



2025
VALENTINE'S DAY

Fish tartare, crispy tapioca, salmon roe, caviar
鮮魚塔塔、西米露脆餅、鮭魚卵、魚子醬



Smoked ham, mozzarella cheese, strawberry, truffled vinaigrette
煙燻火腿、莫札瑞拉起司、草莓、松露油醋



Classic French onion soup
經典法式洋蔥湯



Porchetta, fig purée
香煎豬肉香料捲佐無花果醬

or

Crunchy crab cake, caviar, yuzu kosho rémoulade
香脆蟹餅、魚子醬、柚子胡椒蛋黃醬 +580



USDA prime dry-aged 28 days bone in ribeye 25 oz, maple cauliflower, truffled fries, black pepper beef jus, herb mustard butter(for 2)
美國頂級乾式熟成28日帶骨肋眼牛排25盎司、楓糖花椰菜、松露薯條、黑胡椒牛汁、香料芥末奶油(兩人份) \$4280/每人

USDA prime ribeye 10 oz, truffled fries, black pepper beef jus
美國德州頂級肋眼10盎司、松露薯條、黑胡椒牛汁 \$4180

Pan-fried trout fillet, scallop, prawn, cream caviar, grilled baby corn, tempeh, garlic
香煎紅條魚菲力、干貝、大蝦、奶油魚子醬、玉米筍、天貝、大蒜 \$4280

NZ lamb chops, truffled mac & cheese, herb mustard butter
紐西蘭小羔羊排、松露起司通心粉、香料芥末奶油 \$3980



Cake of the day / Tart of the day
當日精選蛋糕 / 當日精選塔派



Coffee or Tea
精選咖啡 或 茶



WINE PAIRING
4 Glasses \$1680

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

需酌收水資每位NTD120。所有價格以NTD(新台幣)計算，另加10%服務費
如果您對任何食材有過敏反應或不耐症，請在點餐前告知服務人員



WILDWOOD
LIVE FIRE CUISINE



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

All prices are listed in NTD.

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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

All prices are listed in NTD9880.
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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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