

# LUNCH MENU



## WHITE / SPARKLING

Cava Anna De Codorniu Brut  
*Spain*

Disznókő Dry Furmint Tokaji  
*Hungary*

## RED

Rolf Binder Halliwell, Shiraz Grenache  
*Australia*

Chateau de Plassan  
*France*

+200

## MAIN COURSE

Wildwood beyond burger, potato fries, spicy ketchup  
580

Wildwood smash burger, kimchi mayo, fried egg, onion ring  
580

Woodfired AUS steak salad, cauliflower, quinoa, yuzu mustard dressing  
680

Woodfired AUS tenderloin 8 oz, potato purée, horseradish crème fraîche  
880

Woodfired USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus  
1580

Woodfired mahi mahi, potato fries, cherry tomato vinaigrette  
680

Surf and Turf, USDA prime ribeye filet 6 oz and tiger prawns, sweet potato, shallot compote  
1780

Housemade fennel pork sausage, pickled cabbage, potato purée  
580

Bucatini bolognese, basil, pecorino  
480

## COFFEE / TEA

Americano      Espresso Single/Double  
Latte            Black Tea  
Cappuccino    Green Tea

## STARTER +220

Romaine salad, daikon, warm bacon vinaigrette  
or  
Watermelon and cucumber salad, feta, soy  
balsamic vinaigrette, mint  
or  
Kabocha soup, spiced maple gastrique

## DESSERT +180

Cake of the day  
or  
Tart of the day  
or  
Seasonal fruit salad

ADD STARTER AND DESSERT  
+300

Includes coffee or tea. All prices are listed in NTD and subject to 10% service charge