

DESSERTS

**SAMURAI** 9.85 v

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE  
VANILLA ICE CREAM | CHOCOLATE PEARLS

**GREEN LANTERN** 9.50 v

WHITE CHOCOLATE & YUZU CHEESECAKE  
RASPBERRY & CHOCOLATE PEARLS | MANGO SAUCE

**SAKE BARREL** 9.25 v

VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

**DARK CHOCOLATE** 9.50 vg

LYCHEE | MANGO | ALMOND & COCONUT  
YUZU CARAMEL & MANGO SORBET

**DESSERT PLATTER** 35.00

A SELECTION OF DESSERTS TO SHARE

MINI SAMURAI | PASSION FRUIT DOUGHNUTS  
WHITE CHOCOLATE & YUZU CHEESECAKE  
ICE CREAMS & MOCHI | PINEAPPLE & WATERMELON

**SPHERE** 9.95 v

WHITE CHOCOLATE | PASSION FRUIT | YUZU FOAM  
& CARAMEL SAUCE

**DOUGHNUTS** 8.95 v

WARM PASSION FRUIT & COCONUT DOUGHNUTS  
YOGHURT DIPPING SAUCE

**MOCHI** 8.50 vg

3 ICE CREAM BALLS | SELECTION OF FLAVOURS

FOR ALLERGEN AND  
NUTRITIONAL INFO  
PLEASE SCAN QR CODE



**RED DRAGON TO SHARE** 23.50

SOFT SERVE ICE CREAM | CINNAMON SUGARED  
DOUGHNUTS | PEANUT BRITTLE | HONEYCOMB | LIME  
COCONUT | BANANA | BERRIES | CHOCOLATE SAUCE

THE IVY ASIA CONCEPT IS ALL ABOUT SHARING PLATES FOR YOU AND YOUR FRIENDS TO ENJOY TOGETHER. THIS MEANS THE DISHES ARE COOKED AND SERVED AS AND WHEN THEY ARE READY, SO THEY MAY NOT ARRIVE ALL TOGETHER.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGENS OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

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		100ml	300ml
AKASHI-TAI JUNMAI GINJO SPARKLING		15	45
<i>Sweet with Moscato-like flavours</i>			
		50ml	100ml
AKASHI-TAI HONJOZO KURO		5.5	10
		25Oml	25
<i>Mellow, light, and crisp, a favourite of the Akashi-Tai Toji (Master Brewers) themselves</i>			

AKASHI-TAI UMESHU PLUM		8	15	36
<i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>				

AKASHI-TAI GINJO YUZUSHU		8.5	16	38.5
<i>Made with fresh yuzu from the Hyōgo prefecture, which is pressed on arrival to preserve the clear aroma of the rare citrus fruit highly prized in Japan</i>				

SOHOMARE KIMOTO JUNMAI DAIGINJO		21	40	90
<i>Complex yet subtle with notes of stone fruit, liquorice and mushroom with a creamy texture</i>				

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SUNTORY TOKI		10
MARS KASEI BLENDED WHISKY		12.5
SUNTORY THE CHITA		13
HIBIKI HARMONY		16.5
MARS MALTAGE COSMO		17
NIKKA COFFEY MALT WHISKY		18
NIKKA TAILORED		30

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COURVOISIER VSOP		11
MARTELL CORDON BLEU		24
COURVOISIER XO		26
HENNESSY XO		28
HENNESSY PARADIS		150

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JASMINE SILVER NEEDLE WHITE TEA		4.5
<i>A delicate white tea, scented with whole, natural jasmine flowers</i>		
LEMONGRASS & GINGER HERBAL TEA		3.75
<i>A spicy &amp; warming herbal tea with lemongrass lengths &amp; dried ginger</i>		
RED DRAGON BLACK TEA		4.5
<i>A syrupy black Chinese tea, with fruity and creamy notes of chocolate</i>		
ORGANIC MATCHA (CEREMONIAL GRADE)		5.95
<i>A Japanese green tea: creamy, sweet and satisfyingly thick</i>		

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PEDRO XIMÉNEZ Nectar, Gonzalez Byass, Jerez-Xérès-Sherry, Spain, NV	75ml bottle	8	50
PENFOLDS, 'FATHER', 10 YEAR GRAND TAWNY South Australia, NV		8	80
ROYAL TOKAJI, 'GOLD LABEL', 5 PUTTONYOS Tokaj, Hungary, 2017, 50cl		12	75
MOSCATO D'ASTI, Araldica, Piemonte Italy, 2022		3.5	35
CASTELNAU DE SUDUIRAUT, SAUTERNES Bordeaux France, 2016, 37.5cl		8	40

**GIFT VOUCHERS**

OUR GIFT VOUCHERS ARE THE PERFECT PRESENT FOR FRIENDS AND FAMILY TO CELEBRATE A SPECIAL OCCASION OR JUST TO SAY THANK YOU.

AVAILABLE TO PURCHASE IN THE RESTAURANT OR ONLINE [THEVYASACARDIFF.COM](http://THEVYASACARDIFF.COM)