

週一至週五 MON.~FRI. 11:30~14:30

國定假日不適用 Not available on public holidays.

—— 前菜 STARTERS ——

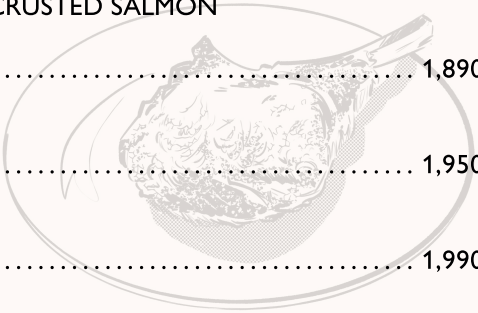
選1 | Choose one

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|---------------------|---------------------------------|------------------|--------------------------|--------------------|
| 酥炸中卷
FRIED SQUID | 肥肝烤布蕾
FOIE GRAS CRÈME BRÛLÉE | 烤豬肋骨
BBQ RIBS | 油封蒜味蝦
GARLICKY SHRIMP | 主廚沙拉
CHEF SALAD |
|---------------------|---------------------------------|------------------|--------------------------|--------------------|

—— 主餐 ENTRÉES* ——

附前菜、湯、配菜 Served with starter, soup & side

- S&W 乾式熟成牛肉漢堡 990
S&W DRY-AGED BEEF BURGER
*漢堡排熟度僅提供七分熟以上。Burger patties are available medium-well or well-done.
- 燉牛肉乾拌麵 990
BRAISED BEEF WITH FETTUCCINE
- 台灣帶骨豬排 15 OZ.* 波本醬 1,590
TAIWAN PORK CHOP WITH BOURBON SAUCE
- 燉羊膝 20 OZ. 1,490
BRAISED LAMB SHANK
- 烤龍蝦&榛果脆皮鮭魚 1,990
GRILLED HALF LOBSTER WITH HAZELNUT CRUSTED SALMON
- 菲力 6 OZ.* 主廚特製奶油 1,890
USDA FILET MIGNON WITH STEAK BUTTER
- 炸菲力牛排 6 OZ.* 味噌山葵醬 1,950
PANKO-CRUSTED FILET MIGNON
- 曼哈頓牛排 9 OZ.* 1,990
USDA PRIME MANHATTAN
- S&W 主廚牛排 9 OZ.* 1,990
S&W USDA PRIME BONELESS CHEF'S CUT STEAK
- 肥肝升級 FOIE GRAS ENHANCEMENT +590



—— 配菜 SIDES ——

選1 | Choose one

- | | | | |
|-------------------------|--------------------|--------------------------|----------------------|
| 奶油菠菜
CREAMED SPINACH | 薯條
FRENCH FRIES | 炒蘑菇
SAUTÉED MUSHROOMS | 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.