

BUSINESS LUNCH



— WHITE / SPARKLING — ◆ — APPETIZER — ◆

Cava Anna De Codorniu Brut
Spain
Disznókő Dry Furmint Tokaji
Hungary

Romaine and radish salad, sourdough, parmesan dressing
or
Beet salad, cherry tomato, feta, olives
or
Seafood chowder, oyster crackers, dill

— RED — ◆ — MAIN COURSE — ◆

Rolf Binder Halliwell, Shiraz Grenache
Australia
Chateau de Plassan
France

Wood fired AUS tenderloin 8oz, potato purée
horseradish crème fraîche +300
or
Wood fired USDA prime ribeye 12oz, truffled mac & cheese
black pepper beef jus +1300
or
Wood fired JPN A4 Kumamoto wagyu striploin 8oz, maitake, bottarga
chimichurri +2300

— COFFEE —

Americano
Latte
Cappuccino
Espresso Single/Double

Wood fired threadfin, Chinese kale, avocado
pineapple salsa
or
Wood fired squid casareccia pasta, cashew nut pesto, cherry tomato, haricot vert
or
Wildwood cheeseburger, onion rings, spicy ketchup
or
Wildwood beyond burger, onion rings, spicy ketchup

— TEA — ◆ — DESSERT — ◆

Black Tea
Green Tea

Cake of the day
or
Tart of the day
or
Seasonal popsicle

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