

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

香烤章魚 GRILLED OCTOPUS	鄉村肉凍 COUNTRY-STYLE TERRINE	烤豬肋骨 BBQ RIBS	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

S&W 乾式熟成牛肉漢堡 S&W DRY-AGED BEEF BURGER	990
燉牛肉乾拌麵 BRAISED BEEF WITH FETTUCINE	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	1,390
燉羊膝 28 OZ. BRAISED LAMB SHANK	1,490
烤龍蝦 松露燉飯 GRILLED HALF LOBSTER WITH TRUFFLE RISOTTO	1,790
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

烤馬鈴薯 BAKED POTATO	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.