

LUNCH MENU



STARTER +280

Mixed salad, smoked chicken,
padano cheese, cajun vinaigrette

or

Pumpkin soup, café ole,
pumpkin seeds

DESSERT +180

Basque Cheesecake

or

Dessert of the day

or

Seasonal fruit dessert

Alcohol Free Sparkling

Spumante Blanc de Blanc

Spumante Rose

+280

Selection of the Day

House Sparkling Wine

House White Wine

House Red Wine

+250

MAIN COURSE

Stew smoked pork cheek, grilled vegetables

580

Grilled squid, sun-dried tomato, cream, ink spaghetti

680

Tuscan-style seafood rice

780

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

780

Wildwood Omni burger, potato fries, spicy ketchup

880

Wildwood cheese burger, potato fries, spicy ketchup

880

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

980

Woodfired catch of the day, brussels sprout, garlic,
crumbled sausage, cherry tomato balsamic vinaigrette

980

AUS grain-feed 150 days tenderloin 6 oz, potato purée,
horseradish crème fraîche

1380

USDA prime ribeye filet 6 oz, potato fries,
spicy ketchup, herb mustard butter

1880

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

2580

Add starter and dessert

+380

Includes coffee or tea. The water charge is NTD120 / per person.

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

If you have any concerns regarding food allergies or intolerances, please alert the server before ordering.



SET MENU

STARTER

[Choose one]

Tuna sashimi, citrus
caper vinaigrette

or

Hokkaido scallop, prickly ash,
calamansi ponzu

or

Daily salad

[Choose one]

Saffron seafood soup

or

Daily soup

[Choose one]

Fried soft shell crabs, sriracha onion,
maggi-mayo

or

Roasted halibut, maqaw chili butter,
cannellini bean purée, bacon, sugar snap peas

or

Crunchy crab cake, caviar,
yuzu kosho rémoulade +480

DESSERT

Basque Cheesecake

or

Dessert of the day

or

Seasonal fruit dessert

BEVERAGE

Coffee

or

Tea

MAIN COURSE

Taiwan Sasso chicken leg, spiced pilaf, piri piri

2180

Catch of the day, brussels sprout, garlic, crumbled sausage,
cherry tomato balsamic vinaigrette

2280

BBQ Taiwan black pork ribs, potato fries, spicy ketchup,
pickled red cabbage

2280

AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche

2380

NZ lamb chops, truffled mac & cheese, herb mustard butter

2580

USDA prime ribeye filet 6 oz, potato fries,
spicy ketchup, herb mustard butter

2880

USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri

2980

USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus

3480

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

3580

Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato balsamic vinaigrette

3780

Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop, fennel

4180

USDA prime dry-aged 28 days bone in ribeye 25 oz,
pesto wild mushrooms, maple cauliflower, sun-dried tomato,
bacon, chimichurri, black pepper beef jus (for 2)

8380/for two

Head Chef

Jarry Liu

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The water charge is NTD120 / per person and subject to 10% service charge.

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SHARING MENU FOR 4

Manitoba bread, balsamic vinaigrette

Fig salad, serrano ham, burrata, walnut, lemon vinaigrette

Daily soup

Roasted halibut, maqaw chili butter, white bean purée, sugar snap peas

Fried soft shell crabs, sriracha onion, maggi-mayo

Charred asparagus, mushroom sauce, bacon

USDA prime dry-aged 28 days bone in ribeye 25 oz,
maple cauliflower, bacon, black pepper beef jus

Taiwan pork jowl, pesto wild mushrooms, herb mustard butter

Catch of the day, brussels sprout, garlic, crumbled sausage, cherry tomato balsamic vinaigrette

Basque Cheesecake / Dessert of the day

Coffee or tea

All prices are listed in NTD9880.

