

# A LA CARTE MENU



## 麵包

手工裸麥桂圓麵包、奶油

150

## 配菜

奶油馬鈴薯泥  
松露起司通心麵  
炙烤玉米、帕馬森起司  
炙烤胡蘿蔔、茅屋起司  
北非小米、葡萄乾  
舞菇、烏魚子  
炙烤芥蘭菜、酪梨  
薯條、辣味番茄醬  
奶油煮過貓、香草麵包粉  
烤地瓜、酸奶  
香脆洋葱圈  
香炒荷蘭豆和山藥、薄荷

200

## 醬汁

是拉差金桔醬  
櫻桃番茄油醋  
鳳梨莎莎醬  
非洲辣椒醬  
花生芥末醬  
阿根廷青醬  
魚露奶油  
辣根酸奶醬  
干蔥黑醋醬  
黑胡椒牛汁

80

## 甜點

當日精選蛋糕  
當日精選塔派  
巧克力舒芙蕾、覆盆子雪酪  
玉米聖代、焦糖醬  
巴黎布列斯特泡芙、花生醬  
季節水果沙拉

280

## 生食

夏威夷風味鮭魚、酪梨、野米、海苔.....380  
紅甘生魚片、羅望子、蓮霧、墨西哥辣椒、香菜.....380  
日本A5和牛生牛肉、味噌醬油汁、蛋黃、香草沙拉.....680  
新鮮法國諾曼第生蠔、雞尾酒醬.....半打...980 / 一打...1780

## 湯和沙拉

西瓜和小黃瓜沙拉、菲達起司、醬油巴莎米可油醋、薄荷.....320  
奶油萵苣和鳳梨沙拉、櫻桃番茄、薑汁油醋.....320  
番茄湯、烤起司土司、羅勒.....320  
海鮮巧達湯、蘇打餅、蒔蘿.....380

## 熱前菜

酥炸牡蠣、酸豆蛋黃醬、九層塔.....480  
香煎鴨肝、芒果、苦苣.....680  
炙烤白花椰、哈里薩辣醬、優格.....320  
炙烤紫茄、豆豉辣椒醬、藜麥.....320  
炙烤綠蘆筍、蘑菇醬、培根.....380

## 原木燒烤

波士頓龍蝦.....1880  
現流虎蝦.....880  
現流澎湖石老魚.....880  
海港直送現流海鮮(請參考海鮮櫃品項).....MP  
澳洲菲力牛排 8 oz.....980  
澳洲和牛帶骨肋眼牛排 30 oz.....6980  
澳洲和牛牛小排 6 oz.....1680  
澳洲和牛橫膈膜 6 oz.....1480  
日本但馬和牛紐約克 8 oz.....2980  
日本但馬和牛菲力牛排 6 oz.....2580  
日本但馬和牛肋眼牛排 10 oz.....3480  
美國德州頂級肋眼牛排 12 oz.....1980  
美國頂級乾式熟成28日紅屋牛排 42 oz.....5280  
美國頂級乾式熟成28日帶骨紐約客 20 oz.....3380  
紐西蘭乾式熟成7日丁骨羊排.....1380  
本地黑豚帶骨肋眼.....1080  
本地玉米土雞.....780  
Wildwood 起司漢堡.....680

\*點選以上原木燒烤主菜，可任選配菜、醬汁各一份

Chef Proprietor  
林明健

Head Chef  
陳暉

所有價格以 NTD (新台幣) 計價，另加 10% 服務費

# A LA CARTE MENU



## BREAD

House made longan rye bread, butter  
150

## SIDES

Potato purée  
Truffled mac & cheese  
Grilled corn, parmesan cheese  
Grilled carrot, cottage cheese  
Couscous, raisins  
Maitake, bottarga  
Charred Chinese kale, avocado  
Potato fries, spicy ketchup  
Creamed chayote shoots, herbed panko  
Baked sweet potato, sour cream  
Crunchy onion rings  
Sautéed sugar snap peas and yam, mint  
200

## SAUCES

Sriracha kumquat  
Cherry tomato vinaigrette  
Pineapple salsa  
Piri piri  
Peanut mustard  
Chimichurri  
Fish sauce butter  
Horseradish crème fraîche  
Shallot compote  
Black pepper beef jus  
80

## DESSERT

Cake of the day  
Tart of the day  
Chocolate soufflé, raspberry sorbet  
Sweet corn sundae, caramel  
Paris brest, peanut butter  
Seasonal fruit salad  
280

## CRUDO

Tuna poke, avocado, wild rice.....380  
Kanpachi ceviche, tamarind, rose apple, jalapeño, coriander.....380  
Japanese Wagyu sashimi, miso soy dressing, egg yolk, herb salad.....680  
Fresh French oysters, cocktail sauce.....half dozen...980 / one dozen...1780

## SOUPS AND SALADS

Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint.....320  
Butter lettuce and pineapple salad, cherry tomato, ginger dressing.....320  
Tomato soup, grilled cheese, basil.....320  
Seafood chowder, oyster crackers, dill.....380

## WARM STARTERS

Beer battered oysters, caper remoulade, Taiwanese basil.....480  
Seared foie gras, mango, endive.....680  
Grilled cauliflower, harissa, yogurt.....320  
Grilled eggplant, fermented black bean chili, quinoa.....320  
Grilled asparagus, mushroom sauce, bacon.....380

## WOODFIRED GRILL

Maine lobster.....1880  
Tiger prawns.....880  
Parrotfish.....880  
Catch of the Day (please see our seafood display).....MP  
AUS tenderloin 8 oz.....980  
AUS Wagyu bone in ribeye 30 oz.....6980  
AUS Wagyu short rib 6 oz.....1680  
AUS Wagyu skirt 6 oz.....1480  
JPN Wagyu striploin 8 oz.....2980  
JPN Wagyu tenderloin 6 oz.....2580  
JPN Wagyu ribeye 10 oz.....3480  
USDA prime ribeye 12 oz.....1980  
USDA prime dry aged 28 days porterhouse 42 oz.....5280  
USDA prime dry aged 28 days bone in striploin 20 oz.....3380  
NZ Lamb T-bone dry aged 7 days.....1380  
Taiwan black pork chop.....1080  
Taiwan spring chicken.....780  
Wildwood cheeseburger.....680

\*Grill items include your choice of one side and one sauce

Chef Proprietor  
Lam Ming Kin

Head Chef  
Ino Chen

All prices are listed in NTD and subject to 10% service charge