

BUSINESS LUNCH



— WHITE / SPARKLING — ◆ — APPETIZER — ◆

Prosecco Treviso Il Fresco Millesimato Spumante

Italy

Shaw and Smith, Sauvignon Blanc

Australia

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 threadfin, onion rings

cherry tomato vinaigrette

or

Wildwood cheeseburger, potato fries, spicy ketchup

or

Bucatini Bolognes, basil, pecorino

— 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