

# LUNCH MENU

## STARTER

Romaine and radish salad,  
sourdough, parmesan dressing

or

Chopped salad, feta cheese,  
plum vinaigrette

or

Saffron seafood soup, dill, lime

+220

## DESSERT

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

+180

## MAIN COURSE

Squid ink spaghetti, selected seafood, tomato sauce, basil

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,  
cherry tomato vinaigrette

680

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche

980

Surf and Turf – AUS tenderloin 6 oz and tiger prawns,  
truffled mac & cheese, piri piri sauce

1580

USDA prime ribeye 10 oz, Maitake, bottarga, herb mustard butter

1680

ADD STARTER AND DESSERT

+300

### 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

Includes coffee or tea

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