

**SMEXY**

**LIFESTYLE ARTIST**

**BUSINESS LUNCH & AFTERNOON TIME**

**MENU**

# BUSINESS LUNCH

SERVING TIME 11:30-14:00

## 經典排餐 *Main Course* (餐點現點現做需等 25 分鐘)

爐烤美國頂級肋眼牛排 8oz <i>USDA Prime Ribeye Steak 8oz</i>	880
勃根地紅酒香蔬慢燉羊膝 <i>Braised Lamb Shank, Red Wine Sauce</i>	500
爐烤櫻桃鴨胸佐法式橙汁醬 <i>Roasted Duck Breast, Orange Sauce</i>	500
香煎大西洋鮭魚佐薑菇奶油醬 <i>Slow Cooked Salmon, Yellow Wine, Mushroom Cream Sauce</i>	500

## 義大利麵 & 燉飯 *Pasta & Risotto*

田園南瓜雞肉燉飯 250 <i>Risotto, Chicken, Pumpkin Sauce</i>	250
義式青醬松阪豬燉飯 <i>Risotto, Pork, Pesto Sauce</i>	280
西西里番茄鮮蝦義大利麵 <i>Linguine, Fresh shrimp, Tomato Sauce</i>	280
牛肝菌松露蕈菇義大利麵 (可蛋奶素) <i>Linguine, Porcini, Truffles Cream Sauce (it can be served by ovo-lacto)</i>	320
SMEXY 紅燒牛肉麵 320 <i>Taiwanese Special Beef Noodles</i>	320

## 健康蔬食 *Healthy Vegetables*

經典木盆雞肉凱薩沙拉 280 <i>Classic Chicken Caesar Salad</i>	280
佛陀碗附義式油醋醬 (雞胸 & 酪梨) <i>Buddha Bowl, Tender Chicken Breast, Avocado, Balsamico Vinegar</i>	280

### 以上餐點+150 元升級為商業套餐

+NT\$150 for set upgrade

主廚湯品/季節沙拉 (凱薩醬/義式油醋醬) (二擇一)  
*Daily Soup Seasonal Salad (Caesar Dressing / Balsamico Vinegar)*

每日手作甜點 (NT\$150 品項擇一)  
*Daily Handmade Dessert*  
(Only applicable for items at NT\$150)

精選飲料 (NT\$100 品項擇一)  
(Only applicable for items at NT\$100)

服務費 10%另計  
10% service charge will be added

# AFTERNOON TIME

SERVING TIME 14:00-17:30

## Dessert

紅蘿蔔蛋糕 香草莢起司餡	<i>Carrot Cake</i>	150
森林莓果蛋糕 綜合莓果餡/燕麥昆布	<i>Berry Cake</i>	150
檸檬塔 檸檬蛋奶餡	<i>Lemon Tart</i>	150
靜岡抹茶塔 抹茶甘那許/花生巴芮碎片	<i>Matcha Tart</i>	180
72%巧克力塔 72%巧克力甘那許/巴芮脆片	<i>72% Chocolate Tart</i>	180

## SMEXY Special

SMEXY 紅燒牛肉麵	<i>Taiwanese Special Beef Noodles</i>	320
歐式冷肉&起司盤	<i>European Cold Cut &amp; Cheese Platter</i>	580

## Coffee

義式濃縮咖啡	<i>Double Espresso</i>	100
美式咖啡	<i>Americano (Hot/Ice)</i>	100
拿鐵	<i>Latte (Hot/Ice)</i>	150
卡布奇諾	<i>Cappuccino</i>	150
焦糖瑪奇朵	<i>Caramel Macchiato (Hot/Ice)</i>	150

## Tea & Others

紅茶	<i>Black Tea (Hot/Ice)</i>	100
法式香草玫瑰茶	<i>Rose with French Vanilla Tea</i>	150
天然洋甘菊茶	<i>Pure Chamomile Flower Tea</i>	150
鮮奶茶	<i>Milk Tea (Hot/Ice)</i>	150
鮮水果茶	<i>Fruit Tea (Hot/Ice)</i>	150
可樂/零卡可樂/雪碧	<i>Coke / Coke Zero / Sprite</i>	100
季節果汁	<i>Seasonal Juice</i>	150

服務費 10%另計

10% service charge will be added

# SMEXY

愛音樂的靈魂終將相遇

我們堅持美酒佳餚搭配現場音樂的優質生活方式，  
每晚 21:00-23:00 都安排有現場樂團及專業歌手為您演唱，  
音樂類型從 Jazz and Blues, R&B Soul, Urban Jazz,  
Motown, 到 Funk & Pop 一應俱全。

每週三、四、五、六於現場音樂後，更安排黑膠唱片  
DJ 現場播放時尚的音樂，為您美好的夜晚增添色彩！

Music loving souls shall meet eventually.

