



# 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.

# 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.

If you have any concerns regarding food allergies or intolerances, please alert the server before ordering.



## 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 Vinaigrette .....480  
Crab Tartare, Grapefruit Vinegar Jelly, Fennel.....480

## SOUPS AND SALADS

Soup of the Day .....280  
Saffron Seafood Soup .....380  
Salad of the Day .....380  
Romaine Lettuce Salad, Smkd Chicken, Caesar Dressing, Corn Crisps.....480  
Kale Salad, Cannellini Bean Purée, Cumin, Parmesan .....480  
Fig Salad, Serrano Ham, Burrata, Walnut, Lemon Vinaigrette .....580

## WARM STARTERS

Charred Asparagus, Mushroom Sauce, Bacon .....480  
Fried Soft Shell Crabs, Sriracha Onion, Maggi-Mayo .....580  
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 Ketchup .....880

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.