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SNACKS

Manitoba bread, balsamic vinaigrette
280

Selection of premium Taiwanese ham
580

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Potato fries, spicy ketchup
Brussels sprout, garlic,
crumbled sausage
Maple cauliflower,
sun-dried tomato, bacon
280

Sautéed mushroom, shrimp, marjoram
380

SAUCES

Cherry tomato balsamic vinaigrette
Chimichurri
Piri piri
Herb mustard butter
Horseradish crème fraîche
Black pepper beef jus
80

DESSERT

Basque Cheesecake
Dessert of the day
Seasonal fruit dessert
280

COLD DISHES

Tuna sashimi, citrus caper vinaigrette480
Hokkaido scallop, prickly ash, calamansi ponzu.....480

SOUPS AND SALADS

Daily soup280
Saffron seafood soup.....380
Daily salad380
Kale salad, cannellini bean purée, cumin, parmesan420
Fig salad, serrano ham, burrata, walnut, lemon vinaigrette480
Romaine lettuce salad, smked chicken, caesar dressing, corn crisps.....480

WARM STARTERS

Charred asparagus, mushroom sauce, bacon480
Fried soft shell crabs, sriracha onion, maggi-mayo580
Roasted halibut, maqaw chili butter, cannellini bean purée, bacon, sugar snap peas 580
Crunchy crab cake, caviar, yuzu kosho remoulade880

WOODFIRED GRILL

USDA prime dry-aged 28 days bone in ribeye 25 oz,
truffle fries, bacon, black pepper beef jus 5880
Catch of the day (wild caught seafood, delivered fresh daily),
brussels sprout, garlic, crumbled sausage, cherry tomato balsamic vinaigrette.....MP
Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop, dill 2980
Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato balsamic vinaigrette 2780
USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2580
USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus 2480
USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri 1980
USDA prime ribeye filet 6 oz, potato fries, spicy ketchup, herb mustard butter 1880
NZ lamb chops, truffled mac & cheese, herb mustard butter 1580
AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche 1380
BBQ Taiwan black pork ribs, potato fries, spicy ketchup, pickled red cabbage 1380
Taiwan Sasso chicken leg, spiced pilaf, piri piri..... 1280
Wildwood cheese burger, potato fries, spicy ketchup880
Wildwood Omni burger, potato fries, spicy ketchup.....880

Head Chef
Jarry Liu

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假日早午餐 WEEKEND BRUNCH

原木炭烤・酪梨沙拉

WILDWOOD AVOCADO SALAD

煙燻炭烤雞腿排 凱薩醬 \$680

Wood-fire grilled chicken thigh, Caesar dressing

季節水果 煙燻瑞可塔 柚子油醋  \$680

Seasonal fruits, Smoked ricotta, Yuzu vinaigrette

煙燻肯瓊鮮蝦 檸檬油醋 \$780

Smoked cajun prawns, Lemon vinaigrette

原木炭烤澳洲牛菲力 4oz 核桃油醋 \$980

Wildwood AUS tenderloin 4oz, Walnut vinaigrette

以上均附 香草司康、水煮蛋、酪梨、綜合沙拉

Above all served with Vanilla scone, Boiled egg, Avocado, Mixed salad

義大利麵 PASTA

爐烤中卷 風乾番茄 奶油 墨魚義大利麵 \$680

Grilled squid, Sun-dried tomato, Cream, Ink spaghetti

蛤蜊 青醬 珠貝 鳥巢麵 \$680

Clams, Bay scallops, Nut pesto, Tagliatelle

原木炭烤開放三明治

WILDWOOD OPEN SANDWICH

煙燻鮭魚 酸豆 酪梨 優格蒔蘿 \$680

Smoked salmon, Capers, Avocado, Yogurt dill sauce

賽拉諾火腿 青醬野菇 胡椒楓糖醬 \$680

Serrano ham, Pesto wild mushrooms, Pepper maple

美國牛肉漢堡排 起司 焦化洋蔥 花生醬 \$880

USDA Beef patty, Cheese, Caramelized onions, Peanut butter

素漢堡排 起司 松露蛋黃醬  \$880

Omni meat patties, Cheese, Truffle aioli

以上均附 酸裸麥麵包、炒蛋、綜合芝麻葉沙拉、核桃油醋、薯條、優格(原味/黑糖/草莓果醬)

Above all served with Sourdough, Scrambled eggs, Arugula mixed salad, Walnut vinaigrette, Potato fries, Yogurt(Plain/Brown sugar/Strawberry jam)

