

## HANDCRAFTED COCKTAILS

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### WILD INK 16

Sesame infused gin,  
crème de mûre, yuzu,  
Angostura bitters

### LOST IN TRANSLATION 18

Suntory 'Toki' Japanese Whisky, sweet  
vermouth, Benedictine, Peychaud's bitters,  
absinthe perfume

### GARDEN COLLINS 16

Crop 'cucumber' vodka, elderflower,  
watermelon radish, carrot, fresh lemon  
juice, lemon, Q Club Soda

### KEEP CALM & CARRY ON 18

Prosecco, chamomile grappa, Pimm's,  
elderflower, lavender bitters

### HUDSON OLD FASHIONED 16

Hudson Bay Bourbon, caramelized red  
miso, orange bitters

### CHARRED SHISHITO PEPPER MARGARITA 16

Espolon Reposado, Ancho Reyes,  
fresh lime juice, charred shishito,  
Togarashi salt

### THE MAIKO 18

Nigori sake, strawberry, fresh lemon,  
muddled peppercorn, prosecco

### MATCHA MULE 16

Tito's vodka, shiso, fresh lime juice, Matcha  
green tea, ginger beer, candied ginger

### MEZCAL CRUSTA 17

Fidencio mezcal, Maraschino, fresh lemon,  
orange bitters, almond sugar

## CHAMPAGNE, SPARKLING & WINE

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### CHAMPAGNE

Bonnet-Ponson, 1<sup>er</sup> Cru Brut Rosé, France  
Piper-Heidsieck, Brut, "Cuvée 1785", Champagne,  
Piper-Heidsieck, Brut, "Cuvée Rare", Champagne, 1999

25	Maison Ambroise, Bourgogne, Burgundy, France, 2013	18
22	Laetitia, Pinot Noir, Arroyo Grande Valley, California, 2016	15
45	Cecchi, Chianti Classico, Tuscany, Italy, 2015	13
	Oberon, Merlot, Napa Valley, California, 2016	16
	Kaiken, Malbec, "Ultra Las Rocas", Argentina, 2016	15
	Louis M. Martini, Cabernet Sauvignon, California, 2015	18

### SPARKLING WINE

Villa Sandi, Extra Dry, Prosecco di Valdobbiadene, Italy  
Juvé & Camps, Pinot Noir Cava Brut Rosé

### WHITE WINES

Cantina Tramin, Pinot Grigio, Alto Adige, Italy, 2017  
Meinhard Forstreiter, Grüner Veltliner, Austria, 2015  
Mud House Sauvignon Blanc, Marlborough, NZ, 2017  
Louis Jadot Burgundy, France, 2015  
Trefethen, Chardonnay, Napa valley, USA, 2016

14		
16		
13	Six Point Crisp Pilsner, 5.40%	8 Logical Conclusion IPA, 7% 14
16	Stella Artois Pilsner, 4.80%	8 Hennipen Saison, 7.70% 13
14	San Miguel Pilsner, 5%	8 Old Rasputin Imperial Stout, 9% 14
	Budweiser Pilsner, 5%	6 Wolffer Cider Rose, 9% 13
	Dales Pale Ale, 6.50%	8 Lime Spiked Seltzer, 6% 7
14	Two Hearted Ale IPA, 7%	8 Einbecker non-alcoholic, 5% 7
16	Juice Bomb, 6.50%	8

### ROSÉ WINES

Etxaniz Txakolina, Rosé, Spain, 2017  
Bandol, Rosé, France, 2017



# 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



## SNACKS

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### STEAMED EDAMAME 8

Maldon sea salt *(gf) (ve)*

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### CRISPY CALAMARI 14

lemon, shichimi aioli

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### VEGETABLE SUMMER ROLL 12

soy wasabi dressing *(ve)*

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### VEGETABLE CRUDITÉS 14

whipped avocado, sesame seeds *(gf) (ve)*

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### CRISPY CHICKPEA FRITTERS 11

garlic chive cream *(v)*

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### CORONATION CHICKEN 13

roti bread, pomegranate, almond

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### GENERAL TSO'S SWEETBREADS 17

pickled celery, blue cheese mayonnaise

### BULGOGI BEEF PUFF 13

Welsh rarebit

## RAW

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### OYSTERS 24

dill, cucumber, seedlip & tonic granita  
*(6 pcs) (gf)*

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### YELLOWFIN TUNA 22

heirloom tomato, bottarga, avocado,  
bonito-soy dressing

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### BEEF TARTARE 19

soy cured egg yolk, mustard dressing,  
toasted sourdough

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### VANILLA CURED SALMON 18

nuoc cham, salted daikon,  
puffed rice *(gf)*

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### HAMACHI CRUDO 18

ajo blanco, grapes,  
cashew & cucumber relish

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### DIVER SCALLOPS TARTARE 21

melon, cucumber, yuzu

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## DIM SUM

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### LOBSTER HAR GOW 16

squid ink, sauce Américaine, chives

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### CRISPY MAPO TOFU DUMPLING 14

ginger, cilantro, soy vinegar *(ve)*

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### SHRIMP & BACON SIU MAI 15

Thai chili, chive, soy vinegar

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### SNOW CRAB RANGOON 15

cream cheese, sweet & sour sauce

### CURRIED LAMB MOMO 14

garam masala, turmeric, chili oil

## SMALL PLATES

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### RADISH & PECORINO SALAD 14

shaved radish, Pecorino Romano,  
black truffle, lemon, olive oil *(gf) (v)*

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### CELERY ROOT KUSHIYAKI 14

charred scallions, celery root purée, pickles *(v)*

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### SEARED SPANISH OCTOPUS 21

yogurt, lime, smoked chili *(gf)*

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### SEARED DIVER SCALLOPS 18

Lardo di Colonnata, dahl makhani *(gf)*

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### ROTISSERIE BEETS 16

citrus, house ricotta, hazelnut ponzu

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## MAIN PLATES

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### ARCTIC CHAR 34

curry leaves, caper-raisin relish,  
beurre noisette

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### STEAMED ATLANTIC COD 32

bouillabaisse, rouille, steamed buns

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### CHICKEN & GREEN PAPAYA SALAD 25

satay vinegarete, peanuts, crispy shallots

### DUCK 'A LA KUMQUAT' 42

crispy leg, roasted breast,  
caramelized endive *(gf)*

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### JAPANESE RISOTTO 24

mushroom, yuzu, miso butter *(v)*

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### SEARED DIVER SCALLOPS 31

Lardo di Colonnata, dahl makhani *(gf)*

## FOR TWO

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### GLAZED SHORT RIB OF BEEF 80

scallion pancakes & pickles

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### SPIT ROASTED CHICKEN 65

vegetable fried rice, dew drop cabbage,  
peanut sauce *(gf)*

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### ROASTED 20 OZ CREEKSTONE BONE-IN RIBEYE 90

Marmite hollandaise

## SIDES

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### BITTER LEAF SALAD 9

mustard dressing *(gf) (ve)*

### VEGETABLE FRIED RICE 8

STEAMED JASMINE RICE *(gf) (ve)* 6

### FRIES 7

gochujang aioli *(gf) (v)*

### ROASTED DEW DROP CABBAGE 9

crispy shallots *(gf)*

### CHARRED GREENS 9

chilli, 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.*