

Menu

Asian inspired, international approach

Inspired by a chef's travel journal, where recipes and dreams are jotted down, ink to paper. A gastronomic journey, showcasing culinary stories from the east, told in the west.

Wild ink

Restaurant & Bar





STEAMED EDAMAME 9

Maldon sea salt (gf) (ve)

ROASTED BONE MARROW 14

oxtail jam, "b&b" pickles, grilled sourdough

YELLOWFIN TUNA CRUDO 23

maple bourbon soy, meyer lemon,

charred figs, daikon cress

SEARED SPANISH OCTOPUS 25

smoked yogurt, chorizo xo,

lime, chili sauce

TO START

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CRISPY CHICKPEA FRITTERS 12

garlic chive cream (v)

SNOW CRAB DIP 16

squid ink cracker

CHICKEN LIVER MOUSSE 12

pickled pineapple, toasted pumpkin seeds, smoked maple syrup

THAI CHICKEN WINGS 13

chili marinade, buttermilk ranch sauce

SMALL PLATES

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FLUKE CRUDO 19

yuzu kosho, grapefruit, citrus oil

CAESAR SALAD 14

baby romaine, miso Caesar dressing, anchovy bread crumbs, cured duck egg

30 DAY DRY AGED BEEF TATAKI 19

lao gan ma chili sauce, breakfast radish, chives

CRISPY CALAMARI 17

lime, gochujang bbq sauce

DIM SUM

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LOBSTER & SHRIMP HAR GOW 16

squid ink, sauce Américaine, chives

PORK STEAMED BUNS (3) 14

tamarind, ponzu chili sauce

PHO SOUP DUMPLING 16

dry aged beef, Thai basil, cilantro, chili

SHRIMP & BACON SIU MAI 15

chili, chive, soy vinegar

FORAGED MUSHROOM DUMPLING 14

shimeji, shiitake, maitake, water chestnut mushrooms (ve)

STEAMED MAPO TOFU DUMPLING 14

ginger, cilantro, soy vinegar (ve)

DIM SUM PLATTER 22

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Shrimp & bacon siu mai

Lobster & shrimp har gow

Foraged mushroom dumpling

Pho soup dumpling

Mapo tofu dumpling



MAIN PLATES

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BERKSHIRE FARM PORK TOMAHAWK 42

smashed pickled cucumbers, cilantro, nuoc mam marinade

ROASTED MAINE HALF LOBSTER 38

brown butter tamarind sauce, charred lime

BLACK ANGUS BAVETTE 38

soy-garlic butter, crushed fingerling potatoes, watercress



SPIT ROASTED LEMONGRASS CHICKEN 31

herb salad, charred lime, Thai chili

JAPANESE RISOTTO 26

mushroom, yuzu, miso butter (v)

CRISPY MADAGASCAN PRAWN 32

fragrant fish sauce, long red chili, crispy garlic, scallions

SEARED DIVER SEA SCALLOP 36

delicata squash, porcini mushroom, tom yum broth

LARGE PLATES

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GLAZED SHORT RIB 80

scallion pancakes, pickles

FRIED WHOLE SEA BASS 62

wasabi wood ear mushrooms, soy pickles,chili cucumbers

PEKING DUCK 85

steamed buns, pickles, scallions, caramelized hoisin sauce

Available for dinner and Sunday lunch with limited availability



SIDES

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BITTER LEAF SALAD 9

mustard dressing (gf) (ve)

STEAMED JASMINE RICE 6

(gf) (ve)

FRIES 8

shichimi aioli (gf)(v)

BANANA LEAF STICKY RICE 8

mushroom xo

SCALLION PANCAKES (2) 8

chili sauce

CHARRED GREENS 10

chili, garlic (gf)·(ve)