

# BUSINESS LUNCH



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

Prosecco Treviso Il Fresco Millesimato Spumante

*2016 Italy*

Franck Massard, Herbis Verdejo

*Rueda 2015, Spain*

Shaw and Smith, Sauvignon Blanc

*2017 Australia*

Romaine and radish salad, sourdough, parmesan dressing

or

Watermelon and cucumber salad, feta, soy balsamic vinaigrette, mint

or

Roasted cauliflower soup, almond, calamansi

## — RED — ◆ — MAIN COURSE — ◆

Halliwell, Shiraz Grenache

*2013 Australia*

Rocca delle Macie, Vernaiolo Chianti DOCG

*2016*

Emiliana, Natura Malbec

*2011 Chile*

Wood fired AUS tenderloin 8oz, truffled mac & cheese, black pepper beef jus

(+300)

or

Wood fired mackerel, Chinese kale, avocado, pineapple salsa

or

Wildwood cheeseburger, onion rings, spicy ketchup

## — COFFEE — ◆ — DESSERT — ◆

Americano

Latte

Cappuccino

Espresso Single/Double

Cake of the day

or

Tart of the day

or

Seasonal fruit salad

## — TEA —

Black Tea

Green Tea

Chef Proprietor

Lam Ming Kin

Head Chef

Ino Chen

### WEEKDAY BUSINESS LUNCH:

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

# BUSINESS LUNCH



## 白酒 / 氣泡酒

Prosecco Treviso Il Fresco Millesimato Spumante

2016 Italy

Franck Massard, Herbis Verdejo

Rueda 2015, Spain

Shaw and Smith, Sauvignon Blanc

2017 Australia

## 前菜

蘿蔓生菜和櫻桃蘿蔔沙拉、酸裸麥麵包、帕馬森起司醬

或

西瓜和小黃瓜沙拉、菲達起司、醬油巴莎米可油醋、薄荷

或

烤白花椰菜湯、杏仁、金桔

## 紅酒

Halliwell, Shiraz Grenache

2013 Australia

Rocca delle Macie, Vernaiolo Chianti DOCG

2016

Emiliana, Natura Malbec

2011 Chile

## 主菜

\*原木燒烤澳洲菲力牛排8oz、松露起司通心粉、黑胡椒牛汁

(+300)

或

原木燒烤本港現流鯖魚、芥蘭菜、酪梨、鳳梨莎莎醬

或

Wildwood 起司漢堡、香脆洋蔥圈、辣味番茄醬

## 咖啡

美式

拿鐵

卡布奇諾

濃縮咖啡 單份/雙份

## 甜點

當日精選蛋糕

或

當日精選塔派

或

季節水果沙拉

## 茶

歐式大吉嶺紅茶

茉莉綠茶

Chef Proprietor

林明健

Head Chef

陳暉

### 平日商業午餐：

三道料理附餐後咖啡或茶，每人NTD980

三道料理附餐後咖啡或茶，及侍酒師精選葡萄酒乙杯，每人NTD1180

所有價格以 NTD (新台幣) 計價，另加 10% 服務費