



SET MENU

STARTER

[Choose one]

Tuna sashimi, citrus
caper vinaigrette

or

Hokkaido scallop, prickly ash,
calamansi ponzu

or

Daily salad

[Choose one]

Saffron seafood soup

or

Daily soup

[Choose one]

Fried soft shell crabs, sriracha onion,
maggi-mayo

or

Roasted halibut, maqaw chili butter,
cannellini bean purée, bacon, sugar snap peas

or

Crunchy crab cake, caviar,
yuzu kosho rémoulade +480

DESSERT

Basque Cheesecake

or

Dessert of the day

or

Seasonal fruit dessert

BEVERAGE

Coffee

or

Tea

MAIN COURSE

Taiwan Sasso chicken leg, spiced pilaf, piri piri

2180

Catch of the day, brussels sprout, garlic, crumbled sausage,
cherry tomato balsamic vinaigrette

2280

BBQ Taiwan black pork ribs, potato fries, spicy ketchup,
pickled red cabbage

2280

AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche

2380

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

2580

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

2880

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

2980

USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus

3480

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

3580

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

3780

Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop, fennel

4180

USDA prime dry-aged 28 days bone in ribeye 25 oz,
pesto wild mushrooms, maple cauliflower, sun-dried tomato,
bacon, chimichurri, black pepper beef jus (for 2)

8380/for two

Head Chef

Jarry Liu

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

Manitoba bread, balsamic vinaigrette

Fig salad, serrano ham, burrata, walnut, lemon vinaigrette

Daily soup

Roasted halibut, maqaw chili butter, white bean purée, sugar snap peas

Fried soft shell crabs, sriracha onion, maggi-mayo

Charred asparagus, mushroom sauce, bacon

USDA prime dry-aged 28 days bone in ribeye 25 oz,
maple cauliflower, bacon, black pepper beef jus

Taiwan pork jowl, pesto wild mushrooms, herb mustard butter

Catch of the day, brussels sprout, garlic, crumbled sausage, cherry tomato balsamic vinaigrette

Basque Cheesecake / Dessert of the day

Coffee or tea

All prices are listed in NTD9880.

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SNACKS

Manitoba bread, balsamic vinaigrette
280

Selection of premium Taiwanese ham
580

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Potato fries, spicy ketchup
Brussels sprout, garlic,
crumbled sausage
Maple cauliflower,
sun-dried tomato, bacon
280

Sautéed mushroom, shrimp, marjoram
380

SAUCES

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

DESSERT

Basque Cheesecake
Dessert of the day
Seasonal fruit dessert
280

COLD DISHES

Tuna sashimi, citrus caper vinaigrette480
Hokkaido scallop, prickly ash, calamansi ponzu.....480

SOUPS AND SALADS

Daily soup280
Saffron seafood soup.....380
Daily salad380
Kale salad, cannellini bean purée, cumin, parmesan420
Fig salad, serrano ham, burrata, walnut, lemon vinaigrette480
Romaine lettuce salad, smked chicken, caesar dressing, corn crisps.....480

WARM STARTERS

Charred asparagus, mushroom sauce, bacon480
Fried soft shell crabs, sriracha onion, maggi-mayo580
Roasted halibut, maqaw chili butter, cannellini bean purée, bacon, sugar snap peas 580
Crunchy crab cake, caviar, yuzu kosho remoulade880

WOODFIRED GRILL

USDA prime dry-aged 28 days bone in ribeye 25 oz,
truffle fries, bacon, black pepper beef jus 5880
Catch of the day (wild caught seafood, delivered fresh daily),
brussels sprout, garlic, crumbled sausage, cherry tomato balsamic vinaigrette.....MP
Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop, dill 2980
Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato balsamic vinaigrette 2780
USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2580
USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus 2480
USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri 1980
USDA prime ribeye filet 6 oz, potato fries, spicy ketchup, herb mustard butter 1880
NZ lamb chops, truffled mac & cheese, herb mustard butter 1580
AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche 1380
BBQ Taiwan black pork ribs, potato fries, spicy ketchup, pickled red cabbage 1380
Taiwan Sasso chicken leg, spiced pilaf, piri piri..... 1280
Wildwood cheese burger, potato fries, spicy ketchup880
Wildwood Omni burger, potato fries, spicy ketchup.....880

Head Chef
Jarry Liu

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