

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 cheeseburger, 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, sautéed mushrooms, herb mustard butter

1580

Woodfired threadfin, house cucumber kimchi, cordia soy vinaigrette

680

Surf and Turf, USDA prime ribeye filet 6 oz and tiger prawns,
mac & cheese, chimichurri

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 and radish salad, sourdough,
parmesan dressing

or

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

or

Roasted cauliflower soup, almond, calamansi

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