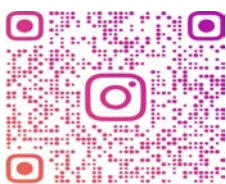


SMEXY

LIFESTYLE ARTIST

SMEXY 致力於推廣美酒佳餚搭配現場音樂的優質生活方式，每晚 20:00 都安排有主題不同的現場樂團及職業歌手為大家演唱，每週還有特別的音樂節目安排，音樂類型從爵士、藍調、節奏藍調、靈魂、搖滾、放克、流行、摩城、香頌、搖擺、大樂團一應俱全。我們相信愛音樂的靈魂終將相遇。

We have been dedicating to promote the quality lifestyle of wining and dining always with LIVE music. While proudly managing to bring various theme-based live music performances starting from 20:00 daily, we have been also arranging special music program on weekly basis to achieve our vision and mission. The live music styles at SMEXY have been ranging from Jazz, Blues, R&B, Soul, Rock, Funk, Pop, Motown, Chanson, Swing, to Big Band. We believe music loving souls shall eventually meet at SMEXY.



SMEXYTAIPEI



SMEXY

LIFESTYLE ARTIST

CANDLE LIGHT

DINNER MENU

Serving Time: 18:00 – 21:00

晚間低消每人 NT\$800

Minimum Charge is NT\$800 per person.

SET MENU

沙拉 Salad

伊比利巴薩米克沙拉
Iberico Balsamico Salad

經典雞胸肉 | 凱薩沙拉
Chicken Breast Caesar Salad

湯品 Soup

冬瓜鮮魚湯
Winter Melon Fish Soup

黑松露白花椰菜濃湯
Black Truffle Cauliflower Soup

熱前菜 Appetizer

香煎鴨肝佐法棍
Fried Duck Liver with Baguette

主菜 Main Course

香煎比目魚佐法式奶油龍蝦湯..... 1240
Butter Fried Flatfish served with Lobster Cream Soup at Table

法式檸檬黃油香煎鮭魚 1240
Butter Fried Salmon served with French Lemon Sauce

SMEXY 特製德國香烤脆皮豬腳 1280
German Pork Knuckle with Sauerkraut & Mustard Seeds

美國頂級肋眼牛排 8 盎司..... 1570
USDA Choice Ribeye Steak 8 OZ

紐西蘭羊架佐黑松露醬..... 1570
Lamb Chops served with Black Truffle Sauce

爐烤櫻桃鴨胸佐蔓越莓紅酒醋..... 1270
Roasted Duck Breast served with Cranberry Red Wine Vinegar

野菇牛翼板肉佐牛肉原汁..... 1270
Chuck Beef with Broth on Top and served with Wild Mushroom

甜點 Dessert

72%黑巧克力塔
72% Black Chocolate Tart

檸檬塔
Lemon Tart

MAIN COURSE

主菜單點 Main Course

- 香煎比目魚佐法式奶油龍蝦湯.....750
Butter Fried Flatfish served with Lobster Cream Soup at Table
- 法式檸檬黃油香煎鮭魚.....750
Butter Fried Salmon served with French Lemon Sauce
- SMEXY 德國香烤脆皮豬腳790
German Pork Knuckle with Sauerkraut & Mustard Seeds
- 美國頂級肋眼牛排 8 盎司 1080
USDA Choice Ribeye Steak 8 OZ
- 紐西蘭羊架佐黑松露醬 1080
Lamb Chops served with Black Truffle Sauce
- 爐烤櫻桃鴨胸佐蔓越莓紅酒醋 780
Roasted Duck Breast served with Cranberry Red Wine Vinegar
- 野菇牛肩肉佐牛肉原汁 780
Chuck Beef with Broth on Top and served with Wild Mushroom

