

LUNCH MENU

STARTER

Romaine lettuce salad, maple syrup
bacon, parmesan dressing

or

Butter lettuce, tangerine salad,
cherry tomato, ginger vinaigrette

or

Broccoli soup, light garlic, calamansi

+220

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

+180

MAIN COURSE

Orecchiette, mushroom, beyond sausage, black truffle

480

Woodfired chicken leg salad, cauliflower, quinoa, yuzu mustard dressing

480

Woodfired miso halibut salad, cauliflower, quinoa, yuzu mustard dressing

480

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 catch of the day, house cucumber kimchi,
cherry tomato vinaigrette

680

AUS tenderloin 8 oz, potato purée, herb mustard butter

980

Surf and Turf – AUS tenderloin 6 oz and tiger prawns,
truffled mac & cheese, piri piri sauce

1580

USDA prime ribeye 10 oz, grilled corn, parmesan cheese,
black pepper beef jus

1680

ADD STARTER AND DESSERT

+300

AUTUMN & WINTER SPECIAL COCKTAILS

Coming Up Roses

Gin, lemon juice, rose syrup, root beer

Golden Hour

Rum, lemon juice, passionfruit syrup, root beer

Blue Box

Vodka, lemon juice, blue curacao, root beer

+250

WHITE WINE/SPARKLING

Zardetto Spumante Private
Cuvee Brut

Italy

Sparkling Grandial Brut

France

Alameda Chardonnay

Argentina

RED WINE

Contenda Cabernet Sauvignon

Spain

+200

Includes coffee or tea

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