

BUSINESS LUNCH



— WHITE / SPARKLING — ◊ — APPETIZER — ◊

Prosecco Treviso Il Fresco Millesimato Spumante

2016 Italy

Franck Massard, Herbis Verdejo

Rueda 2016, Spain

Shaw and Smith, Sauvignon Blanc

2017 Australia

Romaine and radish salad, sourdough, parmesan dressing

or

Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint

or

Roasted cauliflower soup, almond, calamansi

— RED — ◊ — MAIN COURSE — ◊

Halliwell, Shiraz Grenache

2013 Australia

Rocca delle Macie, Vernaiolo Chianti DOCG

2016 Italy

Emiliana, Natura Malbec

2016 Chile

Wood fired AUS tenderloin 8oz, chayote, herbed panko,

horseradish crème fraîche +300

or

Wood fired USDA prime ribeye 12oz, grilled corn, parmesan cheese,

black pepper beef jus +1300

or

Wood fired JPN wagyu striploin 8oz, grilled carrot, cottage cheese,

chimichurri +2300

or

Wood fired threadfin, sugar snap peas and yam, mint,

cherry tomato vinaigrette

or

Wildwood cheeseburger, onion rings, spicy ketchup

— COFFEE —

Americano

Latte

Cappuccino

Espresso Single/Double

— TEA — ◊ — DESSERT — ◊

Black Tea

Green Tea

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

3 courses, includes coffee or tea 980

3 courses, includes coffee or tea and a glass of wine 1180

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