

# 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

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