

A LA CARTE MENU



SNACKS

House made strawberry espresso bread, butter

180

Jamón Ibérico de Bellota

50g 1280 / 100g 2480

SIDES

Potato purée

Truffled mac & cheese

Grilled corn, parmesan cheese

Grilled carrot, cottage cheese

Spanish rice, tomato

Maitake, bottarga

Charred Chinese kale, avocado

Potato fries, spicy ketchup

Creamed chayote shoots, herbed panko

Baked sweet potato, bacon jam

Crunchy onion rings

Roasted brussel sprouts

200

SAUCES

Sriracha kumquat

Cherry tomato vinaigrette

Pineapple salsa

Piri piri

Peanut mustard

Chimichurri

Fish sauce butter

Horseradish crème fraîche

Shallot compote

Black pepper beef jus

80

DESSERT

Cake of the day

Tart of the day

Soy-caramel soufflé, pineapple coconut sorbet

Chocolate sundae, black tea, kaffir lime

Hazelnut Saint-Honoré

Assorted fruits, daily sorbet

280

CRUDO

Tuna nigiri, avocado, olive emulsion, chive.....380

Kanpachi ceviche, tamarind, rose apple, jalapeño, coriander.....380

Japanese Wagyu sashimi, miso soy dressing, egg yolk, herb salad.....680

Fresh French oysters, cocktail sauce.....half dozen...980 / one dozen...1780

SOUPS AND SALADS

Apple and fennel salad, medjool dates, feta, apple cider vinaigrette.....320

Iceberg wedge salad, dried cranberry, parmesan vinaigrette.....320

Broccoli soup, light garlic, calamansi320

Seafood bisque, shrimp, cognac.....380

WARM STARTERS

Beer battered oysters, caper remoulade, Taiwanese basil.....480

Seared foie gras, strawberry jam, balsamic syrup, basil.....680

Sweet potato gnocchi, clam, creamy tomato sauce, dill380

Crunchy crab cake, frisée, yuzu kosho remoulade, okra480

Grilled asparagus, mushroom sauce, bacon.....380

WOODFIRED GRILL

Maine lobster.....1880

Tiger prawns.....880

Parrotfish.....880

Catch of the Day (please see our seafood display).....MP

AUS tenderloin 8 oz.....980

AUS Wagyu bone in ribeye M9 30 oz.....6980

AUS Wagyu short rib 6 oz.....1680

AUS Wagyu skirt 6 oz.....1480

JPN Wagyu striploin 8 oz.....2980

JPN Wagyu tenderloin 6 oz.....2580

JPN Wagyu ribeye 10 oz.....3480

USDA prime ribeye 12 oz.....1980

USDA prime dry aged 28 days porterhouse 42 oz.....5280

USDA prime dry aged 28 days bone in striploin 20 oz.....3380

NZ Lamb T-bone dry aged 7 days.....1380

Taiwan black pork chop.....1080

Taiwan spring chicken.....780

Wildwood cheeseburger.....680

*Grill items include your choice of one side and one sauce

Chef Proprietor

Lam Ming Kin

Head Chef

Ino Chen

All prices are listed in NTD and subject to 10% service charge