SET MENU

STARTER

Kanpachi sashimi,
cherry tomato dressing,
preserved prune, basil
or
Hokkaido scallop, prickly ash,
calamansi ponzu
or
Daily salad

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Beef goulash, crouton,
gruyère cheese
or
Daily soup

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Beer battered oysters,
snow pea dip, celery
or
Fried calamari, yuzu dip, sesame
or
Crunchy crab cake, caviar,
yuzu kosho rémoulade, okra *+480*

DESSERT

Cake of the day
or
Tart of the day
or
Seasonal fruit dessert

BEVERAGE

Coffee
or
Tea

MAIN COURSE

Catch of the day, roasted cauliflower with gochujang sauce,
cherry tomato vinaigrette
2080

Taiwan Sasso chicken leg, potato purée, piri piri
2080

Taiwan pork jowl, fried eggplant,
black bean pomodoro sauce, kumquat sriracha
2080

NZ lamb chops, roasted cauliflower with gochujang sauce,
herb mustard butter
2280

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche
2280

AUS wagyu New York striploin 12 oz, fried eggplant,
black bean pomodoro sauce, horseradish crème fraîche
4480

USDA prime ribeye 10 oz, truffled mac & cheese, shallot compote
3380

USDA prime ribeye filet 8 oz, potato fries,
spicy ketchup, herb mustard butter
2680

USDA prime short ribs 6 oz, potato fries, spicy ketchup, shallot compote
2980

USDA prime ribeye cap 6 oz, grilled corn, parmesan cheese,
black pepper beef jus
3280

Surf and Turf - USDA prime ribeye filet 8 oz and tiger prawns,
truffled mac & cheese, cherry tomato vinaigrette
3680

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn, parmesan cheese,
fried eggplant, black bean pomodoro sauce, herb mustard butter, shallot compote (for 2)
3580/person

Chef Proprietor
Lam Ming Kin

Head Chef
Wei Wu

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

SHARING MENU FOR 4

Walnut raisin sourdough, butter

Romaine salad, chorizo, maggi-mayo, tortilla

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Daily soup

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Fried calamari, yuzu dip, sesame

Charred asparagus, crunchy egg, romesco, herbs

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USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn, parmesan cheese, black pepper beef jus

Taiwan pork jowl, roasted cauliflower with gochujang sauce, kumquat sriracha

Catch of the day, fried eggplant, black bean pomodoro sauce, cherry tomato vinaigrette

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Cake of the day / Tart of the day

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Coffee or tea

All prices are listed in NTD8880 and subject to 10% service charge

SNACKS

Walnut raisin sourdough, butter
240

Selection of
premium Taiwanese ham
(classic salami, smoked paprika chorizo,
coppa ham, green pepper salami)
580

SIDES

Potato purée

Truffled mac & cheese

Grilled corn, parmesan cheese

Roasted cauliflower with
gochujang sauce

Potato fries, spicy ketchup

Fried eggplant,
black bean pomodoro sauce

280

SAUCES

Cherry tomato vinaigrette

Kumquat sriracha

Piri piri

Herb mustard butter

Horseradish crème fraîche

Black pepper beef jus

Shallot compote

80

DESSERT

Cake of the day

Tart of the day

Seasonal fruit dessert

280

CRUDO

Kanpachi sashimi, cherry tomato dressing, preserved prune, basil 420
Hokkaido scallop, prickly ash, calamansi ponzu 420

SOUP AND SALADS

Daily salad 380
Romaine salad, chorizo, maggi-mayo, tortilla 380
Kale salad, cannellini bean, cumin, parmesan 420
Beef goulash, crouton, gruyére cheese 420
Daily soup 380

WARM STARTERS

Beer battered oysters, snow pea dip, celery 580
Crunchy crab cake, caviar, yuzu kosho rémoulade, okra 880
Sauté clams, lima bean, salted egg yolk, yuzu kosho 550
Charred asparagus, crunchy egg, romesco, herbs 420
Red shrimp, Cajun spice, cherry tomato 580
Fried calamari, yuzu dip, sesame 420

WOODFIRED GRILL

Catch of the day (wild caught seafood, delivered fresh daily) ..... MP
AUS tenderloin 8 oz 1280
AUS wagyu New York striploin 12 oz 3480
USDA prime ribeye filet 8 oz 1680
USDA prime ribeye cap 6 oz 2280
USDA prime ribeye 10 oz 2380
USDA prime short ribs 6 oz 1980
USDA prime dry-aged 28 days bone in ribeye 25 oz 4880
Surf and Turf - USDA prime ribeye filet 8 oz and tiger prawns 2680
NZ lamb chops 1280
Taiwan pork jowl 1080
Taiwan Sasso chicken leg 1080
Wildwood cheese burger 780
Wildwood beyond burger 680
(Grill items include your choice of one side and one sauce)

Chef Proprietor
Lam Ming Kin

Head Chef
Wei Wu

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