

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 180	Kanpachi ceviche, tamarind, bell apple, jalapeño, coriander.....420
Selection of Spanish ham (Shoulder ham, chorizo, coppa) 980	

SOUPS AND SALADS

Romaine salad, chorizo, maggi-mayo, tortilla.....380
Woodfired fig salad, stracciatella, balsamic dressing380
Saffron seafood soup, dill, lime380

SIDES WARM STARTERS

Potato purée	Beer battered oysters, gribiche sauce, parsley.....480
Truffled mac & cheese	Seared foie gras, kyoho grape compote, tarragon.....780
Grilled corn, parmesan cheese	Sauteed clams, spicy tomato sauce, herbs.....420
Maitake, bottarga	Grilled asparagus, mushroom sauce, bacon.....420
Potato fries, spicy ketchup	Fried calamari, yuzu dip, sesame.....420
House cucumber kimchi	
Grilled vegetables	
Broccoli, cherry tomato 200	

SAUCES WOODFIRED GRILL

Cherry tomato vinaigrette	Catch of the day (wild caught seafood, delivered fresh daily).....MP
Cordia-soy vinaigrette	AUS tenderloin 8 oz.....980
Piri piri	USDA prime ribeye cap 6 oz1980
Herb mustard butter	USDA prime ribeye 12 oz1980
Horseradish crème fraîche	USDA prime dry-aged 28 days bone in ribeye 25 oz3380
Black pepper beef jus 80	USDA prime dry-aged 28 days bone in striploin 20 oz3280
	USDA prime dry-aged 28 days porterhouse 35 oz.....4980
DESSERT	Surf and Turf - USDA prime ribeye fillet 6 oz, tiger prawns.....1680
Cake of the day	NZ lamb chops.....980
Tart of the day	Taiwan Sasso chicken leg.....780
Seasonal fruit dessert 280	Taiwan pork jowl.....780
	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 1780

Taiwan Sasso chicken leg, potato purée, piri piri sauce 1780

Taiwan pork jowl, maitake, bottarga, piri piri sauce 1780

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

NZ lamb chops, broccoli, cherry tomato, herb mustard butter 1980

Surf and Turf - USDA prime ribeye fillet 6 oz, tiger prawns, truffled mac & cheese,
horseradish crème fraîche 2680

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) 2380/person

Cake of the day

or

Tart of the day

Includes coffee or tea

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SHARING MENU FOR 4

5880

SIDES

Truffled mac & cheese
Grilled corn, parmesan cheese
Potato fries, spicy ketchup
Grilled vegetables

WHITE WINE

Alameda Chardonnay
Argentina

RED WINE

Contenda Cabernet Sauvignon
Spain

SPARKLING WINE

Grandial Brut
France

+880 / bottle
Regular +1280

House made longan rye bread, butter

Romaine salad, chorizo, maggi-mayo, tortilla

Daily soup

Fried calamari, yuzu dip, sesame

Grilled asparagus, mushroom sauce, bacon

USDA prime dry aged 28 days bone in ribeye 25 oz,
black pepper beef jus

Taiwan pork jowl, horseradish crème fraîche

Whole maine lobster +980

Tart of the day/ Cake 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



All prices are listed in NTD and subject to 10% service charge
所有價格以 NTD(新台幣)計算，另加 10%服務費

CHINESE NEW YEAR MENU



Romaine salad, chorizo, maggi mayo, tortilla

or

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

Tomato oxtail soup

Beer battered oysters, gribiche sauce, parsley

or

Grilled asparagus, mushroom sauce, bacon

or

Seared foie gras, kyoho grape compote, tarragon +400

MAIN COURSE

AUS tenderloin 6 oz, potato purée, horseradish crème fraîche 2380

USDA prime ribeye cap 6 oz, truffled mac & cheese, black pepper beef jus 2880

USDA prime ribeye 10 oz, grilled corn, parmesan cheese, black pepper beef jus 2980

Surf and Turf - USDA prime ribeye fillet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato vinaigrette 3880

USDA prime dry-aged 28 days bone-in striploin 20 oz, potato fries, spicy ketchup, herb mustard butter 4380

USDA prime dry-aged 28 day bone in ribeye 25 oz, potato purée, horseradish crème fraîche (for 2) 2980/person

USDA prime dry-aged 28 days Porterhouse 35 oz, grilled corn, parmesan cheese,
black pepper beef jus (for 3) 3080/person

JPN A4 Kumamoto Wagyu tenderloin 6 oz, truffled mac & cheese, black pepper beef jus 4780

Berkshire French rack, broccoli, cherry tomato, piri piri 2080

NZ lamb chops, house cucumber kimchi, herb mustard butter 2080

Catch of the day, house cucumber kimchi, cherry tomato vinaigrette MP

ALA CARTE

House-made longan bread, butter 180

DESSERT

Cake of the day

or

Tart of the day

Includes coffee or tea

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WILDWOOD TAKE OUT MENU

ENJOY 20% OFF



SALADS

Romaine and radish salad, sourdough, parmesan dressing	280	224
Honeydew melon salad, stracciatella, hazelnut vinaigrette	380	304
** Woodfired chicken leg salad, cauliflower, quinoa, yuzu mustard dressing	480	384
** Woodfired miso halibut salad, cauliflower, quinoa, yuzu mustard dressing	480	384
** Woodfired AUS steak salad, cauliflower, quinoa, yuzu mustard dressing	680	544

WARM STARTERS

Grilled asparagus, mushroom sauce, bacon	
Fried calamari, yuzu dip, sesame	
	420 336

SIDES

Truffled mac & cheese	
Grilled corn, parmesan cheese	
Potato fries, spicy ketchup	
Broccoli, cherry tomato	
House cucumber kimchi	
	200 160

MAIN DISHES

** Wildwood cheese burger, spicy ketchup	680	544
** Wildwood beyond burger, spicy ketchup	580	464
** Tofette pesto pasta, spanish ham, green bean	380	304
** Woodfired USDA prime ribeye 10oz, horseradish crème fraîche	1580	1264
** Woodfired AUS tenderloin 8oz, horseradish crème fraîche	880	704
** USDA prime dry aged 28 days bone in ribeye 25oz, horseradish crème fraîche	3380	2704
** USDA prime dry aged 28 days bone in striploin 20oz, horseradish crème fraîche	3280	2624

The dry-aging efficiency varies between different parts of the beef. We provide the products based on the different orders of dry-aging process completion and would not open selections to designated parts

Items with “**” can get a free upgrade to a set meal with 1 fries and sparkling apple drink.