

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

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|-------------------------|-------------------------------|------------------|------------------------|---------------------|--------------------|
| 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

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| 乾式熟成牛肉漢堡
DRY-AGED BEEF BURGER | 990 |
| 煙燻牛肉三明治
USDA PRIME PASTRAMI SANDWICH | 990 |
| 肉加量 Add Double Meat 5 OZ. | +290 |
| 燉牛肉乾拌麵
BRAISED BEEF WITH FETTUCCINE | 990 |
| S&W 酪梨蟹肉餅漢堡
S&W CRAB CAKE BURGER WITH AVOCADO | 1,390 |
| 台灣帶骨豬排 15 OZ.* 波本醬
TAIWAN PORK CHOP WITH BOURBON SAUCE | 1,490 |
| 燉羊膝 28 OZ.
BRAISED LAMB SHANK | 1,490 |
| 香煎鮪魚* 炸鷹嘴豆餅
SEARED YELLOWFIN TUNA WITH FALAFEL | 1,590 |
| 菲力 6 OZ.* 主廚特製奶油
USDA FILET MIGNON WITH STEAK BUTTER | 1,890 |
| 帶骨小牛排 8 OZ.*
VEAL CHOPS | 1,890 |
| S&W 主廚牛排 9 OZ.*
S&W USDA PRIME BONELESS CHEF CUT STEAK | 1,990 |
| 肥肝升級 FOIE GRAS ENHANCEMENT | +490 |



—— 配菜 SIDES ——

選1 | Choose one

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| 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.