



SET MENU

STARTER

[Choose One]
Tuna Sashimi, Citrus
Caper Vinaigrette
or
Crab Tartare,
Grapefruit Vinegar Jelly, Fennel
or
Salad of the Day

[Choose One]
Saffron seafood soup
or
Soup of the Day

[Choose One]
Fried Squid, Ink Risotto
or
Roasted Halibut, Maqaw Chili butter,
Cannellini Bean Purée, Bacon,
Sugar Snap Peas
or
Crunchy Crab Cake, Caviar,
Yuzu Kosho Rémoulade +480

DESSERT

Dessert of the Day
or
Seasonal Fruits Dessert

BEVERAGE

Coffee
or
Tea

MAIN COURSE

Catch of the Day, Brussels Sprout, Garlic, Crumbled Sausage,
Cherry Tomato Balsamic Vinaigrette
2180

Taiwan Sasso Chicken Leg, Spiced Pilaf, Piri Piri
2280

Grilled Coriander Chicken Breast, Potato Purée, Piri Piri
2380

Rye Beer Taiwan Bone-In Pork Loin, Potato Fries,
Spicy Ketchup, Pickled Red Cabbage
2580

NZ Lamb Chops, Truffled Mac & Cheese, Herb Mustard Butter
2580

AUS Grain-Feed 150 Days Tenderloin 6 oz,
Potato Purée, Horseradish Crème Fraîche
2580

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

Southern Italian Seafood Stew, Large Squid,
Prawns, Mussels, Crumbled Sausage
3180

USDA Prime Ribeye Cap 6 oz, Potato Purée, Black Pepper Beef Jus
3480

USDA Prime Ribeye 10 oz, Truffled Mac & Cheese,
Black Pepper Beef Jus
3580

Surf and Turf - USDA Prime Ribeye Filet 6 oz and Prawns,
Truffled Mac & Cheese, Cherry Tomato Balsamic Vinaigrette
3780

USDA Prime Dry-Aged 28 Days Bone In Ribeye 25 oz,
Pesto Wild Mushrooms, Maple Cauliflower, Sun-Dried Tomato,
Bacon, Chimichurri, Black Pepper Beef Jus (for 2)
8380/for two

Head Chef
Jarry Liu

All prices are listed in NTD.

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.

LUNCH MENU



STARTER +280

Salad of the Day

or

Soup of the Day

DESSERT +180

Dessert of the Day

or

Seasonal Fruits Dessert

Alcohol Free Drinks

Spumante Blanc de Blanc
Merlot Grape Juice
+280

Selection of the Day

House Sparkling Wine
House White Wine
House Red Wine
+250

MAIN COURSE

Chef's Signature Pasta of the Day
680

Grilled Chicken, Cream Sauce, Kahlúa, Madeira Wine, Focaccia
780

Woodfired Chicken Leg Salad, Cauliflower,
Quinoa, Yuzu Mustard Dressing
780

Tuscan-Style Seafood Rice
880

Wildwood Vegetarian Burger, Potato Fries, Spicy Ketchup
880

Wildwood Cheese Burger, Potato Fries, Spicy Ketchup
880

Woodfired AUS Steak Salad, Cauliflower,
Quinoa, Yuzu Mustard Dressing
980

Woodfired Catch of the Day, Brussels Sprout, Garlic,
Crumbled Sausage, Cherry Tomato Balsamic Vinaigrette
(Extra Prawn \$220/pc)
980

AUS Grain-Feed 150 Days Tenderloin 6 oz, Potato Purée,
Horseradish Crème Fraîche
1580

USDA Prime Ribeye Filet 6 oz, Potato Fries,
Spicy Ketchup, Herb Mustard Butter
1880

USDA Prime Ribeye 10 oz, Truffled Mac & Cheese,
Black Pepper Beef Jus
2580

Add starter and dessert
+380

Includes coffee or tea. The water charge is NTD120 / per person.

