



Business Lunch

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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\$29 PER PERSON

Wild ink

Restaurant & Bar



CHOICE OF APPETIZER

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FORAGED MUSHROOM DUMPLING

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

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YELLOWFIN TUNA CRUDO

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

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SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

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THAI CHICKEN WINGS

chili marinade, buttermilk ranch sauce

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CAESAR SALAD

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

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BITTER LEAF SALAD

mustard dressing *(gf)* *(ve)*

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SEARED SPANISH OCTOPUS

smoked yogurt, chorizo xo,
lime, chili sauce (\$8 supplement)

CHOICE OF MAIN COURSE

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ARCTIC CHAR

brown butter tamarind sauce, delicata squash,
crushed fingerling potatoes

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SPIT ROASTED LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

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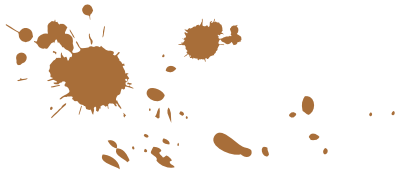
JAPANESE RISOTTO

mushroom, yuzu, miso butter (v)

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BLACK ANGUS BAVETTE

soy-garlic butter, crushed fingerling
potatoes, watercress (\$10 supplement)



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.