



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, edamame yogurt dip
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
 - Green bean soufflé, charcoal oolong tea, white chocolate ice cream
 - Caramel popcorn sundae, macchiato ice cream, crêpe dentelle
 - PBJ doughnut
 - Seasonal fruit dessert
- 280

CRUDO

- House cured salmon, fried potato, herb crème fraîche, cress salad.....420
- Kanpachi sashimi, daikon, jalapeño, coconut lime dressing.....380
- Fresh French oysters, cocktail sauce.....half dozen...980 / one dozen...1780

SOUPS AND SALADS

- Kale salad, cannellini bean purée, cumin, parmesan.....320
- Honeydew melon salad, goat cheese, serrano ham.....380
- Seafood bisque, shrimp, cognac.....380

WARM STARTERS

- Beer battered oysters, three cup dip, Taiwanese basil480
- Seared foie gras, kyoho grape compote, tarragon780
- Sauteed clams, lemongrass sambal, rice cracker, curry leaves.....420
- Crab beignet, mango, peanut, lime.....480
- Grilled asparagus, romesco, crunchy egg, herbs420

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.....2980
- USDA prime dry aged 28 days bone in striploin 20 oz3280
- USDA prime dry aged 28 days porterhouse 35 oz4980
- 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 leg780
- 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