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

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SHARING MENU FOR 4



Manitoba Bread, Balsamic Vinaigrette

Fig Salad, Prosciutto Ham, Burrata, Walnut, Lemon Vinaigrette

Soup of the Day

Roasted halibut, Maqaw Chili Butter, White Bean Purée, Bacon, Sugar Snap Peas

Fried Soft Shell Crabs, Sriracha Onion, Maggi-Mayo

Charred Asparagus, Mushroom Sauce, Bacon

USDA Prime Dry-Aged 28 Days Bone In Ribeye 25 oz,
Maple Cauliflower, Bacon, Black Pepper Beef Jus

Taiwan Pork Jowl, Pesto Wild Mushrooms, Herb Mustard Butter

Catch of the Day, Brussels Sprout, Garlic, Crumbled Sausage, Cherry Tomato Balsamic Vinaigrette

Dessert of the day

Coffee or Tea

All prices are listed in NTD10,880.

The water charge is NTD120 / per person and subject to 10% service charge.

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SNACKS

Manitoba Bread, Balsamic Vinaigrette
280

Selection of Premium Cold Cut
580

SIDES

Potato Purée
Truffled Mac & Cheese
Potato Fries, Spicy Ketchup
Brussels Sprout, Garlic,
Crumbled Sausage
Maple Cauliflower,
Sun-Dried Tomato, Bacon
280

Sautéed Mushroom, Shrimp, Marjoram
380

SAUCES

Cherry Tomato Balsamic Vinaigrette
Chimichurri
Piri Piri
Herb Mustard Butter
Horseradish Crème Fraîche
Black Pepper Beef Jus
80

DESSERT

Dessert of the Day
Seasonal Fruits Dessert
280

COLD DISHES

Tuna Sashimi, Citrus Caper Vinaigrette480
Crab Tartare, Grapefruit Vinegar Jelly, Fennel.....480

SOUPS AND SALADS

Soup of the Day280
Saffron Seafood Soup380
Salad of the Day380
Romaine Lettuce Salad, Smkd Chicken, Caesar Dressing, Corn Crisps.....480
Kale Salad, Cannellini Bean Purée, Cumin, Parmesan480
Fig Salad, Serrano Ham, Burrata, Walnut, Lemon Vinaigrette580

WARM STARTERS

Charred Asparagus, Mushroom Sauce, Bacon480
Fried Soft Shell Crabs, Sriracha Onion, Maggi-Mayo580
Roasted Halibut, Maqaw Chili butter, Cannellini Bean Purée, Bacon, Sugar Snap Peas .580
Crunchy Crab Cake, Caviar, Yuzu Kosho Rémoulade.....880

WOODFIRED GRILL

USDA Prime Dry-Aged 28 Days Bone In Ribeye 25 oz,
Truffle Fries, Bacon, Black Pepper Beef Jus 5880
Catch of the Day (Wild Caught Seafood, Delivered Fresh Daily),
Brussels Sprout, Garlic, Crumbled Sausage, Cherry Tomato Balsamic Vinaigrette.....MP
Acqua Pazza, Prawns, Clams 3680
Surf and Turf - USDA Prime Ribeye Filet 6 oz and Prawns,
Truffled Mac & Cheese, Cherry Tomato Balsamic Vinaigrette 2780
USDA Prime Ribeye 10 oz, Truffled Mac & Cheese, Black Pepper Beef Jus..... 2580
USDA Prime Ribeye cap 6 oz, Potato Purée, Black Pepper Beef Jus 2480
Southern Italian Seafood Stew, Large Squid, Prawns, Mussels, Crumbled Sausage 1980
USDA Prime Short Rib 6 oz, Potato Fries, Spicy Ketchup, Chimichurri 1980
USDA Prime Ribeye Filet 6 oz, Potato Fries, Spicy Ketchup, Herb Mustard Butter ... 1880
AUS Grain-Feed 150 Days Tenderloin 6 oz, Potato Purée, Horseradish Crème Fraîche1580
Rye Beer Taiwan Bone-In Pork Loin, Potato Fries, Spicy Ketchup, Pickled Red Cabbage 1580
NZ lamb chops, Truffled Mac & Cheese, Herb Mustard Butter..... 1580
Taiwan Sasso Chicken Leg, Spiced Pilaf, Piri Piri..... 1280
Wildwood Cheese Burger, Potato Fries, Spicy Ketchup.....880
Wildwood Vegetarian Burger, Potato Fries, Spicy Ketchup880

Head Chef
Jerry Liu

All prices are listed in NTD.

