

# 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

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 threadfin, Chinese kale, avocado

siracha kumpquat

or

Wildwood cheeseburger, onion rings, spicy ketchup

or

Sweet potato gnocchi, shrimp, creamy tomato sauce, dill

— 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