

LUNCH MENU



MAIN COURSE

WHITE / SPARKLING

Cava Anna De Codorniu Brut

Spain

Disznókő Dry Furmint Tokaji

Hungary

RED

Rolf Binder Halliwell, Shiraz Grenache

Australia

Chateau de Plassan

France

+200

Wildwood beyond burger, potato fries, spicy ketchup

580

Wildwood cheese burger, potato fries, spicy ketchup

680

Woodfired AUS steak salad, cauliflower, quinoa, yuzu mustard dressing

680

Woodfired AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

880

Woodfired USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus

1580

Woodfired mahi mahi, house cucumber kimchi, cherry tomato vinaigrette

680

Surf and Turf, USDA prime ribeye filet 6 oz and tiger prawns, Sautéed mushrooms, shallot compote

1780

Clam linguine, spicy white wine sauce, bacon, fennel

480

COFFEE / TEA

Americano Espresso Single/Double

Latte Black Tea

Cappuccino Green Tea

STARTER

+220

Romaine salad, daikon, warm bacon vinaigrette

or

Watermelon and cucumber salad, feta, soy

balsamic vinaigrette, mint

or

Kabocha soup, spiced maple gastrique

DESSERT

+180

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

ADD STARTER AND DESSERT

+300

Includes coffee or tea. All prices are listed in NTD and subject to 10% service charge