

LUNCH MENU

STARTER

Romaine salad, chorizo,
maggi-mayo, tortilla

or

Tomato arugula salad,
mozzarella cheese, basil

or

Green minestrone

+220

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

+180

MAIN COURSE

Clam linguine, yuzu pepper, cherry tomato, arugula

480

Woodfired chicken leg salad, cauliflower, quinoa, yuzu mustard dressing

480

Woodfired miso halibut salad, cauliflower, quinoa, yuzu mustard dressing

480

Wildwood beyond burger, crunchy onion rings, spicy ketchup

580

Wildwood cheese burger, potato fries, spicy ketchup

680

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

680

Woodfired catch of the day, potato purée, cherry tomato vinaigrette

680

AUS tenderloin 8 oz, truffled mac & cheese, blackpepper beef jus

1180

Surf and Turf – AUS tenderloin 6 oz and tiger prawns,
sautéed Chinese kale, preserved black beans, herbs mustard butter

1680

USDA prime ribeye 10 oz, grilled corn,
parmesan cheese, horseradish crème fraîche

2080

ADD STARTER AND DESSERT

+300

ALAIN MILLIAT JUS DE DEGUSTATION

Cox Apple Juice

Sauvignon Blanc Grape Juice

Merlot Red Grape Juice

Pomegranate Juice

Sparkling Muscadelle Grape Juice

+280

WHITE WINE/SPARKLING

Zardetto Spumante Private

Cuvee Brut

Italy

Sparkling Grandial Brut

France

McManis Family Vineyard Pinot Grigio

California

RED WINE

Contenda Cabernet Sauvignon

Spain

+200

Includes coffee or tea

All prices are listed in NTD and subject to 10% service charge