

前菜 STARTERS

厚切培根 GRILLED BACON	600
青醬田螺波特菇 ESCARGOTS WITH PORTOBELLO & PESTO SAUCE	700
鮪魚韃靼* TUNA TARTARE	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
牛肉韃靼* STEAK TARTARE	800

香煎肥肝 波特酒醬 SEARED FOIE GRAS WITH PORT WINE SAUCE	800
憤怒蝦 龍蝦奶油醬 ANGRY SHRIMP	800
伊比利火腿冷盤* IBÉRICO 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

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.

主廚推薦 CHEF INSPIRED FEATURES

西京燒鮭魚* SAIKYOYAKI SALMON	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 “BOUILLABAISSE” 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	14,000

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 GRILLED HALF MAINE LOBSTER	1,200
海膽 UNI STYLE	600	特製牛排醬 HOUSE STEAK SAUCE	150
羅西尼 ROSSINI STYLE	700	松露芥末醬 TRUFFLE MUSTARD	120
龍蝦奧斯卡 LOBSTER OSCAR STYLE	900	煙燻辣芥末醬 CHIPOTLE MUSTARD	120
烤牛骨髓 ROASTED BONE MARROW	400	松露辣醬 TRUFFLE CHILI SAUCE	120
烤龍蝦尾/憤怒龍蝦尾 GRILLED OR ANGRY LOBSTER TAIL	1,200	芒果辣醬 MANGO CHILI SAUCE	120

配菜 SIDES

炒櫛瓜/櫛瓜薯條 SAUTÉED OR FRIED ZUCCHINI	400	奶油起司焗烤馬鈴薯 POTATOES AU GRATIN	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	烤娃娃菜 GRILLED BABY NAPA CABBAGE	400

SIGNATURE COCKTAILS - 470

- AMBER FOG
Tequila, Lager Foam, agave, pineapple, 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 |
MICTER'S RYE | MICTER'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
- STAG'S LEAP WINE CELLARS 690
Chardonnay, Napa Valley, USA
- VINI FELICI 480
Zibibbo, Sicily, Italy
- 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
- I CASTEI RIPASSO CLASSICO SUPERIORE 480
Corvina Blend, Valpolicella, Italy
- CLOS APALTA LE PETIT CLOS 690
Carménère Blend, Colchagua Valley, Chile
- MAISON EDOUARD DELAUNAY 1,300
Pinot Noir, Vosne-Romanée Le Village, France
- SELECTED WINE SET- 3 GLASSES 1,580