

Choose from a selection of the finest meats and seafood, cooked to order on our wood fired grill.
Mix and match with your favorite sides and sauces to craft your own gourmet meal.



SNACKS

CRUDO, SOUPS, AND SALADS

House made longan rye bread, butter	Tomato oxtail soup, basil	380
180	Honeydew melon salad, stracciatella, hazelnut vinaigrette	380
Selection of Spanish ham	Kanpachi sashimi, daikon, finger lime, dashi, sumac	420
980		

SIDES

WARM STARTERS

Truffled mac & cheese	Grilled asparagus, mushroom sauce, bacon	420
Grilled corn, parmesan cheese	Fried calamari, yuzu dip, sesame	420
Potato fries, spicy ketchup	Beer battered oysters, gribiche sauce, parsley	480
Broccoli, cherry tomato	Seared foie gras, kyoho grape compote, tarragon	780
Potato purée		
House cucumber kimchi		
200		

SAUCES

WOODFIRED GRILL

Cherry tomato vinaigrette	Catch of the Day (wild caught seafood, delivered fresh daily)	MP
Piri piri	AUS tenderloin 8 oz	980
Cordia soy vinaigrette	USDA prime ribeye 12 oz	1980
Herb mustard butter	USDA prime dry-aged 28 days bone-in ribeye 25 oz	3380
Horseradish crème fraîche	USDA prime dry-aged 28 days bone-in striploin 20 oz	3280
Black pepper beef jus	USDA prime dry-aged 28 days porterhouse 35 oz	4980
80	Surf and Turf - AUS tenderloin 6 oz and tiger prawns	1580
	Taiwan Sasso chicken leg	780
	NZ lamb chops	980
	Wildwood beyond burger	580
	Wildwood cheeseburger	680

DESSERT

Cake of the day
Tart of the day
280

*Grill items include your choice of one side and one sauce

Chef Proprietor

Lam Ming Kin

Head Chef

Ino Chen

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

DINNER SET MENU

Kanpachi sashimi, daikon, finger lime, dashi, sumac
or
Honeydew melon salad, stracciatella, hazelnut vinaigrette

Tomato oxtail soup, basil

Fried calamari, yuzu dip, sesame
or
Seared foie gras, brioche, kyoho grape compote, tarragon +500

Catch of the day, broccoli, cherry tomato, cordia soy vinaigrette 1800

Taiwan Sasso chicken leg, potato purée, piri piri sauce 1800

Woodfired AUS tenderloin 8 oz, potato purée, horseradish crème fraîche 2000

USDA prime dry-aged 28 days bone-in ribeye 25 oz, grilled corn, parmesan cheese,
black pepper beef jus (for 3) 2380/person

NZ lamb chops, broccoli, cherry tomato, herb mustard butter 2000

Surf and Turf - AUS tenderloin 6 oz and tiger prawns, truffled mac & cheese, horseradish crème fraîche 2580

Woodfired USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2680

Cake of the day
or
Tart of the day

Includes coffee or tea
All prices are listed in NTD and subject to 10% service charge