

LUNCH MENU

STARTER

Romaine salad, daikon,
warm bacon vinaigrette

or

Honeydew melon salad, stracciatella,
hazelnut vinaigrette

or

Tomato soup, grilled cheese, basil

+220

DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

+180

AUTUMN & WINTER SPECIAL COCKTAILS

Coming Up Roses

Gin, lemon juice, rose syrup, root beer

Golden Hour

Rum, lemon juice, passionfruit syrup, root beer

Blue Box

Vodka, lemon juice, blue curacao, root beer

+250

WHITE WINE/SPARKLING

Zardetto Spumante Private
Cuvee Brut

Italy

Sparkling Grandial Brut

France

Alameda Chardonnay

Argentina

RED WINE

Contenda Cabernet Sauvignon

Spain

+200

MAIN COURSE

Taiwanese pesto tofette, Spanish ham, green bean

480

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

480

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

480

Wildwood beyond burger, potato fries, 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, house cucumber kimchi,
cordia-soy vinaigrette

680

AUS tenderloin 8 oz, potato purée, herb mustard butter

980

Surf and Turf – AUS tenderloin 6 oz and tiger prawns, maitake, bottarga,
horseradish crème fraîche

1580

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

1680

ADD STARTER AND DESSERT

+300

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