PASTA

LAST ORDER 21:00

義大利麵 Pasta

波隆那肉醬寬麵佐布拉塔乳酪

Bolognese Fettuccine with Burrata Cheese on Top380

新鮮布拉塔乳酪/手工熬煮肉醬/風乾番茄/帕達諾起司

Burrata Cheese / Bolognese Sauce / Padano Cheese / Fettuccine

SMEXY 義式培根蘆筍鹹蛋黃起士義大利麵

Salty Yolk Spaghetti with Bacon and Asparagus460

風乾伊比利火腿/培根/帕達諾起士/筆管麵

Iberico Ham / Bacon / Padano Cheese / Penne

拿坡里義大利麵

Napolitan Spaghetti.....460

培根/青椒/番茄醬/帕達諾起司/圓直麵

Bacon / Green Pepper / Ketchup / Padano Cheese / Spaghetti

素雞奶油茄汁義大利麵

Vegetarian Chicken Spaghetti with Tomato Sauce445

素雞/番茄/圓直麵(蛋奶素)

Vegetarian Chicken / Tomato / Spaghetti (Ovo-Lacto Vegetarian)

RISOTTO

LAST ORDER 21:00

燉飯 Risotto

義式墨魚燉飯佐墨魚香腸..... 450

Cuttlefish Sauced Risotto with Cuttlefish Sausage on Top

墨魚香腸/紅黃椒/帕達諾起司

Cuttlefish Sausage / Yellow Red Pepper / Padano Cheese

素鴨羅勒清炒燉飯

Basil Risotto served with Vegetarian Duck on Top 450

素鴨/紅黃椒/蔬菜(🌱 全素)

Vegetarian Duck / Yellow Red Pepper / Vegetable (Vegan)

法式黑松露奶油燉飯佐菲力牛排

French Black Truffle Risotto served with Fillets on Top..... 530

菲力/黑松露醬/帕達諾起司

Fillets / Black Truffle / Padano Cheese

法式龍蝦湯海鮮燉飯

Sea Food Risotto with Lobster Cream Soup 480

干貝/鮭魚/鮭魚卵/草蝦/魚子醬/中卷 (可海鮮素)

