

# BUSINESS LUNCH



## — WHITE / SPARKLING — ◆ — APPETIZER — ◆

Cava Anna De Codorniu Brut  
*Spain*  
Disznókő Dry Furmint Tokaji  
*Hungary*

Romaine salad, daikon, warm bacon vinaigrette  
or  
Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint  
or  
Kabocha soup, spiced maple gastrique

## — RED — ◆ — MAIN COURSE — ◆

Rolf Binder Halliwell, Shiraz Grenache  
*Australia*  
Chateau de Plassan  
*France*

Wood fired AUS tenderloin 8oz, potato purée  
peanut mustard +300  
or  
Wood fired USDA prime ribeye 12oz, spanish rice  
shallot compote +1300  
or  
Wood fired JPN A4 Kumamoto wagyu striploin 8oz, grilled carrot, cottage cheese  
horseradish crème fraîche +2300  
or  
Wood fired mahi mahi, creamed chayote  
cherry tomato vinaigrette  
or  
Sweet potato gnocchi, shrimp, creamy tomato sauce, dill  
or  
Wildwood cheeseburger, potato fries, spicy ketchup  
or  
Wildwood beyond burger, potato fries, spicy ketchup

## — COFFEE —

Americano  
Latte  
Cappuccino  
Espresso Single/Double

## — TEA — ◆ — DESSERT — ◆

Black Tea  
Green Tea

Cake of the day  
or  
Tart of the day  
or  
Seasonal popsicle

3 courses, includes coffee or tea 980  
3 courses, includes coffee or tea and a glass of wine 1180  
All prices are listed in NTD and subject to 10% service charge