

LUNCH MENU



WHITE / SPARKLING

Cava Anna De Codorniu Brut
Spain

Disznókő Dry Furmint Tokaji
Hungary

RED

Rolf Binder Halliwell, Shiraz Grenache
Australia

Chateau de Plassan
France

+200

MAIN COURSE

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 AUS tenderloin 8 oz, potato purée, herb mustard butter
880

Woodfired USDA prime ribeye 10 oz, Grilled corn, black pepper beef jus
1580

Woodfired trout, house cucumber kimchi, sriracha kumquat
680

Surf and Turf, USDA prime ribeye filet 6 oz and tiger prawns, onion rings, piri piri
1780

Clam linguine, spicy white wine sauce, bacon, fennel
480

COFFEE / TEA

Americano Espresso Single/Double
Latte Black Tea
Cappuccino Green Tea

STARTER

+220

Romaine salad, daikon, warm bacon vinaigrette

or

Butter lettuce and pineapple salad, cherry tomato,
ginger dressing

or

Tomato soup, grilled cheese, basil

DESSERT

+180

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

ADD STARTER AND DESSERT

+300

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