

Choose from a selection of the finest meats and seafood, cooked to order on our wood fired grill.
Mix and match with your favorite sides and sauces to craft your own gourmet meal.



— SNACKS — — CRUDO —

House-made longan rye bread, butter
220 Kanpachi ceviche, tamarind, bell apple, jalapeño, coriander.....420

Selection of Spanish ham
(Shoulder ham, chorizo, coppa) — SOUPS AND SALADS —

980 Romaine salad, chorizo, maggi-mayo, tortilla380
Woodfired fig salad, stracciatella, balsamic dressing.....380
Saffron seafood soup, dill, lime380

— SIDES — — WARM STARTERS —

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Maitake, bottarga
Potato fries, spicy ketchup
House cucumber kimchi
Grilled vegetables
Broccoli, cherry tomato
200 Beer battered oysters, gribiche sauce, parsley.....480
Seared foie gras, kyoho grape compote, tarragon780
Sauteed clams, spicy tomato sauce, herbs.....420
Grilled asparagus, mushroom sauce, bacon.....420
Fried calamari, yuzu dip, sesame.....420

— SAUCES — — WOODFIRED GRILL —

Cherry tomato vinaigrette
Cordia-soy vinaigrette
Piri piri
Herb mustard butter
Horseradish crème fraîche
Black pepper beef jus
80 Catch of the day (wild caught seafood, delivered fresh daily).....MP
AUS tenderloin 8 oz.....980
USDA prime ribeye cap 6 oz1980
USDA prime ribeye 12 oz1980
USDA prime dry-aged 28 days bone-in ribeye 25 oz4880
USDA prime dry-aged 28 days bone-in striploin 20 oz4880
USDA prime dry-aged 28 days porterhouse 35 oz5980

— DESSERT — Surf and Turf - USDA prime ribeye fillet 6 oz, tiger prawns.....1880
NZ lamb chops.....1180
Taiwan Sasso chicken leg.....880
Taiwan pork jowl.....880
Wildwood cheeseburger.....680
Wildwood beyond burger.....580

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

Chef Proprietor
Lam Ming Kin

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

SET MENU

Kanpachi ceviche, tamarind, bell apple, jalapeño, coriander

or

Woodfired fig salad, stracciatella, balsamic dressing

Saffron seafood soup, dill, lime

Beer battered oysters, gribiche sauce, parsley

or

Seared foie gras, brioche, kyoho grape compote, tarragon *+480*

Catch of the day, broccoli, cherry tomato, cordia-soy vinaigrette 1880

Taiwan Sasso chicken leg, potato purée, piri piri sauce 1880

Taiwan pork jowl, maitake, bottarga, piri piri sauce 1880

AUS tenderloin 8 oz, potato purée, horseradish crème fraîche 1980

NZ lamb chops, broccoli, cherry tomato, herb mustard butter 2180

Surf and Turf - USDA prime ribeye fillet 6 oz, tiger prawns, truffled mac & cheese,
horseradish crème fraîche 2880

USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus 2680

USDA prime dry-aged 28 days bone-in ribeye 25 oz, grilled corn, parmesan cheese,
black pepper beef jus (for 3) *3480/person*

Cake of the day

or

Tart of the day

Includes coffee or tea

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Chinese New Year's Eve Set Menu

除夕團圓套餐

Scallop tartare, Asian pear, salmon roe, finger lime, ponzu
北海道干貝韃靼、水梨、鮭魚卵、手指檸檬、柑橘醬油

Romaine salad, chorizo, maggi mayo, tortilla
蘿蔓沙拉、西班牙臘腸、美極蛋黃醬、玉米脆片

Tomato oxtail soup
羅勒番茄牛尾湯

AUS tenderloin 6oz, potato purée, horseradish crème fraîche 2880
澳洲菲力6oz、奶油馬鈴薯泥、辣根酸奶油醬

or

Berkshire French rack, truffled mac & cheese, piri piri 2880
美國盤克夏豬里肌、松露起司通心粉、非洲辣椒醬

or

NZ lamb chops, broccoli, cherry tomato, herb mustard butter 2880
紐西蘭小羔羊排、青花菜、櫻桃番茄、香料芥末奶油

or

USDA prime ribeye cap 6oz, potato fries, spicy ketchup, black pepper beef jus 3280
美國德州頂級上蓋牛排6oz、薯條、辣味番茄醬、黑胡椒牛汁

or

Surf and Turf (USDA prime ribeye fillet 6oz and tiger prawns), house cucumber kimchi, 4280
cherry tomato vinaigrette

海陸雙重奏~美國頂級肋眼菲力6oz、大明蝦、自製小黃瓜泡菜、櫻桃番茄油醋

or

JPN A4 Kumamoto Wagyu tenderloin 6oz, grilled corn, parmesan cheese, black pepper beef jus 5180
熊本和牛菲力6oz、炙烤玉米、帕瑪森起司、黑胡椒牛汁

Tart of the day
當日精選塔派

Coffee or tea
精選咖啡或茶



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所有價格以 NTD(新台幣)計算，另加 10%服務費

CHINESE NEW YEAR MENU



Woodfired fig salad, Stracciatella, balsamic dressing

or

Scallop tartare, Asian pear, salmon roe, finger lime, ponzu +400

Oxtail and tomato soup

Beer battered oysters, gribiche sauce, parsley

or

Grilled asparagus, mushroom sauce, bacon

or

Seared foie gras, kyoho grape compote, tarragon +400

SIDES

Potato purée

Truffled mac & cheese

Grilled corn, parmesan cheese

Potato fries, spicy ketchup

Broccoli, cherry tomato

House cucumber kimchi

SAUCES

Cherry tomato vinaigrette

Black pepper beef jus

Piri piri

Herb mustard butter

DESSERT

Tart of the day

or

Cake of the day

MAIN COURSE

AUS tenderloin 6oz

2380

USDA Prime ribeye cap 6oz

2880

USDA prime ribeye 12oz

2980

Surf and Turf - USDA prime ribeye fillet 6oz and tiger prawns

3880

USDA prime dry-aged 28 days bone-in striploin 20oz

4380

USDA prime dry-aged 28 days bone-in ribeye 25oz (for 2)

2980/person

USDA prime dry-aged 28 days porterhouse 35oz (for 3)

3080/person

JPN A4 Kumamoto Wagyu tenderloin 6oz

2580

Berkshire French rack

1980

NZ lamb chops

2080

Catch of the day

2880

*Choice of one side and one sauce

Includes coffee or tea

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