

BUSINESS LUNCH



— WHITE / SPARKLING — ◆ — APPETIZER — ◆

Cava Anna De Codorniu Brut

Spain

Disznókő Dry Furmint Tokaji

Hungary

Romaine salad, daikon, warm bacon vinaigrette

or

Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint

or

Kabocha soup, spiced maple gastrique

— RED — ◆ — MAIN COURSE — ◆

Rolf Binder Halliwell, Shiraz Grenache

Australia

Chateau de Plassan

France

Wood fired AUS tenderloin 8oz, potato purée

peanut mustard +300

or

Wood fired USDA prime ribeye 12oz, spanish rice

shallot compote +1300

or

Wood fired JPN A4 Kumamoto wagyu striploin 8oz, grilled carrot, cottage cheese

horseradish crème fraîche +2300

or

Wood fired mahi mahi, creamed chayote

cherry tomato vinaigrette

or

Sweet potato gnocchi, shrimp, creamy tomato sauce, dill

or

Wildwood cheeseburger, potato fries, spicy ketchup

or

Wildwood beyond burger, potato fries, 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

Assorted fruits, daily sorbet

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