

# LUNCH MENU



## STARTER

Romaine and radish salad, sourdough,  
parmesan dressing

or

Honeydew melon salad, stracciatella,  
hazelnut vinaigrette

or

Tomato oxtail soup, basil  
+220

## DESSERT

Cake of the day or tart of the day  
+180

### SUMMER COCKTAIL DRINKS

#### Rose & lemon twist bubble

Gin, fresh lemon juice, homemade rose syrup,  
root beer

#### Passionfruit & green tea bubble

Rum, fresh lemon juice,  
homemade passionfruit syrup, root beer

#### Blue fairy bubble

Vodka, fresh lemon juice, blue curacao liqueur,  
root beer

+250

### WHITE WINE / SPARKLING

Zardetto Spumante Private  
Cuvee Brut

*Italy*

Sparkling Grandial Brut

*France*

Alameda Chardonnay

*Argentina*

### RED WINE

Contenda Cabernet Sauvignon

*Spain*

+200

## MAIN COURSE

Pesto tofette, Spanish ham, green bean  
380

Woodfired chicken leg salad, cauliflower, quinoa,  
yuzu mustard dressing  
480

Woodfired miso halibut salad, cauliflower, quinoa,  
yuzu mustard dressing  
480

Wildwood beyond burger, potato fries, spicy ketchup  
580

Wildwood cheese burger, potato fries, spicy ketchup  
680

Woodfired AUS steak salad, cauliflower, quinoa,  
yuzu mustard dressing  
680

Woodfired catch of the day, house cucumber kimchi,  
cordia soy vinaigrette  
680

AUS tenderloin 8oz, potato purée,  
horseradish crème fraîche  
980

USDA prime ribeye 10oz,  
broccoli & cherry tomato, herb mustard butter  
1680

**ADD STARTER AND DESSERT +300**

Includes coffee or tea

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