

LUNCH MENU



STARTER

Serrano ham and honeydew
melon salad,
feta cheese, walnut vinaigrette

or
Minestrone
+280

DESSERT

Cake of the day
or
Tart of the day
or
Seasonal fruit dessert
+180

ALAIN MILLIAT
JUS DE DEGUSTATION
&
Alcohol Free Sparkling

Cox Apple Juice
Merlot Red Grape Juice
Pear Juice
Spumante Blanc de Blanc
Spumante Rose
+280

Selection of the Day

House Sparkling Wine
House White Wine
House Red Wine
+250

MAIN COURSE

Grilled squid, clam, nut pesto, tagliatelle
680

Woodfired chicken leg salad, cauliflower,
quinoa, yuzu mustard dressing
780

Woodfired miso halibut salad, cauliflower,
quinoa, yuzu mustard dressing
780

Wildwood beyond burger, potato fries, spicy ketchup
880

Wildwood cheese burger, potato fries, spicy ketchup
880

Woodfired AUS steak salad, cauliflower,
quinoa, yuzu mustard dressing
980

Woodfired catch of the day, grilled okra, tempeh,
garlic, cherry tomato vinaigrette
880

AUS tenderloin 8 oz, potato purée,
horseradish crème fraîche
1380

Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato vinaigrette
2780

USDA prime ribeye 10 oz, truffled mac & cheese,
black pepper beef jus
2580

Add starter and dessert
+380

Includes coffee or tea. The water charge is NTD120 / per person.

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

If you have any concerns regarding food allergies or intolerances, please alert the server before ordering.



SET MENU

STARTER

[Choose one]

Kanpachi ceviche,
cherry tomato dressing,
preserved prune, basil

or

Hokkaido scallop, prickly ash,
calamansi ponzu

or

Daily salad

[Choose one]

Seafood bisque, cognac, dill

or

Daily soup

[Choose one]

Fried soft shell crabs, sriracha onion,
maggi-mayo

or

Fried calamari,
gochujang mayonnaise, coleslaw

or

Crunchy crab cake, caviar,
yuzu kosho rémoulade, okra +480

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit dessert

BEVERAGE

Coffee

or

Tea

MAIN COURSE

Catch of the day, grilled okra, tempeh, garlic, cherry tomato vinaigrette

2280

Taiwan Sasso chicken leg, potato purée, piri piri

2180

Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter

2280

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

2580

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

2380

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

3580

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

AUS wagyu striploin 12 oz, grilled okra,
tempeh, garlic, horseradish crème fraîche

4480

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

3480

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

3780

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn,
parmesan cheese, dry-aged cauliflower, sun-dried tomato,
bacon, chimichurri, black pepper beef jus (for 2)

4180/per person

Head Chef

Jarry Liu

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SHARING MENU FOR 4



Walnut raisin sourdough, butter

Romaine lettuce salad, maple bacon, caesar dressing

Daily soup

Fried calamari, gochujang mayonnaise, coleslaw

Fried soft shell crabs, sriracha onion, maggi-mayo

Charred asparagus, mushroom sauce, bacon

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

Taiwan pork jowl, grilled corn, parmesan cheese, herb mustard butter

Catch of the day, grilled okra, tempeh, garlic, cherry tomato vinaigrette

Cake of the day / Tart of the day

Coffee or tea

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SNACKS

Walnut raisin sourdough, butter
280

Selection of premium Taiwanese ham
580

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Potato fries, spicy ketchup
Grilled okra, tempeh, garlic
Dry-aged cauliflower,
sun-dried tomato, bacon
280

Sauté mushroom, shrimp, marjoram
380

SAUCES

Cherry tomato vinaigrette
Chimichurri
Piri piri
Herb mustard butter
Horseradish crème fraîche
Black pepper beef jus
280

DESSERT

Cake of the day
Tart of the day
Seasonal fruit dessert
280

CRUDO

Kanpachi ceviche, cherry tomato dressing, preserved prune, basil480
Hokkaido scallop, prickly ash, calamansi ponzu.....480

SOUPS AND SALADS

Daily salad380
Romaine lettuce salad, maple bacon, caesar dressing420
Kale salad, cannellini bean, cumin, parmesan420
Seafood bisque, cognac, dill480
Daily soup380

WARM STARTERS

Fried soft shell crabs, sriracha onion, maggi-mayo580
Crunchy crab cake, caviar, yuzu kosho rémoulade, okra880
Roasted seasonal vegetables, red curry emulsion, pita580
Charred asparagus, mushroom sauce, bacon480
Fried calamari, gochujang mayonnaise, coleslaw580

WOODFIRED GRILL

Catch of the day (wild caught seafood, delivered fresh daily),
grilled okra, tempeh, garlic, cherry tomato vinaigrette.....MP
AUS tenderloin 8 oz, potato purée, horseradish crème fraîche 1380
USDA prime ribeye filet 6 oz, potato fries, spicy ketchup, herb mustard butter 1880
USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus 2480
USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2580
USDA prime short rib 6 oz, potato fries, spicy ketchup, chimichurri 1980
AUS wagyu striploin 12 oz, grilled okra, tempeh, garlic, horseradish crème fraîche 3480
USDA prime dry-aged 28 days bone in ribeye 25 oz, dry-aged cauliflower,
sun-dried tomato, bacon, black pepper beef jus 5880
Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato vinaigrette 2780
NZ lamb chops, truffled mac & cheese, herb mustard butter 1580
Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter 1280
Taiwan Sasso chicken leg, potato purée, piri piri 1180
Wildwood cheese burger, potato fries, spicy ketchup880
Wildwood beyond burger, potato fries, spicy ketchup880

Head Chef
Jarry Liu

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