Lobster Cream / Mix Sea Food

ALA CARTE

湯品 Soup

嫩煎干貝 | 法式奶油龍蝦湯

Lobster Cream Soup with Scallop..... 190

Fried Scallop / Lobster Cream

SMEXY 黑松露白花椰菜濃湯

Black Truffle Cauliflowe Soup.....190

Black Truffle / Cauliflower / Cream

冬瓜鮮魚湯

Winter Melon Fish Soup260

冬瓜泥 / 鱸魚

Winter Melon / Sea Bass

雲吞老母雞湯

Chicken Soup with Wonton240

雲吞/火腿

Wonton / Ham

沙拉 Salad

適合兩人以上分食

西班牙伊比利火腿 | 松露油醋花園沙拉490

伊比利黑豬後腿/溫室生菜/櫻桃番茄/碳烤朝鮮蓴/松露檸檬油醋

Iberico Ham / Baby Leaf / Tomato / Artichokes / Truffle Vinaigrette

晚宴沙拉 | 黑松露酸奶醬.....660

櫻桃番茄/溫室生菜/美國牛小排/煙燻鮭魚/新鮮蘿美生菜/溫烤時蔬

Tomato / Romaine Lettuce / Smoked Salmon / Beef Ribs / Truffle Sour Cream

義大利鴨胸柳橙沙拉590

鴨胸/櫻桃番茄/溫室生菜/柳橙醬

Duck Breast / Tomato / Mix Vegetables / Orange Sauce

黑松露炒蛋沙拉.....470

黑松露炒蛋/櫻桃番茄/溫室生菜

Black Truffle Scrambled Eggs / Tomato / Romaine Lettuce

ALA CARTE

搭酒好夥伴 Drunk Food

XO 醬干貝炒飯.....	440
XO Sauce Fried Rice with Scallops	
歐式綜合冷肉起司盤	1055
European Charcuterie & Cheese Board	
花雕紹興無骨醉雞.....	370
Deboned Chicken by Huadiao Shaoxing Wine	
潮洲滷水拼盤 A 牛腱/蘆筍/豆干/豬耳朵.....	450
Taiwanese Braised Dish A	
Beef Tendon / Asparagus / Dried Tofu / Pig Ear	
潮洲滷水拼盤 B 大腸頭/牛肚/燻鴨/竹筍.....	420
Taiwanese Braised Dish B	
Tripe / Smoked Duck / Bamboo Shoot / Intestine	
辣椒蒜片炒花椰菜(可調辣度🌶️)	390
Stir Fried Chili & Garlic Broccoli	
塔香蒜味鮮蝦炒磨菇(可調辣度🌶️)	610
Stir Fried Sautéed Shrimp Mushrooms	
比利時白酒淡菜.....	520
Belgium White Wine Mussels	
金沙炒蝦球.....	550
Salty Yolk with Shrimp Balls	
香煎牛舌佐鹽蔥醬	600
Fried Beef Tongue with Salt & Spring Onion Sauce	
SMEXY 法式烤田螺.....	485
French Baked Escargot with Herbs	

ALA CARTE

SMEXY 經典牛肉麵

紅燒半筋半肉牛肉麵..... 400
Half Tendon Half Meat Braised Beef Noodle Soup

清燉牛腩牛肉麵..... 350
Stewed Beef Noodle Soup with Beef Brisket

炸物 Deep Frying Food

杜蘭小麥酥炸現流軟絲 蒜味蛋黃醬 350
Fried Neritic Squid Dipped by Durum Wheat / Aioli

杜蘭小麥酥炸滷牛肚..... 400
Fried Beef Tripe Dipped by Durum Wheat

SMEXY 特製炸雞 375
Special Sauced Fried Chicken by SMEXY

酥炸剝皮辣椒 350
Fried Peeled Chili

綜合炸物拼盤 中卷/日式炸雞/臭豆腐/剝皮辣椒 470
Continental Mixed Fried Food Platter

英式炸魚薯條 柚子胡椒塔塔醬 370
Fish & Chip served with Yuzu Kosho Tartar Sauce

帕瑪森松露脆薯 松露酸奶 420
Parmesan Cheese Fries served with Truffle Sour Cream

ALA CARTE

甜點 Dessert

72%黑巧克力塔.....	180
72% Black Chocolate Tart	
檸檬塔.....	180
Lemon Tart	
地瓜起司蛋糕.....	200
Sweet Potato Baked Cheesecake	
巴斯克起司蛋糕.....	220
Basque Cheesecake	
爆米花	100
Popcorn	
綜合堅果.....	150
Mix Nuts	



SMEXY

LIFESTYLE ARTIST

WINING & DINING

Serving Time: 21:00 – 00:00

ALA CARTE

湯品 Soup

嫩煎干貝 | 法式奶油龍蝦湯

Lobster Cream Soup with Scallop..... 190

Fried Scallop / Lobster Cream

SMEXY 黑松露白花椰菜濃湯

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Black Truffle / Cauliflower / Cream

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雲吞/火腿

Wonton / Ham

沙拉 Salad

適合兩人以上分食

西班牙伊比利火腿 | 松露油醋花園沙拉490

伊比利黑豬後腿/溫室生菜/櫻桃番茄/碳烤朝鮮蓴/松露檸檬油醋

Iberico Ham / Baby Leaf / Tomato / Artichokes / Truffle Vinaigrette

晚宴沙拉 | 黑松露酸奶醬.....660

櫻桃番茄/溫室生菜/美國牛小排/煙燻鮭魚/新鮮蘿美生菜/溫烤時蔬

Tomato / Romaine Lettuce / Smoked Salmon / Beef Ribs / Truffle Sour Cream

義大利鴨胸柳橙沙拉590

鴨胸/櫻桃番茄/溫室生菜/柳橙醬

Duck Breast / Tomato / Mix Vegetables / Orange Sauce

黑松露炒蛋沙拉.....470

黑松露炒蛋/櫻桃番茄/溫室生菜

Black Truffle Scrambled Eggs / Tomato / Romaine Lettuce

ALA CARTE

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