

前菜 STARTERS

厚切培根 GRILLED BACON	600
青醬田螺波特菇 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	700
番茄青醬布拉塔起司 BURRATA WITH TOMATO JAM & HERB PESTO	700
炙煎中卷 墨西哥煙燻辣椒醬 PAN-SEARED SQUID WITH CHIPOTLE SAUCE	700
生牛肉薄片* BEEF CARPACCIO	700
牛肉鞑靼* STEAK TARTARE	800

香煎肥肝 草莓果釀 栗子泥 FOIE GRAS WITH STRAWBERRY COMPOTE & CHESTNUTS PURÉE	800
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	800
香煎北海道干貝 韓式小黃瓜沙拉* SEARED HOKKAIDO SCALLOPS WITH KOREAN CUCUMBER SALAD	990
照燒牛舌 哈里薩醬* SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE	900
蟹肉餅 干邑芥末醬 CRAB CAKE	900
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	2,000

湯 & 沙拉 SOUPS & SALADS

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

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	800
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	900
龍蝦冷盤/半隻 CHILLED HALF MAINE LOBSTER	1,200
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)	+300
魚子醬* 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 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、法國

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。
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.

油封鴨沙拉 水波蛋* DUCK CONFIT SALAD WITH POACHED EGG	600
肯瓊鮮蝦沙拉 綠女神醬 CAJUN SHRIMP SALAD WITH GREEN GODDESS	500
煙燻鮭魚烤蔬菜沙拉* SMOKED SALMON WITH GRILLED VEGETABLES SALAD	600
華倫斯基沙拉 WOLLENSKY SALAD	600

主廚推薦 CHEF INSPIRED FEATURES

香煎老虎斑 毛豆泥 SEARED TIGER GROUPER WITH EDAMAME PURÉE	1,790
龍蝦&鱈魚 龍蝦奶油醬 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC	2,590
宜蘭櫻桃鴨胸 SEARED YILAN DUCK BREAST	1,990
羔羊排 LAMB CHOPS	2,690
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	2,590
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	3,190
香烤大龍蝦 GRILLED JUMBO MAINE LOBSTER	3,990
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO	+400
馬賽燉蔬食 VEGETARIAN “BOUILLABAISSE” STEW	990

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,590	帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	9,090
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	5,490	紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,190
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,590	美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE	15,090

濕式熟成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,890	響威士忌火焰夏多布里昂 32 OZ. HIBIKI WHISKY FLAMBÉ 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	10,090
海膽菲力 8 OZ. UNI FILET	3,090	F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,490
羅西尼牛排 8 OZ. TOURNEDOS ROSSINI	3,190	A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	4,090
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,390	肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,690
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,890	紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,790
菲力 8 OZ. SIGNATURE FILET MIGNON	2,590		

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

精選配料 STEAK ENHANCEMENTS

香蒜奶油鮑魚 GARLIC BUTTER ABALONE	400	烤龍蝦/半隻	1,290
海膽 UNI STYLE	600	GRILLED HALF MAINE LOBSTER	
羅西尼 ROSSINI STYLE	700	白蘭地胡椒醬 BRANDY PEPPERCORN SAUCE	150
龍蝦奧斯卡 LOBSTER OSCAR STYLE	900	特製牛排醬 HOUSE STEAK SAUCE	150
烤牛骨髓 ROASTED BONE MARROW	400	香辣松露醬 SPICY TRUFFLE SAUCE	150
烤龍蝦尾/憤怒龍蝦尾 GRILLED OR ANGRY LOBSTER TAIL	1,290	阿根廷紅醬 RED CHIMICHURRI	150

配菜 SIDES

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



SIGNATURE COCKTAILS - 470

- CHAOS

Bourbon, honey, grape, orange, lime, soda water
- G

Gin, guava, apple, pineapple, lime, ginger syrup, ginger beer
- GRAPEFRUIT FASHIONED

Bourbon, Sweet Vermouth, grapefruit, Grapefruit Bitters, simple syrup
- ISLAND BLOSSOM

Tequila, Mancino Secco, Dita, Red Wine, rose, passion fruit, grapefruit
- JELLY BEAN

Pisco, Gin, Grape Liquor, lime, honey, grape, egg white
- PARADISE

Gin, orange, pineapple, passion fruit, demerara syrup, Orange Bitters
- PUNCHLINE

Bourbon, Amaretto, lemon, pineapple, demerara syrup
- SMOKED PLUM

Umeshu, Mezcal, lime, agave syrup, Prosecco
- TEA NO.12

Infused Rum, demerara syrup, lemon, pineapple, Grapefruit Bitters, tonic water
- VELVET WENSHAN

Wenshan Infused Rum, apple, Black Walnut Bitters, orgeat, Limoncello, White Crème de Cacao, pistachio cream

CLASSIC COCKTAILS - 470

- APPLEJACK RABBIT

Applejack, lemon, orange, maple syrup
- BEE'S KNEES

Gin, lemon, honey
- BLOODY MARY

Vodka, lime, tomato, Celery Bitters, salt, pepper, Tabasco, celery, worcestershire sauce
- JUNGLE BIRD

Dark Rum, Campari, lime, pineapple, demerara syrup
- EAST SIDE

Gin, lime, cucumber, mint
- DIVISION BELL

Mezcal, Aperol, Maraschino, lime
- NEGRONI

Gin, Campari, Sweet Vermouth
- NEW YORK SOUR

Bourbon, Red Wine, lime, simple syrup
- PAPER PLANE

Bourbon, lime, Aperol, Amaro
- SANGRIA

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

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MARTINIS - 495

- VODKA: WHEATLEY | CIROC | GREY GOOSE | KETEL ONE | TITO'S
- GIN: ROKU | 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 (Strawberry | Mango | Grape)
- lime, simple syrup, mint, soda water

BREWS

ON TAP

- | | M | L |
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| 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

- FEVER-TREE TONIC WATE 160
- 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 (Peanut butter | Strawberry | Oreo) 290

WINES BY THE GLASS

SPARKLING & WHITES

- PENFOLDS 750
- Thienot x Penfolds, Cuvee Brut
- SMITH & WOLLENSKY 380
- Private Reserve, Sauvignon Blanc, Napa Valley, USA
- COURTAULT MICHELET 550
- Chablis, France
- TUNELLA 500
- Pinot Grigio, Friuli, Italy
- LONGAVI 490
- Glup, Chenin Blanc, Maule Valley, Chile
- JACQUES FRELIN 480
- Viognier, Chardonnay, Languedoc-Roussillon, France
- MARQUES DE TOMARES 480
- Blanco, Rioja, Spain
- PAUMANOK 460
- Riesling, North Fork, Long Island, USA (Semi Dry)
- VIETTI 380
- Moscato d'Asti, Cascinetta, Piedmonte, Italy (Sweet)

ROSÉ

- TENUTA ULISSE 490
- Unico, Merlot, Rosato, IGT, Abruzzo

REDS

- SMITH & WOLLENSKY 490
- Private Reserve, Napa Valley, USA
- SMITH & WOLLENSKY 1,100
- Cabernet Sauvignon, Rutherford, USA
- DOSIO 700
- Barbaresco, DOCG, Montersino, Italy
- OLIVIER GUYOT 680
- Bourgogne Cote d'Oe, Pinot Nior, France
- VIÑA VALORIA 660
- Gran Reserva, Rioja, Spain
- CHRIS RINGLAND 580
- Shiraz, Black Label, Barossa, 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