

FIRST COURSE

...

A choice of

CRISPY CHICKPEA FRITTERS

garlic chive cream

•

THAI CHICKEN WINGS

chili marinade, buttermilk ranch sauce

CRISPY CALAMARI

lime, gochujang bbq sauce

•

STEAMED EDAMAME

maldon sea salt (gf) (ve)

SECOND COURSE

...

A choice of

LOBSTER & SHRIMP HAR GOW

squid ink, sauce Américaine, chives

•

PORK STEAMED BUNS

tamarind, ponzu chili sauce

•

PHO SOUP DUMPLING

dry aged beef, Thai basil, cilantro, chili

SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

•

FORAGED MUSHROOM DUMPLING

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

•

STEAMED MAPO TOFU DUMPLING

ginger, cilantro, soy vinegar (ve)

THIRD COURSE

...

A choice of

YELLOWFIN TUNA CRUDO

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

•

SEARED SPANISH OCTOPUS

smoked yogurt, chili sauce \$4 supplement

•

CRISPY MADAGASCAR PRAWNS 24

fragrant fish sauce, long red chili,
crispy garlic, scallions \$7 supplement

•

DRY AGED BEEF TATAKI 19

lao gan ma chili sauce, breakfast radish,
chives

SPIT ROASTED LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

•

CAESAR SALAD

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

•

BANANA LEAF STICKY RICE

mushroom xo (ve)

•

CHARRED GREENS

chili, garlic (gf) (ve)

Wild ink

Restaurant & Bar

Celebrate Restaurant Week NYC
at Wild ink. Weekdays January 22
to February 9.

DINNER

\$42 PER PERSON

DESSERT

...

A choice of

ROASTED PINEAPPLE UPSIDE-DOWN CAKE

sichuan caramel, ginger ice cream (v)

•

CHOCOLATE TART

toasted sesame ice cream (v)

•

CALAMANSI TART

coconut sorbet (ve)

•

ICE CREAM

please ask your server for today's
selection (gf) (v)



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阅览菜品图片

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.

Wild ink

Restaurant & Bar

Celebrate Restaurant Week NYC at Wild ink. Weekdays January 22 to February 9.

LUNCH \$26 PER PERSON

CHOICE OF APPETIZER

...

FORAGED MUSHROOM DUMPLING

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

•

YELLOWFIN TUNA CRUDO

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

•

SHRIMP & BACON SIU MAI

chili, chive, soy vinegar

•

THAI CHICKEN WINGS

chili marinade, buttermilk ranch
sauce

CAESAR SALAD

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

•

BITTER LEAF SALAD

mustard dressing (gf) (ve)

•

SEARED SPANISH OCTOPUS

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

CHOICE OF MAIN COURSE

...

ARCTIC CHAR

brown butter tamarind sauce, delicata
squash,
crushed fingerling potatoes

•

SPIT ROASTED LEMONGRASS CHICKEN

herb salad, charred lime, Thai chili

JAPANESE RISOTTO

mushroom, yuzu, miso butter (v)

•

BLACK ANGUS BAVETTE

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

DESSERT

...

ROASTED PINEAPPLE UPSIDE-DOWN CAKE 14

sichuan caramel, ginger ice cream (v)

•

CHOCOLATE TART 14

toasted sesame ice cream (v)

•

APPLE GALETTE 14

miso ice cream, apple caramel sauce

•

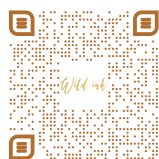
CALAMANSI TART 13

coconut sorbet (ve)

•

ICE CREAM 9

please ask your server for today's selec-
tion (gf) (v)



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