

A LA CARTE MENU



BREAD

House made longan rye bread, butter
150

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Grilled carrot, cottage cheese
Couscous, raisins
Maitake, bottarga
Charred Chinese kale, avocado
Potato fries, spicy ketchup
Creamed chayote shoots, herbed panko
Baked sweet potato, sour cream
Crunchy onion rings
Sautéed sugar snap peas and yam, mint
200

SAUCES

Sriracha kumquat
Cherry tomato vinaigrette
Pineapple salsa
Piri piri
Peanut mustard
Chimichurri
Fish sauce butter
Horseradish crème fraîche
Shallot compote
Black pepper beef jus
80

DESSERT

Cake of the day
Tart of the day
Chocolate soufflé, raspberry sorbet
Sweet corn sundae, caramel
Paris brest, peanut butter
Seasonal fruit salad
280

CRUDO

Tuna poke, avocado, wild rice, nori.....380
Kanpachi ceviche, tamarind, rose apple, jalapeño, coriander.....380
Japanese Wagyu sashimi, miso soy dressing, egg yolk, herb salad.....680
Fresh French oysters, cocktail sauce.....half dozen...980 / one dozen...1780

SOUPS AND SALADS

Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint.....320
Butter lettuce and pineapple salad, cherry tomato, ginger dressing.....320
Tomato soup, grilled cheese, basil.....320
Seafood chowder, oyster crackers, dill.....380

WARM STARTERS

Beer battered oysters, caper remoulade, Taiwanese basil.....480
Seared foie gras, mango, endive.....680
Grilled cauliflower, harissa, yogurt.....320
Grilled eggplant, fermented black bean chili, quinoa.....320
Grilled asparagus, mushroom sauce, bacon.....380

WOODFIRED GRILL

Maine lobster.....1880
Tiger prawns.....880
Parrotfish.....880
Catch of the Day (please see our seafood display).....MP
AUS tenderloin 8 oz.....980
AUS Wagyu bone in ribeye 30 oz.....6980
AUS Wagyu short rib 6 oz.....1680
AUS Wagyu skirt 6 oz.....1480
JPN Wagyu striploin 8 oz.....2980
JPN Wagyu tenderloin 6 oz.....2580
JPN Wagyu ribeye 10 oz.....3480
USDA prime ribeye 12 oz.....1980
USDA prime dry aged 28 days porterhouse 42 oz.....5280
USDA prime dry aged 28 days bone in striploin 20 oz.....3380
NZ Lamb T-bone dry aged 7 days.....1380
Taiwan black pork chop.....1080
Taiwan spring chicken.....780
Wildwood cheeseburger.....680

*Grill items include your choice of one side and one sauce

Chef Proprietor
Lam Ming Kin

Head Chef
Ino Chen

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