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.

甜點 SWEETS

每日精選甜點 \$280
Dessert of the Day

初榨橄欖油冰淇淋 / 覆盆子雪酪 一球 \$120 / 兩球 \$200
Extra Virgin Olive Oil Ice Cream / Raspberry Sorbet
1 Scoop \$120 / 2 Scoops \$200

小點 SNACKS

嚴選優格 (原味 / 黑糖 / 草莓果醬) \$90
Yogurt (Plain / Brown Sugar / Strawberry Jam)

每日精選湯品 \$280
Soup of the Day

拼盤 - 起司條 / 炸薯條 / 洋蔥圈 \$480
Fried Platter - Cheese Sticks / Potato Fries / Onion Rings

酥炸軟殼蟹 是拉差洋蔥 美極蛋黃醬 \$580
Fried Soft Shell Crabs, Sriracha Onion, Maggi-Mayo

無酒精調飲 NON-ALCOHOL \$200

酸甜檸檬水 Wild Lemonade

荔枝冰茶 Lychee Iced Tea

咖啡 COFFEE \$200

美式咖啡 Americano

拿鐵 Latte

卡布奇諾 Cappuccino

茶 TEA \$200

紅茶 Black Tea

茉莉綠茶 Jasmine Tea

洋甘菊 Chamomile

炙燒烏龍鮮奶茶 Torched Oolong Milk Tea

新鮮健康 果昔/奶昔 \$280 SMOOTHIE/MILK SHAKE

莓果派對果昔 Wild Berry Smoothie

綜合莓果 豆漿 柳橙 蘋果 蜂蜜
Mixed Berries, Soy Milk, Orange, Apple, Honey

浩克蔬果昔 Wild Hulk Smoothie

芝麻葉 薄荷 香蕉 鳳梨
Rocket Leaf, Mint, Banana, Pineapple

貓王奶昔 Wild Elvis's Milk Shake

花生 培根 香蕉 牛奶 香草冰淇淋
Peanut, Bacon, Banana, Milk, Vanilla Ice Cream

WILD HOUR 11:00-16:00

同價位含酒精飲品享買一送一
Buy One Get One Free
(Same-Priced Drinks Contain Alcohol)

葡萄酒 WINE \$200 單杯 / Glass

WHITE Morandé Sauvignon Blanc

RED Contenda Cabernet Sauvignon

啤酒 BEER \$200

Stella Artois

Hoegaarden

酒精特調 COCKTAIL \$280

Highball

*House Selection

Gin tonic

*House Selection

Sangria (Iced)

House red wine, Cassis, Cointreau, Apple,
Orange, Honey, Lemon

Mojito

House White Rum, Mint, Lime, Sugar

週末限定! 每週六、日 11:00-17:00 限時供應 Weekend Exclusive! Available every Saturday and Sunday from 11:00 AM to 5:00 PM.

