

前菜 STARTERS

厚切培根 GRILLED BACON	590
青醬田螺波特菇 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	690
鮪魚韃靼* TUNA TARTARE	690
番茄青醬布拉塔起司 BURRATA WITH TOMATO JAM & HERB PESTO	690
炙煎中卷 義式檸檬香草 PAN-SEARED SQUID WITH GREMOLATA	690
生牛肉薄片* BEEF CARPACCIO	690
牛肉韃靼* STEAK TARTARE	790

香煎肥肝 波特酒醬 SEARED FOIE GRAS WITH PORT WINE SAUCE	790
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	790
伊比利火腿冷盤* IBÉRICO HAM PLATE	890
照燒牛舌 哈里薩醬* SOY-GLAZED BEEF TONGUE WITH HARISSA SAUCE	890
蟹肉餅 干邑芥末醬 CRAB CAKE	890
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	1,990

湯 & 沙拉 SOUPS & SALADS

波士頓龍蝦濃湯 MAINE LOBSTER BISQUE	890
法式洋蔥牛肉湯 FRENCH ONION & BEEF SOUP	390
每日例湯 SOUP DU JOUR	290
凱撒沙拉 CAESAR SALAD	390

海鮮冷盤 CHILLED SHELLFISH

鮮蝦冷盤 JUMBO SHRIMP COCKTAIL	790
蟹肉冷盤 COLOSSAL LUMP CRAB COCKTAIL	890
龍蝦冷盤/半隻 CHILLED HALF MAINE LOBSTER	1,190
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)	+290
魚子醬* CAVIAR	Ask Server

海鮮塔* SEAFOOD TOWERS	
兩人份 FOR TWO	3,990
四人份 FOR FOUR	7,980
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、澳洲 | 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。
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	590
西班牙臘腸紅藜麥嫩葉沙拉 卡塔琳娜醬 CHORIZO, RED QUINOA & BABY GREEN SALAD WITH CATALINA DRESSING	390
煙燻鮭魚烤蔬菜沙拉* SMOKED SALMON WITH GRILLED VEGETABLES SALAD	590
華倫斯基沙拉 WOLLENSKY SALAD	590

主廚推薦 CHEF INSPIRED FEATURES

西京燒鮭魚* SAIKYOYAKI SALMON	1,690
龍蝦&鱈魚 龍蝦奶油醬 LOBSTER & ARCTIC COD WITH LOBSTER BEURRE BLANC	2,490
乾式熟成宜蘭櫻桃鴨胸 DRY-AGED YILAN DUCK BREAST	1,890
羔羊排 LAMB CHOPS	2,590
台灣戰斧豬 30 OZ.* 波本醬 TAIWAN TOMAHAWK PORK CHOP WITH BOURBON SAUCE	2,190
史密斯海鮮熱盤 S&W SEAFOOD PLATTER	3,090
香烤大龍蝦 GRILLED JUMBO MAINE LOBSTER	3,890
升級 龍蝦燉飯 ADD ON LOBSTER RISOTTO	+390
馬賽燉蔬食 VEGETARIAN “BOUILLABAISSE” STEW	890

乾式熟成 CLASSIC DRY-AGED CUTS*

帶骨紐約客 21 OZ. USDA PRIME BONE-IN NEW YORK	4,190	帶骨戴爾莫尼科牛排 35 OZ. USDA PRIME BONE-IN DELMONICO	8,990
帶骨肋眼 24 OZ. USDA PRIME BONE-IN RIB EYE	4,990	紅屋牛排 42 OZ. USDA PRIME PORTERHOUSE	10,090
威士忌熟成帶骨紐約客 21 OZ. WHISKY AGED USDA PRIME BONE-IN NEW YORK	5,190	美國和牛戰斧牛排 44 OZ. SNAKE RIVER FARMS AMERICAN WAGYU SWINGING TOMAHAWK RIB EYE	13,990

濕式熟成 STEAKS & FILETS*

香蒜奶油鮑魚菲力 8 OZ. GARLIC BUTTER ABALONE FILET	2,790	夏多布里昂牛排 32 OZ. CHÂTEAUBRIAND	9,290
海膽菲力 8 OZ. UNI FILET	2,990	F1 和牛帶骨肋眼 30 OZ. F1 WAGYU BONE-IN RIB EYE	6,390
羅西尼牛排 8 OZ. TOURNEDOS ROSSINI	3,090	A5 和牛紐約客 6 OZ. A5 WAGYU NEW YORK STRIP	3,990
龍蝦奧斯卡菲力 8 OZ. LOBSTER OSCAR FILET	3,290	肋眼 16 OZ. USDA PRIME BONELESS RIB EYE	3,590
黑珍珠菲力 8 OZ. BLACK PEARL FILET	3,790	紐約客 18 OZ. USDA PRIME BONELESS NEW YORK STRIP	3,690
菲力 8 OZ. SIGNATURE FILET MIGNON	2,490	紐澳良風味焦香紐約客 18 OZ. CAJUN SPICED USDA PRIME BONELESS NEW YORK STRIP CHICAGO STYLE	3,790

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	390	烤龍蝦/半隻 GRILLED HALF MAINE LOBSTER	1,190
海膽 UNI STYLE	590	特製牛排醬 HOUSE STEAK SAUCE	150
羅西尼 ROSSINI STYLE	690	松露芥末醬 TRUFFLE MUSTARD	120
龍蝦奧斯卡 LOBSTER OSCAR STYLE	890	煙燻辣芥末醬 CHIPOTLE MUSTARD	120
烤牛骨髓 ROASTED BONE MARROW	390	松露辣醬 TRUFFLE CHILI SAUCE	120
烤龍蝦尾/憤怒龍蝦尾 GRILLED OR ANGRY LOBSTER TAIL	1,190	芒果辣醬 MANGO CHILI SAUCE	120

配菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	390	奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	390
松露荷蘭醬烤蘆筍 ASPARAGUS WITH TRUFFLED HOLLANDAISE	490	烤馬鈴薯 BAKED POTATO	390
明太子味噌筍白筍 WATER BAMBOO WITH MENTAICO MISO	390	松露起司通心粉 TRUFFLED MAC & CHEESE	590
薯泥 WHIPPED POTATOES	290	奶油菠菜/玉米 CREAMED SPINACH / CORN	290
薯條/肯瓊辣薯 FRENCH FRIES / CAJUN FRIES	290	炒蘑菇 SAUTÉED MUSHROOMS	390
馬鈴薯洋蔥煎餅 POTATO ROSTI	390	烤娃娃菜 GRILLED BABY NAPA CABBAGE	390

SIGNATURE COCKTAILS - 470

- AMBER FOG
Tequila, Elderflower, Lager Foam, agave, lemon
- CHAOS
Bourbon, honey, grape, orange, lime, soda water
- CHAVAH
Infused Gin, Elderflower, lemon, pineapple, grape, honey
- DAHLIA NOIR
Infused Gin, Blueberry, lemon, demerara syrup, soda water
- FALL
Yuzu Gin, lemon, honey
- HERBAL BREEZE
Gin, Lillet, Elderflower, lime, cucumber, syrup
- NEWTON SOUR
Bourbon, Sour Apple, Dita, apple, apple syrup, lemon
- NUTCRACKER
Dark Rum, Fireball, Amaro, caramel syrup
- PERFUME
Gin, Kyoho, Muscat, simple syrup, lemon
- TEA NO.12
Infused Rum, Grapefruit Bitters, demerara syrup, lemon, pineapple, tonic water

CLASSIC COCKTAILS - 470

- BETWEEN THE SHEETS
Rum, Brandy, Cointreau, lemon, syrup
- CANNONBALL
Mezcal, Apricot, Bitter, lime, pineapple
- CHAPLIN
Sloe Gin, Apricot, lemon
- ESPRESSO MARTINI
Vodka, Coffee, espresso, demerara syrup
- JUNGLE BIRD
Dark Rum, Campari, pineapple, lime, demerara syrup
- MEZCAL MULE
Mezcal, lime, syrup, ginger beer
- NEGRONI
Gin, Campari, Sweet Vermouth
- NEW YORK SOUR
Bourbon, Red Wine, lime, simple syrup
- OLD FASHIONED
Bourbon, Bitters, demerara syrup
- PALOMA
Tequila, lime, grapefruit, soda, salt
- PAPER PLANE
Bourbon, Aperol, Amaro, lime
- SANGRIA
Red Wine, Cointreau, Elderflower, Cherry, lime, orange, simple syrup
- SOUTH SIDE
Gin, lime, simple syrup, mint

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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

MANHATTANS - 495

BUFFALO TRACE KENTUCKY BOURBON | W.L. WELLER SPECIAL RESERVE |
MICHTER'S RYE | MICHTER'S BOURBON | JAMES E. PEPPER 1776 STRAIGHT BOURBON
JAMES E. PEPPER 1776 STRAIGHT RYE | LARCENY SMALL BATCH 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 290
- BARTENDER SELECTION (Ask Server) 330

BOTTLE & CAN

- TAIWAN BEER—GOLD MEDAL 160
- CORONA 190
- BARTENDER SELECTION Ask Server

SOFT DRINKS

- TONIC WATER 100
- SODA WATER 100
- FEVER-TREE GINGER BEER 160
- COCA-COLA 100
- COCA-COLA ZERO 100
- SPRITE 100
- JUICE (Seasonal | Orange) 260

WINES BY THE GLASS

SPARKLING & WHITES

- HOUSE CHAMPAGNE 750
- GIRARD 380
Sauvignon Blanc, Napa Valley, USA
- FREEMARK ABBEY 690
Chardonnay, Napa Valley, USA
- DOMAINE OGEREAU 480
Chenin Blanc, Savennières, France
- DOMAINE JEAN-PAUL SCHMITT 480
Pinot Blend, Alsace, France (Orange)
- DOMÄNE WACHAU 420
Grüner Veltliner, Wachau, Austria
- ELENA WALCH 450
Pinot Grigio, Alto Adige, Italy
- SARACCO 390
Moscato d'Asti, Piedmonte, Italy (Sweet)
- ST. URBANS-HOF 400
Riesling, Mosel, Germany (Off Dry)

REDS

- SMITH & WOLLENSKY 490
Private Reserve, Napa Valley, USA
- SMITH & WOLLENSKY 1,100
Cabernet Sauvignon, Rutherford, USA
- ANTHONIJ RUPERT 450
Pinotage, Swartland, South Africa
- AU BON CLIMAT 690
Pinot Noir, Santa Maria Valley, USA
- TWO HANDS WINES GNARLY DUDES 580
Shiraz, Barossa Valley, Australia
- BODEGA MUGA 480
Tempranillo, Rioja, Spain
- CATENA ZAPATA 420
Malbec, Mendoza, Argentina
- SOLE E OLENA CHIANTI CLASSICO DOCG 500
Sangiovese, Tuscany, Italy
- CLOS APALTA LE PETIT CLOS 690
Carménère Blend, Colchagua Valley, Chile
- XAVIER MONNOT 1,100
Pinot Noir, Beaune Toussaint 1er Cru, France
- SELECTED WINE SET- 3 GLASSES 1,580