

LUNCH MENU

STARTER

Romaine salad, chorizo,
maggi mayo, tortilla

or

Butter lettuce, tangerine salad,
cherry tomato, ginger vinaigrette

or

Green minestrone

+220

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

+180

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

MAIN COURSE

Yuzu kosho clams linguine, cherry tomato, arugula

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,
cordia soy vinaigrette

680

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

980

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

1580

USDA prime ribeye 10 oz, maitake, bottarga, herb mustard butter

1680

ADD STARTER AND DESSERT

+300

Includes coffee or tea

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