



Desserts

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.

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Wild ink

Restaurant & Bar

DESSERTS

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ROASTED PINEAPPLE UPSIDE-DOWN CAKE 13

sichuan caramel, ginger ice cream (*v*)

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CHOCOLATE TART 14

toasted sesame ice cream (*v*)

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WHITE CHOCOLATE & RASPBERRY ICE CREAM 14

matcha pistachio blondie & cardamon fudge (*v*)

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COCONUT RICE PUDDING 11

mango, lime (*gf*) (*v*)

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ICE CREAM 6

please ask your server for todays selection (*gf*) (*v*)

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COFFEE & TEA

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COFFEE

Espresso 3
Double espresso 4
Sumatra 4
Cappuccino 6
Latte 6
Cold brew 7

PALAIS DES THÉS 4

Big Ben, Darjeeling Margaret's
Hope, Thé du Tigre, Long Jing,
Vive le The, Thé des Songes,
Verbena Herbal, Chamomile,
Mint Herbal

DESSERT AND FORTIFIED WINES



GLASS

Nivole Moscato d'Asti, Michele Chiarlo, Piedmonte, Italy, 2017	13
Castelnau de Suduiraut, Sauternes, France, 2012	15
Ben Rye - Passito di Pantelleria, Donnafugata, Sicily, Italy, 2015	19
Churchill's 20 Year Tawny Port, Douro Valley, Portugal	25
Peeler Vidal Icewine, Ontario, Canada, 2016	30

AMARI & DIGESTIF



GLASS

GLASS

Averna	12	B&B	14
Cynar	13	Chartreuse green	16
Fernet Branca	14	Chartreuse V.E.P	30
Nonino	17	Drambuie	14
Amaretto	14	Grand Marnier	15
Bailey's cream	13	Sambuca Romana	12

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.