

# BUSINESS LUNCH



## — WHITE / SPARKLING — ◆ — APPETIZER — ◆

Prosecco Treviso II Fresco Millesimato Spumante

*2016 Italy*

Franck Massard, Herbis Verdejo

*Rueda 2016, Spain*

Shaw and Smith, Sauvignon Blanc

*2017 Australia*

Romaine and radish salad, sourdough, parmesan dressing

or

Beet salad, cherry tomato, feta, olives

or

Creamy chesnut soup, cranberry, chive

## — RED — ◆ — MAIN COURSE — ◆

Halliwell, Shiraz Grenache

*2013 Australia*

Rocca delle Macie, Vernaiolo Chianti DOCG

*2016 Italy*

Emiliana, Natura Malbec

*2016 Chile*

Wood fired AUS tenderloin 8oz, potato purée,

horseradish crème fraîche +300

or

Wood fired USDA prime ribeye 12oz, truffled mac & cheese,

black pepper beef jus +1300

or

Wood fired JPN wagyu striploin 8oz, maitake, bottarga,

chimichurri +2300

or

Wood fired threadfin, Chinese kale, avocado, pineapple salsa,

or

Wildwood cheeseburger, onion rings, spicy ketchup

or

Wood fired squid casareccia pasta, cashew nut pesto,

cherry tomato, haricot vert

## — COFFEE —

Americano

Latte

Cappuccino

Espresso Single/Double

## — TEA — ◆ — DESSERT — ◆

Black Tea

Green Tea

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

3 courses, includes coffee or tea 980

3 courses, includes coffee or tea and a glass of wine 1180

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