

# SET MENU



## STARTER

Daily salad  
*or*  
Kanpachi ceviche, tomato gelée,  
plum, shiso  
*or*  
Kale salad, cannellini bean,  
cumin, parmesan  
*or*  
Scallop sashimi, daikon,  
finger lime, dashi +200

\*\*\*

Daily soup  
*or*  
Shrimp bisque, cognac, dill

\*\*\*

Grilled asparagus,  
mushroom sauce, bacon  
*or*  
Beer battered oysters,  
snow pea dip, celery  
*or*  
Seared foie gras, pineapple,  
mizuna +480

## DESSERT

Cake of the day  
*or*  
Tart of the day

## BEVERAGE

Coffee  
*or*  
Tea

## MAIN COURSE

Catch of the day, sauté Chinese kale, preserved black beans,  
cherry tomato vinaigrette  
1880

Taiwan Sasso chicken leg, potato purée, piri piri  
1880

Taiwan pork jowl, sauté Chinese kale, preserved black beans, sriracha kumquat  
1880

NZ lamb chops, crunchy onion rings, herb mustard butter  
2180

AUS tenderloin 6 oz, potato purée, horseradish crème fraîche  
2180

USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus  
2980

USDA prime ribeye filet 8 oz, sauté Chinese kale,  
preserved black beans, herb mustard butter  
2780

USDA prime ribeye cap 6 oz, grilled corn,  
parmesan cheese, black pepper beef jus  
2980

Surf and Turf - AUS tenderloin 6 oz and tiger prawns,  
truffled mac & cheese, cherry tomato vinaigrette  
2880

USDA prime dry-aged 28 days bone in striploin 20 oz, truffled mac & cheese,  
crunchy onion rings, herb mustard butter, horseradish crème fraîche (for 2)  
3480/person

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn,  
parmesan cheese, potato purée, potato fries, spicy ketchup,  
black pepper beef jus, herb mustard butter, piri piri (for 3)  
2880/person

USDA prime dry-aged 28 days porterhouse 35 oz,  
potato purée, truffled mac & cheese, sauté Chinese kale, preserved black beans,  
crunchy onion rings, horseradish crème fraîche, black pepper beef jus,  
herb mustard butter, sriracha kumquat (for 4)  
2680/person

Chef Proprietor  
Lam Ming Kin

Head Chef  
Wei Wu

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



## SNACKS

Walnut raisin sourdough, butter  
220

Selection of Spanish ham  
(classic salami,  
smoked paprika chorizo,  
coppa ham, green pepper salami)  
580

## SIDES

Potato purée  
Truffled mac & cheese  
Grilled corn, parmesan cheese  
Sautéed Chinese kale, preserved  
black beans  
Potato fries, spicy ketchup  
Crunchy onion rings  
200

## SAUCES

Cherry tomato vinaigrette  
Sriracha kumquat  
Piri piri  
Herb mustard butter  
Horseradish crème fraîche  
Black pepper beef jus  
200

## DESSERT

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

## CRUDO

Kanpachi ceviche, tomato gelée, plum, shiso.....420

## SOUP AND SALADS

Romaine salad, chorizo, maggi-mayo, tortilla.....380  
Kale salad, cannellini beans, cumin, parmesan.....380  
Shrimp bisque, cognac, dill.....380

## WARM STARTERS

Beer battered oysters, snow pea dip, celery.....580  
Seared foie gras, pineapple, mizuna.....780  
Lemongrass sambal sautéed clams, crème fraîche, rice cracker, curry leaves...480  
Grilled asparagus, mushroom sauce, bacon.....480  
Red shrimp, Cajun spice, cherry tomato.....580

## WOODFIRED GRILL

Catch of the day (wild caught seafood, delivered fresh daily) .....MP  
AUS tenderloin 8 oz.....1180  
USDA Prime ribeye filet 8 oz.....1680  
USDA Prime ribeye cap 6 oz.....1980  
USDA Prime ribeye 10 oz.....2080  
USDA Prime dry-aged 28 days bone in striploin 20 oz.....4880  
USDA Prime dry-aged 28 days bone in ribeye 25 oz.....4880  
USDA Prime dry-aged 28 days porterhouse 35 oz.....5980  
Surf and Turf - AUS tenderloin 6 oz and tiger prawns.....1680  
NZ lamb chops.....1180  
Taiwan Sasso chicken leg.....880  
Taiwan pork jowl.....880  
Wildwood cheese burger.....680  
Wildwood beyond burger.....580

\*Grill items include your choice of one side and one sauce

Chef Proprietor  
Lam Ming Kin

Head Chef  
Wei Wu

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