原木炭烤・歐姆蛋

WILDWOOD・OMELET

煙燻厚培根 辣味番茄醬 \$780

Smoked bacon, Spicy ketchup

炙燒無花果 煙燻瑞可塔 巴薩米克醋 \$680

Torched fig, Smoked ricotta, Balsamic vinaigrette

比目魚幽庵燒 柚子味噌 \$780

Charred halibut, You-An style, Yuzu miso

美國牛肉漢堡排 起司 焦化洋蔥 花生醬 \$880

USDA beef patty, Cheese, Caramelized onions, Peanut butter

素漢堡排 起司 松露蛋黃醬  \$880

Omni meat patties, Cheese, Truffle aioli

以上均附 布里歐吐司、歐姆蛋、綜合羽衣甘藍沙拉、檸檬油醋、風乾番茄、醃漬蔬菜

Above all served with Brioche, Omelet, Kale salad, Lemon vinaigrette, Sun-dried tomato, Pickled vegetables

週末限定! 每週六、日 11:00-17:00 限時供應 Weekend Exclusive! Available every Saturday and Sunday from 11:00 AM to 5:00 PM.

本菜單麵包均使用 KANG Artisan Bakery | All bread featured on this menu is handcrafted by KANG Artisan Bakery

 蛋奶素 | 所有餐點搭配皆為固定 恕無法客製化 | 低消為每人一份主餐 | 每份主餐均附美式咖啡/紅茶

所有價格以NTD(新台幣)計算 | 另加10%服務費, 需酌收水資每位NTD120 | 最後點餐: 餐點16:00; 飲品16:30

 Lacto-ovo Vegetarian | To maintain quality, all dishes are fixed and not customizable Minimum order: one main dish per person | Every main course includes American coffee or Black tea

All price are listed in NTD | The water charge is NTD120 / per person and subject 10% service charge Last order : Food - 4:00 PM ; Beverage - 4:30 PM



WILDWOOD
LIVE FIRE CUISINE

甜點 SWEETS \$150

巴斯克乳酪蛋糕
Basque cheesecake

奶油千層蛋糕
Cream mille-crêpe cake

初榨橄欖油冰淇淋 / 覆盆子雪酪 一球 \$120 / 兩球 \$200
Extra virgin olive oil ice cream / Raspberry sorbet
1 scoop \$120 / 2 scoops \$200

小點 SNACKS

嚴選優格 (原味 / 黑糖 / 草莓果醬) \$90
Yogurt (Plain / Brown sugar / Strawberry jam)

每日湯品 \$280
Daily soup

拼盤 - 起司條 / 炸薯條 / 洋蔥圈 \$480
Fried platter - Cheese sticks / Potato fries / Onion rings

酥炸軟殼蟹 是拉差洋蔥 美極蛋黃醬 \$580
Fried soft shell crabs, Sriracha onion, Maggi-mayo

無酒精調飲 \$180 NON-ALCOHOL

酸甜檸檬水
Wild lemonade

荔枝冰茶
Lychee ice tea

玫瑰葡萄柚氣泡飲
Rose, Grapefruit, Sparkling

咖啡 COFFEE \$200

拿鐵 (I/H)
Latte

卡布奇諾 (I/H)
Cappuccino

濃縮
Espresso

茶 TEA \$150

茉莉綠茶 (I/H) / 洋甘菊 (I/H)
Jasmine tea / Chamomile

炙燒烏龍鮮奶茶 (I/H)
Torch'd oolong milk tea

葡萄酒 WINE \$200 單杯 / Glass

WHITE Morandé Sauvignon Blanc

RED Bourg phidell les iris

啤酒 BEER \$200

Stella Artois

Heineken

酒精特調 COCKTAIL

Highball \$200
*House酒款

Gin tonic \$200
*House酒款

Sangria (I/H) \$250
House red wine, Cassis, Cointreau, Apple,
Orange, Honey, Lemon

Irish coffee (H) \$250
House whisky, Coffee, Sugar, Cream

WILD HOUR 14:00-17:00

所有飲品無限暢飲
Unlimited beverages during Wild Hour

消費方式: 每人\$499 或 加點任一餐點 享暢飲優惠價\$399

Pricing: NT\$499/person, or order any food, could enjoy the special price NT\$399/person

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WILDWOOD
LIVE FIRE CUISINE