

# LUNCH MENU



## MAIN COURSE

### 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

Wildwood smash burger, kimchi mayo, fried egg, onion ring  
580

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

Woodfired AUS tenderloin 8 oz, Sautéed mushrooms, horseradish crème fraîche  
880

Woodfired USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus  
1580

Woodfired mahi mahi, potato fries, cherry tomato vinaigrette  
680

Surf and Turf, USDA prime ribeye filet 6 oz and tiger prawns, sweet potato, shallot compote  
1780

Housemade fennel pork sausage, pickled cabbage, potato purée  
580

Bucatini bolognese, basil, pecorino  
480

## COFFEE / TEA

Americano Espresso Single/Double  
Latte Black Tea  
Cappuccino Green Tea

### STARTER

+220

Romaine salad, daikon, warm bacon vinaigrette

Watermelon and cucumber salad, feta, soy  
balsamic vinaigrette, mint

Kabocha soup, spiced maple gastrique

### DESSERT

+180

Cake of the day

Tart of the day

Seasonal fruit salad

### ADD STARTER AND DESSERT

+300

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