER BAMBOO WITH MENTAICO MISO     | 400 | 松露起司通心粉<br>TRUFFLED MAC & CHEESE  | 600 |
| 薯泥<br>WHIPPED POTATOES                          | 300 | 奶油菠菜/玉米<br>CREAMED SPINACH / CORN | 300 |
| 薯條/肯瓊辣薯<br>FRENCH FRIES / CAJUN FRIES           | 300 | 炒蘑菇<br>SAUTÉED MUSHROOMS          | 400 |
| 馬鈴薯洋蔥煎餅<br>POTATO ROSTI                         | 400 | 烤娃娃菜<br>GRILLED BABY NAPA CABBAGE | 400 |



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

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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 | MICTHER'S RYE | MICTHER'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

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

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

RUBINELLI VAJOL ..... 600  
Ripasso, Valpolicella, 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