所有價格以NTD(新台幣)計算且另加10%服務費 | 水資另計, 每位NTD120 | 最後點餐: 餐點 3PM; 飲品 4PM

All prices are listed in NTD and subject to a 10% service charge | The water charge is NTD120 per person | Last order: Food 3PM; Beverages 4PM



WILDWOOD
LIVE FIRE CUISINE

假日早午餐 WEEKEND BRUNCH

原木炭烤・酪梨沙拉

WILDWOOD AVOCADO SALAD

煙燻炭烤雞腿排 凱薩醬 \$680

Wood-Fire Grilled Chicken Thigh, Caesar Dressing

季節水果 煙燻瑞可塔 柚子油醋  \$680

Seasonal Fruits, Smoked Ricotta, Yuzu Vinaigrette

煙燻肯瓊鮮蝦 檸檬油醋 \$780

Smoked Cajun Prawns, Lemon Vinaigrette

原木炭烤澳洲牛菲力 4oz 核桃油醋 \$980

Wildwood AUS Tenderloin 4oz, Walnut Vinaigrette

以上均附 香草司康、水煮蛋、酪梨、綜合沙拉

Above All Served With Vanilla Scone, Boiled Egg, Avocado, Mixed Salad

義大利麵 PASTA

爐烤中卷 風乾番茄 奶油 墨魚義大利麵 \$680

Grilled Squid, Sun-Dried Tomato, Cream, Ink Spaghetti

主廚每日精選義大利麵 \$680

Chef's Signature Pasta of the Day

原木炭烤開放三明治

WILDWOOD OPEN SANDWICH

煙燻鮭魚 酸豆 酪梨 優格蒔蘿 \$680

Smoked Salmon, Capers, Avocado, Yogurt Dill Sauce

美國牛肉漢堡排 起司 焦化洋蔥 花生醬 \$880

USDA Beef Patty, Cheese, Caramelized Onions, Peanut Butter

以上均附 酸裸麥麵包、炒蛋、綜合芝麻葉沙拉、核桃油醋、薯條、優格(原味/黑糖/草莓果醬)

Above All Served With Sourdough, Scrambled Eggs, Arugula Mixed Salad, Walnut Vinaigrette, Potato Fries, Yogurt (Plain/Brown Sugar/Strawberry Jam)

義式烘蛋 FRITTATA

海鮮烘蛋 佛卡夏 \$680

Shrimps, Clams, Bay Scallops, Squid, Eggs, Tomato, Padano Cheese, Focaccia

臘腸烘蛋 佛卡夏 \$680

Chorizo, Onion, Jalapeño, Olives, Eggs, Tomato, Padano Cheese, Focaccia

原木炭烤・歐姆蛋

WILDWOOD • OMELET

煙燻厚培根 辣味番茄醬 \$780

Smoked Bacon, Spicy Ketchup

比目魚幽庵燒 柚子味噌 \$780

Charred Halibut, You-An Style, Yuzu Miso

美國牛肉漢堡排 起司 焦化洋蔥 花生醬 \$880

USDA Beef Patty, Cheese, Caramelized Onions, Peanut Butter

以上均附 布里歐吐司、歐姆蛋、綜合羽衣甘藍沙拉、檸檬油醋、風乾番茄、醃漬蔬菜

Above All Served With Brioche, Omelet, Kale Salad, Lemon Vinaigrette, Sun-Dried Tomato, Pickled Vegetables

週末限定! 每週六、日 11:00-17:00 限時供應 Weekend Exclusive! Available every Saturday and Sunday from 11:00 AM to 5:00 PM.

本菜單麵包均使用 KANG Artisan Bakery | All bread featured on this menu is handcrafted by KANG Artisan Bakery

 蛋奶素 | 餐點搭配皆為固定, 恕不客製化 | 11 AM-2 PM 每人低消一份主餐; 2pm 過後 每人低消一杯飲品 | 主餐附一杯美式咖啡或紅茶

所有價格以NTD(新台幣)計算且另加10%服務費 | 水資另計, 每位NTD120 | 最後加點時間: 餐點3pm / 飲品4pm

 Lacto-ovo Vegetarian | To maintain quality, all dishes are not customizable | 11:00 AM - 2:00 PM Minimum order: one main dish per person : After 2:00 PM Minimum order: one drink per person

Main courses are served with an Americano or black tea | All prices are listed in NTD | The water charge is NTD120 per person | 10% service charge applies | Last order: Food 3:00 PM / Drinks 4:00 PM



WILDWOOD
LIVE FIRE CUISINE