



# Weekend Brunch 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.

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*Wild ink*

Restaurant & Bar



# Brunch

## SHORT RIB BIMIMBAP 22

pickles, bacon, fried rice,  
gochujang sauce

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## PEKING DUCK & SCALLION PANCAKE WRAP 18

hoisin sauce, chili sauce, herbs

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## CRISPY PORK BELLY HASH 20

shishito peppers, crispy potato,  
shimeji mushroom

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## TO START

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## STEAMED EDAMAME 9

Maldon sea salt (*gf*) (*ve*)

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## CRISPY CHICKPEA FRITTERS 12

garlic chive cream (*v*)

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## CHICKEN LIVER MOUSSE 12

pickled pineapple, toasted pumpkin seeds,  
smoked maple syrup

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## ROASTED BONE MARROW 14

oxtail jam, “b&b” pickles,  
grilled sourdough

## SNOW CRAB DIP 16

squid ink cracker

## THAI CHICKEN WINGS 13

chili marinade, buttermilk ranch sauce

## SMALL PLATES

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## YELLOWFIN TUNA CRUDO 23

maple bourbon soy, meyer lemon,  
charred figs, daikon cress

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## FLUKE CRUDO 19

yuzu kosho, grapefruit, citrus oil

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## 30 DAY DRY AGED BEEF TATAKI 19

lao gan ma chili sauce,  
breakfast radish, chives

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## SEARED SPANISH OCTOPUS 25

smoked yogurt, chorizo xo,  
lime, chili sauce

## CAESAR SALAD 14

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

## CRISPY CALAMARI 17

lime, gochujang BBQ sauce

## DIM SUM

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## LOBSTER & SHRIMP HAR GOW 16

squid ink, sauce Américaine, chives

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## SHRIMP & BACON SIU MAI 15

chili, chive, soy vinegar

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## PORK STEAMED BUNS (3) 14

tamarind, ponzu chili sauce

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## FORAGED MUSHROOM DUMPLING 14

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

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## PHO SOUP DUMPLING 16

dry aged beef, Thai basil,  
cilantro, chili

## 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

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### ROASTED MAINE HALF LOBSTER 38

brown butter tamarind sauce,  
charred lime

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### BLACK ANGUS BAVETTE 38

soy-garlic butter, crushed fingerling  
potatoes, watercress



### SPIT ROASTED LEMONGRASS CHICKEN 31

herb salad, charred lime, Thai chili

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### JAPANESE RISOTTO 26

mushroom, yuzu, miso butter (v)

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### CRISPY MADAGASCAN PRAWN 32

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

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### 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

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### FRIED WHOLE SEA BASS 62

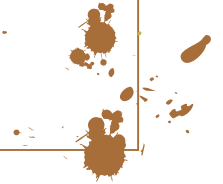
wasabi wood ear mushrooms,  
soy pickles, chili cucumbers

### PEKING DUCK 85

steamed buns, pickles, scallions,  
caramelized hoisin sauce

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*Available for dinner and Sunday  
lunch with limited availability*



## SIDES

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### BITTER LEAF SALAD 9

mustard dressing (gf) (ve)

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### STEAMED JASMINE RICE 6

(gf) (ve)

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### FRIES 8

shichimi aioli (gf) (ve)

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### BANANA LEAF STICKY RICE 8

mushroom xo

### SCALLION PANCAKES (2) 8

chili sauce

### CHARR'D GREENS 10

chili, garlic (gf) (ve)

*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.*