

BUSINESS LUNCH



— WHITE / SPARKLING — ◆ — APPETIZER — ◆

Cava Anna De Codorniu Brut
Spain
Disznókő Dry Furmint Tokaji
Hungary

Romaine and radish salad, sourdough, parmesan dressing
or
Apple and fennel salad, medjool dates, feta, apple cider vinaigrette
or
Roasted cauliflower soup, almond, calamansi

— RED — ◆ — MAIN COURSE — ◆

Rolf Binder Halliwell, Shiraz Grenache
Australia
Chateau de Plassan
France

Wood fired AUS tenderloin 8oz, spanish rice
peanut mustard +300
or
Wood fired USDA prime ribeye 12oz, potato purée
piri piri +1300
or
Wood fired JPN A4 Kumamoto wagyu striploin 8oz, baked sweet potato
black pepper beef jus +2300
or
Wood fired Mackerel, truffled mac & cheese
siracha kumpquat
or
Bucatini Bolognese, Taiwanese basil, pecorino
or
Wildwood cheeseburger, onion rings, spicy ketchup
or
Wildwood beyond burger, onion rings, spicy ketchup

— COFFEE —

Americano
Latte
Cappuccino
Espresso Single/Double

— TEA — ◆ — DESSERT — ◆

Black Tea
Green Tea

Cake of the day
or
Tart of the day
or
Seasonal popsicle

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