



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

House made longan rye bread, butter

180

Woodfired flatbread, Hummus

220

Selection of Spanish ham  
*Shoulder ham, Chorizo & Coppa*

980

## SIDES

Potato purée

Truffled mac & cheese

Grilled corn, parmesan cheese

Sautéed mushrooms, pesto

Potato fries, spicy ketchup

House Cucumber kimchi

Crunchy onion rings

Roasted brussel sprouts

200

## SAUCES

Sriracha kumquat

Cherry tomato vinaigrette

Cordia soy vinaigrette

Piri piri

Calamansi ponzu

Chimichurri

Herb mustard butter

Horseradish crème fraîche

Shallot compote

Black pepper beef jus

80

## DESSERT

Cake of the day

Tart of the day

Cheese soufflé cake, guava and perilla sorbet

Chocolate and mint ice cream  
cherry sorbet, macadamia nut cookies

Soy panna cotta, sweet potato, ginger ice cream

Seasonal fruit dessert

280

## CRUDO

House cured salmon, fried potato, herb crème fraîche, cress salad.....420

Kanpachi sashimi, daikon, finger lime, dashi, sumac.....420

Fresh French oysters, cocktail sauce.....half dozen...980 / one dozen...1780

## SOUPS AND SALADS

Nicoise salad, bonito, banyuls vinaigrette.....380

Woodfired grill fig salad, stracciatella, balsamic dressing.....380

Tomato oxtail soup, basil.....380

## WARM STARTERS

Beer battered oysters, gribiche sauce, parsley.....480

Seared foie gras, kyoho grape compote, tarragon.....780

Sauteed Matsu mussels, spicy tomato sauce, herbs.....420

Crunchy crab cake, tartar sauce, frisee salad.....480

Grilled asparagus, mushroom sauce, bacon.....420

Fried Calamari, yuzu dip, sesame.....420

## WOODFIRED GRILL

Catch of the Day (wild caught and sustainable seafood, delivered fresh daily).....MP

AUS tenderloin 8 oz.....980

AUS Wagyu short rib 6 oz.....1680

USDA prime ribeye cap 6 oz.....1980

USDA prime ribeye 12 oz.....1980

USDA prime dry aged 28 days bone in ribeye 25 oz.....3380

USDA prime dry aged 28 days bone in striploin 20 oz.....3280

USDA prime dry aged 28 days porterhouse 35 oz.....4980

JPN A4 Kumamoto Wagyu tenderloin 6 oz.....3880

NZ Lamb T-bone dry aged 7 days.....1380

Taiwan black pork ribeye cap.....1080

Taiwan Sasso chicken leg.....780

Wildwood cheeseburger.....680

Wildwood beyond burger.....580

### Surf and Turf | 1880

USDA prime ribeye filet 6 oz and half maine lobster

### Butcher's Choice | 3880

AUS Wagyu short rib 3 oz | JPN A4 Kumamoto Wagyu tenderloin 3 oz | USDA prime ribeye cap 6 oz

\*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