



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 strawberry espresso bread, butter

180

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

980

## SIDES

Potato purée

Truffled mac & cheese

Grilled corn, parmesan cheese

Grilled cauliflower, gochujang

Spanish rice, tomato

Sautéed mushrooms, pesto

Sautéed green beans, preserved black beans

Potato fries, spicy ketchup

Creamed chayote shoots, herbed panko

Baked sweet potato, bacon jam

Crunchy onion rings

Roasted brussel sprouts

200

## SAUCES

Sriracha kumquat

Cherry tomato vinaigrette

Cordia soy vinaigrette

Piri piri

Peanut satay

Chimichurri

Herb mustard butter

Horseradish crème fraîche

Shallot compote

Black pepper beef jus

80

## DESSERT

Cake of the day

Tart of the day

Coconut soufflé, coconut vinegar ice cream

Salted caramel sundae, apple, nutmeg meringue

Black sesame choux, tangerine marmalade

Assorted fruits, daily sorbet

280

## CRUDO

Tuna tartare, shiso, yam, ponzu.....380

Kanpachi sashimi, daikon, jalapeño, coconut lime dressing.....380

AUS beef carpaccio, Asain pear, enoki, soy, coriander.....480

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

## SOUPS AND SALADS

Kale salad, cannellini bean, cumin, parmesan.....320

Baby beet and garland chrysanthemum salad, lemon, stracciatella, sourdough.....320

Charred sweet corn soup, basil spaetzle, lime.....320

Seafood bisque, shrimp, cognac.....380

## WARM STARTERS

Beer battered oysters, three cup dip, Taiwanese basil.....480

Seared foie gras, pineapple jam, mizuna.....680

Sautéed clams, seaweed, potato, cherry tomato.....420

Crunchy crab cake, frisée, yuzu kosho remoulade, okra.....480

Grilled asparagus, romesco, crunchy egg, herbs.....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

AUS Wagyu skirt 6 oz.....1480

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 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 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 | 3580

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