



2025  
CHINESE NEW YEAR

Kanpachi ceviche, cherry tomato dressing, preserved prune, basil



Caramelized fig, Ibérico ham, smoked ricotta cheese, lemon vinaigrette



Classic French onion soup



Red coral trout fillet, Hokaido scallop, caviar, salmon roe, beurre blanc



AUS tenderloin 8 oz, potato purée, horseradish crème fraîche \$3280

Ibérico pork tomahawk, grilled okra, tempeh, garlic, chimichurri \$3880

NZ lamb chops, truffled baby chinese cabbage, herb mustard butter \$3280

USDA prime ribeye cap 6 oz, truffled mac & cheese, black pepper beef jus \$3980

Surf and Turf - USDA prime ribeye fillet 6 oz and tiger prawns,  
potato fries, spicy ketchup, cherry tomato vinaigrette \$4180

USDA prime dry-aged 28 days bone in ribeye 25 oz,  
grilled corn, parmesan cheese, dry-aged cauliflower, sun-dried tomato, bacon,  
black pepper beef jus, herb mustard butter(for 2) \$4380/per person



Basque cheesecake



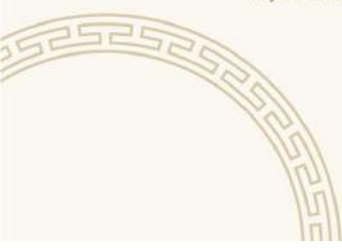
Coffee or Tea



WINE PAIRING

4 Glasses \$1680

The water charge is NTD120 per person. All prices are listed in NTD and subject to 10% service charge. If you have any concerns regarding food allergies or intolerances, please alert the server before ordering.





2025  
CHINESE NEW YEAR

Sharing Menu For 4

Walnut raisin sourdough, butter

Romaine lettuce salad, chorizo, maggi-mayo, tortilla

Crab, beetroot, sun-dried tomato, yuzu vinaigrette



Daily soup



Fried calamari, gochujang mayonnaise, coleslaw

Fried soft shell crabs, sriracha onion, tartar sauce

Charred asparagus, mushroom sauce, bacon



USDA prime dry-aged 28 days bone in ribeye 25 oz, dry-aged cauliflower,  
sun-dried tomato, bacon, black pepper beef jus

Taiwan pork jowl, grilled corn, parmesan cheese, herb mustard butter

Catch of the day, truffled fries, cherry tomato vinaigrette

Maine lobster, grilled okra, tempeh, garlic, cherry tomato vinaigrette



Cake of the day / Tart of the day



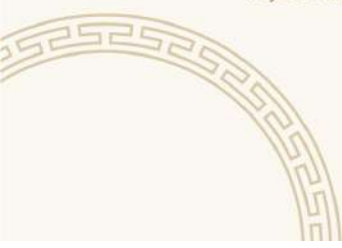
Coffee or Tea

**\$13880**

WINE PAIRING

4 Glasses \$1680

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# SET MENU

## STARTER

[Choose one]

Kanpachi ceviche,  
cherry tomato dressing,  
preserved prune, basil

or

Hokkaido scallop, prickly ash,  
calamansi ponzu

or

Daily salad

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[Choose one]

Seafood bisque, cognac, dill

or

Daily soup

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[Choose one]

Fried soft shell crabs, sriracha onion,  
maggi-mayo

or

Fried calamari,  
gochujang mayonnaise, coleslaw

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, grilled okra, tempeh, garlic, cherry tomato vinaigrette

2280

Taiwan Sasso chicken leg, potato purée, piri piri

2180

Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter

2280

NZ lamb chops, truffled mac & cheese, herb mustard butter

2580

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

2380

USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus

3580

USDA prime ribeye filet 6 oz, potato fries,  
spicy ketchup, herb mustard butter

2880

USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri

2980

AUS wagyu striploin 12 oz, grilled okra,  
tempeh, garlic, horseradish crème fraîche

4480

USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus

3480

Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,  
truffled mac & cheese, cherry tomato vinaigrette

3780

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn,  
parmesan cheese, dry-aged cauliflower, sun-dried tomato,  
bacon, chimichurri, black pepper beef jus (for 2)

4180/per person

Head Chef

Jarry Liu

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# SHARING MENU FOR 4



Walnut raisin sourdough, butter

Romaine lettuce salad, maple bacon, caesar dressing

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Daily soup

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Fried calamari, gochujang mayonnaise, coleslaw

Fried soft shell crabs, sriracha onion, maggi-mayo

Charred asparagus, mushroom sauce, bacon

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USDA prime dry-aged 28 days bone in ribeye 25 oz, dry-aged cauliflower,  
sun-dried tomato, bacon, black pepper beef jus

Taiwan pork jowl, grilled corn, parmesan cheese, herb mustard butter

Catch of the day, grilled okra, tempeh, garlic, cherry tomato vinaigrette

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Cake of the day / Tart of the day

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Coffee or tea

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## SNACKS

Walnut raisin sourdough, butter  
280

Selection of premium Taiwanese ham  
580

## SIDES

Potato purée  
Truffled mac & cheese  
Grilled corn, parmesan cheese  
Potato fries, spicy ketchup  
Grilled okra, tempeh, garlic  
Dry-aged cauliflower,  
sun-dried tomato, bacon  
280

Sauté mushroom, shrimp, marjoram  
380

## SAUCES

Cherry tomato vinaigrette  
Chimichurri  
Piri piri  
Herb mustard butter  
Horseradish crème fraîche  
Black pepper beef jus  
280

## DESSERT

Cake of the day  
Tart of the day  
Seasonal fruit dessert  
280

## CRUDO

Kanpachi ceviche, cherry tomato dressing, preserved prune, basil .....480  
Hokkaido scallop, prickly ash, calamansi ponzu.....480

## SOUPS AND SALADS

Daily salad .....380  
Romaine lettuce salad, maple bacon, caesar dressing .....420  
Kale salad, cannellini bean, cumin, parmesan .....420  
Seafood bisque, cognac, dill .....480  
Daily soup .....380

## WARM STARTERS

Fried soft shell crabs, sriracha onion, maggi-mayo .....580  
Crunchy crab cake, caviar, yuzu kosho rémoulade, okra .....880  
Roasted seasonal vegetables, red curry emulsion, pita .....580  
Charred asparagus, mushroom sauce, bacon .....480  
Fried calamari, gochujang mayonnaise, coleslaw .....580

## WOODFIRED GRILL

Catch of the day (wild caught seafood, delivered fresh daily),  
grilled okra, tempeh, garlic, cherry tomato vinaigrette.....MP  
AUS tenderloin 8 oz, potato purée, horseradish crème fraîche ..... 1380  
USDA prime ribeye filet 6 oz, potato fries, spicy ketchup, herb mustard butter ..... 1880  
USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus ..... 2480  
USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus ..... 2580  
USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri ..... 1980  
AUS wagyu striploin 12 oz, grilled okra, tempeh, garlic, horseradish crème fraîche 3480  
USDA prime dry-aged 28 days bone in ribeye 25 oz, dry-aged cauliflower,  
sun-dried tomato, bacon, black pepper beef jus ..... 5880  
Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,  
truffled mac & cheese, cherry tomato vinaigrette ..... 2780  
NZ lamb chops, truffled mac & cheese, herb mustard butter ..... 1580  
Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter ..... 1280  
Taiwan Sasso chicken leg, potato purée, piri piri ..... 1180  
Wildwood cheese burger, potato fries, spicy ketchup .....880  
Wildwood beyond burger, potato fries, spicy ketchup .....880

Head Chef  
Jarry Liu

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