We promote the lifestyle of wining and dining to be with LIVE  
music always. The live music starts at 21:00 daily, with various  
styles ranging from Jazz and Blues, R&B Soul, Urban Jazz,  
Motown, Funk & POP.

Right after the live band singing, we further arrange vinyl record  
DJ to serve fashionable music to add greater value to your  
wonderful evening on every Wednesday, Thursday,  
Friday, and Saturday.

晚間低消每人 NT\$800

Minimum charge is NT\$800 per person.

# LA CARTE

SERVING TIME 18:00-CLOSE

## 蔬菜 Vegetables

- 經典木盆雞肉凱薩沙拉 320  
*Classic Chicken Caesar Salad*
- 義式爐烤季節時蔬 (蛋奶素) 320  
*Roasted Seasonal Vegetables, Padano Cheese (ovo-lacto)*

## 湯 Soup

- 義式蕃茄牛肉蔬菜湯 260  
*Tomato Beef Vegetable Soup*
- 法式龍蝦濃湯 360  
*Lobster Bisque*

## 主菜 Main Course

- 爐烤美國頂級肋眼牛排 16oz (兩人份) 1980  
*USDA Prime Ribeye Steak (16 oz for 2)*
- 勃根地紅酒香蔬慢燉羊膝 580  
*Braised Lamb Shank, Red Wine Sauce*
- 爐烤櫻桃鴨胸佐法式橙汁醬 580  
*Roasted Duck Breast, Orange Sauce*
- 香煎大西洋鮭魚佐蕈菇奶油醬 580  
*Slow Cooked Salmon, Yellow Wine, Mushroom Cream Sauce*

## 義大利麵 & 燉飯 Pasta & Risotto

( Last Order 21:00 )


- 田園南瓜雞肉燉飯 320  
*Risotto, Chicken, Pumpkin Sauce*
- 義式青醬松阪豬燉飯 360  
*Risotto, Matsusaka Pork, Pesto Sauce*
- 牛肝菌松露蕈菇義大利麵 (可蛋奶素) 400  
*Linguine, Porcini, Truffles Cream Sauce (it can be served by ovo-lacto)*
- 西西里番茄鮮蝦義大利麵 460  
*Linguine, Fresh shrimp, Tomato Sauce*

服務費 10%另計  
10% service charge will be added

**酒肴 Snacks**

SMEXY 紅燒牛肉麵 <i>Taiwanese Special Beef Noodles</i>	380
十三香爐烤雞翅 <i>Grilled Chicken Wings (6 strings)</i>	220
黃金六兩糯米椒 (松阪豬) <i>Matsusaka Pork with Sautéed Manganji Green Pepper</i>	360
香蒜鮮蝦蕈菇  <i>Spicy Sautéed Shrimp &amp; Mushrooms</i>	480
醬燒菲力骰子牛 <i>8oz Diced Tenderloin Beef Steak</i>	660
歐式冷肉&起司盤 <i>European Cold Cut &amp; Cheese Platter</i>	580

**炸物 Fried Food**

酥炸椒鹽雞軟骨 <i>Fried Chicken Cartilage</i>	260
香酥雞米花  <i>Popcorn Chicken</i>	260
雪花蒜味脆薯 <i>French Fries, Garlic, Padano Cheese</i>	260
酥炸銀魚&丁香魚 <i>Fried Whitebait &amp; Clove Fish</i>	320

**甜點 Dessert**

檸檬塔 <i>Lemon Tart</i>	220
靜岡抹茶塔 <i>Matcha Tart</i>	220
72%黑巧克力塔 <i>72% Chocolate Tart</i>	220