

BUSINESS LUNCH



— WHITE / SPARKLING — ◊ — APPETIZER — ◊

Prosecco Treviso Il Fresco Millesimato Spumante

Italy

Shaw and Smith, Sauvignon Blanc

Australia

Romaine salad, daikon, warm bacon vinaigrette

or

Butter lettuce and pineapple salad, cherry tomato, ginger dressing

or

Tomato soup, grilled cheese, basil

— RED — ◊ — MAIN COURSE — ◊

Rolf Binder Halliwell, Shiraz Grenache

Australia

Chateau de Plassan

France

Wood fired AUS tenderloin 8oz, potato fries

horseradish crème fraîche +300

or

Wood fired USDA prime ribeye 12oz, creamed chayote shoots, herbed panko

fish sauce butter +1300

or

Wood fired JPN A4 Kumamoto wagyu striploin 8oz, roasted brussel sprouts

shallot compote +2300

or

Wood fired threadfin, spanish rice

siracha kumpquat

or

Wildwood cheeseburger, onion rings, spicy ketchup

or

Clam linguine, spicy white wine sauce, bacon, fennel

— COFFEE —

Americano

Latte

Cappuccino

Espresso Single/Double

— TEA — ◊ — DESSERT — ◊

Black Tea

Green Tea

Cake of the day

or

Tart of the day

or

Assorted fruits, daily sorbet

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