

Choose from a selection of the finest meats and seafood, cooked to order on our wood fired grill.
 Mix and match with your favorite sides and sauces to craft your own gourmet meal.



— SNACKS — — CRUDO —

House-made longan rye bread, butter
 180 Kanpachi ceviche, tamarind, bell apple, jalapeño, coriander.....420

Selection of Spanish ham
 (Shoulder ham, chorizo, coppa) — SOUPS AND SALADS —

980 Romaine salad, chorizo, maggi-mayo, tortilla.....380
 Woodfired fig salad, stracciatella, balsamic dressing380
 Saffron seafood soup, dill, lime380

— SIDES — — WARM STARTERS —

Potato purée Beer battered oysters, gribiche sauce, parsley.....480
 Truffled mac & cheese Seared foie gras, kyoho grape compote, tarragon780
 Grilled corn, parmesan cheese Sautéed clams, spicy tomato sauce, herbs.....420
 Maitake, bottarga Grilled asparagus, mushroom sauce, bacon.....420
 Potato fries, spicy ketchup Fried calamari, yuzu dip, sesame.....420
 House cucumber kimchi
 Grilled vegetables
 Broccoli, cherry tomato
 200

— SAUCES — — WOODFIRED GRILL —

Cherry tomato vinaigrette Catch of the day (wild caught seafood, delivered fresh daily).....MP
 Cordia-soy vinaigrette AUS tenderloin 8 oz.....980
 Piri piri USDA prime ribeye cap 6 oz1980
 Herb mustard butter USDA prime ribeye 12 oz1980
 Horseradish crème fraîche USDA prime dry-aged 28 days bone in ribeye 25 oz3380
 Black pepper beef jus USDA prime dry-aged 28 days bone in striploin 20 oz3280
 80 USDA prime dry-aged 28 days porterhouse 35 oz4980

— DESSERT —

Cake of the day Surf and Turf - USDA prime ribeye fillet 6 oz, tiger prawns.....1680
 Tart of the day NZ lamb chops.....980
 Seasonal fruit dessert Taiwan Sasso chicken leg.....780
 280 Taiwan pork jowl.....780
 Wildwood cheeseburger.....680
 Wildwood beyond burger.....580

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

Chef Proprietor
 Lam Ming Kin

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