

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 義式檸檬香草 PAN-SEARED SQUID WITH GREMOLATA	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
火腿冷盤* HAM PLATE	900
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。*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 SEARED SEA BREAM WITH RED PEPPER & CLAM SAUCE	1,700
龍蝦&鱈魚 龍蝦奶油醬 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC	2,500
乾式熟成宜蘭櫻桃鴨胸 DRY-AGED YILAN DUCK BREAST	1,900
羔羊排 LAMB CHOPS	2,600
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	2,500
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	3,100
香烤大龍蝦 GRILLED JUMBO MAINE LOBSTER	3,900
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO	+400
馬賽燉蔬食 VEGETARIAN “BOUILLABAISSÉ” STEW	900

乾 式 熟 成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,500	帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	9,000
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	5,400	紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,100
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,500	美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE	15,000

濕 式 熟 成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,800	夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	10,000
海膽菲力 8 OZ. 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 served with roasted bone marrow, fondant potatoes with roasted garlic, sautéed mushrooms and slow-roasted shallots	
羅西尼牛排 8 OZ. TOURNEDOS ROSSINI	3,100	F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,400
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,300	A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	4,000
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,800	肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,600
菲力 8 OZ. SIGNATURE FILET MIGNON	2,500	紐約客 18 OZ. 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	1,200
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	1,200	阿根廷紅醬 RED CHIMICHURRI	150
GRILLED OR ANGRY LOBSTER TAIL			

配 菜 SIDES

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

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

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