

SET MENU



STARTER

Kanpachi ceviche,
cherry tomato dressing,
preserved prune, basil

or

Hokkaido scallop, prickly ash,
calamansi ponzu

or

Daily salad

Seafood bisque, cognac, dill

or

Daily soup

Fried frog legs, sriracha onion,
maggi mayo

or

Fried calamari,
gochujang mayonnaise, coleslaw

or

Crunchy crab cake, caviar,
yuzu kosho rémoulade, okra **+480**

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit dessert

BEVERAGE

Coffee

or

Tea

MAIN COURSE

Catch of the day, brussels sprouts, cherry tomato vinaigrette

2280

Taiwan Sasso chicken leg, potato purée, piri piri

2180

Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter

2280

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

2580

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

2380

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

3580

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

2880

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

2980

AUS wagyu striploin 12 oz, grilled corn,
parmesan cheese, horseradish crème fraîche

4480

USDA prime ribeye cap 6 oz, grilled corn,
parmesan cheese, black pepper beef jus

3480

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

3780

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn, parmesan cheese,
brussels sprouts, cherry tomato, herb mustard butter, black pepper beef jus (for 2)

3880/per person

Chef Proprietor

Lam Ming Kin

Head Chef

Wei Wu

All prices are listed in NTD

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

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



SHARING MENU FOR 4

Walnut raisin sourdough, butter

Romaine lettuce salad, maple bacon, parmesan dressing

Daily soup

Fried calamari, gochujang mayonnaise, coleslaw

Charred asparagus, mushroom sauce, bacon

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn, parmesan cheese, black pepper beef jus

Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter

Catch of the day, brussels sprouts, cherry tomato vinaigrette

Cake of the day / Tart of the day

Coffee or tea

All prices are listed in NTD8880

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SNACKS

Walnut raisin sourdough, butter
280

Selection of premium Taiwanese ham
580

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Brussels sprouts, cherry tomato
Potato fries, spicy ketchup
Grilled okra, tempeh, garlic
280

SAUCES

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

DESSERT

Cake of the day
Tart of the day
Seasonal fruit dessert
280

CRUDO

Kanpachi ceviche, cherry tomato dressing, preserved prune, basil 480
Hokkaido scallop, prickly ash, calamansi ponzu 480

SOUP AND SALADS

Daily salad 380
Romaine lettuce salad, maple bacon, parmesan dressing 420
Kale salad, cannellini bean, cumin, parmesan 420
Seafood bisque, cognac, dill 480
Daily soup 380

WARM STARTERS

Fried frog legs, sriracha onion, maggi mayo 580
Crunchy crab cake, caviar, yuzu kosho rémoulade, okra 880
Lemongrass sambal sauté clams, crème fraîche, rice cracker, curry leaves 580
Charred asparagus, mushroom sauce, bacon 480
Fried calamari, gochujang mayonnaise, coleslaw 580

WOODFIRED GRILL

Catch of the day (wild caught seafood, delivered fresh daily) MP
AUS tenderloin 8 oz 1380
USDA prime ribeye filet 6 oz 1880
USDA prime ribeye cap 6 oz 2480
USDA prime ribeye 10 oz 2580
USDA prime short ribs 6 oz 1980
AUS wagyu striploin 12 oz 3480
USDA prime dry-aged 28 days bone in ribeye 25 oz 5280
Surf and Turf - USDA prime ribeye filet 6 oz and tiger prawns 2780
NZ lamb chops 1580
Taiwan pork jowl 1280
Taiwan Sasso chicken leg 1180
Wildwood cheese burger 880
Wildwood beyond burger 680
(Grill items include your choice of one side and one sauce)

Chef Proprietor
Lam Ming Kin

Head Chef
Wei Wu

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