

LUNCH MENU



STARTER +280

Garden salad, watermelon, blue berry,
smoked ricotta, balsamic vinaigrette

or

Smoked tomato cream soup,
croutons, bacon crisps

DESSERT +180

Basque Cheesecake

or

Dessert of the day

or

Seasonal fruit dessert

Alcohol Free Sparkling

Spumante Blanc de Blanc

Spumante Rose

+280

Selection of the Day

House Sparkling Wine

House White Wine

House Red Wine

+250

MAIN COURSE

Stew smoked pork cheek, grilled vegetables

580

Pomodoro, shrimp, rotini

680

Toscana seafood risotto

780

Woodfired chicken leg salad, cauliflower,
quinoa, yuzu mustard dressing

780

Wildwood beyond burger, potato fries, spicy ketchup

880

Wildwood cheese burger, potato fries, spicy ketchup

880

Woodfired AUS steak salad, cauliflower,
quinoa, yuzu mustard dressing

980

Woodfired catch of the day, grilled baby corn, tempeh, garlic,
cherry tomato balsamic vinaigrette

980

AUS grain-feed 150 days tenderloin 6 oz, potato purée,
horseradish crème fraîche

1380

USDA prime ribeye filet 6 oz, potato fries, spicy ketchup,
herb mustard butter

1880

USDA prime ribeye 10 oz, truffled mac & cheese,
black pepper beef jus

2580

Add starter and dessert

+380

Includes coffee or tea. The water charge is NTD120 / per person.

All prices are listed in NTD 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 Taiwanese ham
580

SIDES

Potato purée
Truffled mac & cheese
Grilled corn, parmesan cheese
Potato fries, spicy ketchup
Grilled baby corn, tempeh, garlic
Maple cauliflower,
sun-dried tomato, bacon
280

Sauté mushroom, shrimp, marjoram
380

SAUCES

Cherry tomato balsamic vinaigrette
Chimichurri
Piri piri
Herb mustard butter
Horseradish crème fraîche
Black pepper beef jus
80

DESSERT

Basque Cheesecake
Dessert of the day
Seasonal fruit dessert
280

COLD DISHES

Octopus ,artichoke, pickled onion, lemon vinaigrette480
Hokkaido scallop, prickly ash, calamansi ponzu.....480

SOUPS AND SALADS

Daily salad380
Romaine lettuce salad, smoked chicken, caesar dressing, corn crisps480
Kale salad, cannellini bean, cumin, parmesan.....420
Seafood bisque, cognac, dill380
Daily soup280

WARM STARTERS

Fried neritic squid, pickled vegetables, romesco580
Fried soft shell crabs, sriracha onion, maggi-mayo580
Crunchy crab cake, caviar, yuzu kosho rémoulade880
Roasted seasonal vegetables, chorizo, cannellini bean580
Charred asparagus, mushroom sauce, bacon480

WOODFIRED GRILL

USDA prime dry-aged 28 days bone in ribeye 25 oz,
maple cauliflower, bacon, black pepper beef jus 5880
Catch of the day (wild caught seafood, delivered fresh daily),
grilled baby corn, tempeh, garlic, cherry tomato balsamic vinaigretteMP
Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop 2980
Surf and Turf – USDA prime ribeye filet 6 oz and tiger 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
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
NZ lamb chops, truffled mac & cheese, herb mustard butter 1580
AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche 1380
Taiwan pork jowl, grilled baby corn, tempeh, garlic, herb mustard butter 1380
Taiwan Sasso chicken leg, potato purée, piri piri 1280
Wildwood cheese burger, potato fries, spicy ketchup880
Wildwood beyond burger, potato fries, spicy ketchup880

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.



SET MENU

STARTER

[Choose one]
Octopus ,artichoke,
pickled onion, lemon vinaigrette
or
Hokkaido scallop, prickly ash,
calamansi ponzu
or
Daily salad

[Choose one]
Seafood bisque, cognac, dill
or
Daily soup

[Choose one]
Fried soft shell crabs, sriracha onion,
maggi-mayo
or
Fried neritic squid
pickled vegetables, romesco
or
Crunchy crab cake, caviar,
yuzu kosho rémoulade, okra +480

DESSERT

Basque Cheesecake
or
Dessert of the day
or
Seasonal fruit dessert

BEVERAGE

Coffee
or
Tea

MAIN COURSE

Catch of the day, grilled okra, tempeh, garlic, cherry tomato vinaigrette
2280

Taiwan Sasso chicken leg, potato purée, piri piri
2180

Taiwan pork jowl, grilled okra, tempeh, garlic, herb mustard butter
2280

NZ lamb chops, truffled mac & cheese, herb mustard butter
2580

AUS grain-feed 150 days tenderloin 6 oz,
potato purée, horseradish crème fraîche
2380

USDA prime ribeye 10 oz, truffled mac & cheese, black pepper beef jus
3580

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

AUS wagyu striploin 12 oz, grilled okra,
tempeh, garlic, horseradish crème fraîche
4480

USDA prime ribeye cap 6 oz, potato purée, black pepper beef jus
3480

Surf and Turf – USDA prime ribeye filet 6 oz and tiger prawns,
truffled mac & cheese, cherry tomato vinaigrette
3780

Toscana seafood stew, half lobster, red coral trout fillet,
squid, tiger prawns, mussels, clams, scallop
4180

USDA prime dry-aged 28 days bone in ribeye 25 oz, grilled corn,
parmesan cheese, dry-aged cauliflower, sun-dried tomato,
bacon, chimichurri, black pepper beef jus (for 2)
8360/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

Romaine lettuce salad, smoked chicken, caesar dressing, corn crisps

Daily soup

Fried neritic squid, pickled vegetables, romesco

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, grilled corn, parmesan cheese, herb mustard butter

Catch of the day, grilled baby corn, tempeh, garlic, cherry tomato balsamic vinaigrette

Basque Cheesecake / Dessert of the day

Coffee or tea

All prices are listed in NTD9880.

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.