

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

DESSERT PLATTER 35.00

A SELECTION OF DESSERTS TO SHARE

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

DARK CHOCOLATE 9.50 vg
LYCHEE | MANGO | ALMOND & COCONUT
YUZU CARAMEL & MANGO SORBET

DOUGHNUTS 8.95 v
WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

SAKE BARREL 9.25 v
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

SPHERE 9.95 v
WHITE CHOCOLATE | PASSION FRUIT | YUZU FOAM & CARAMEL SAUCE

MOCHI 8.50 vg
3 ICE CREAM BALLS | SELECTION OF FLAVOURS

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.

FOR ALLERGEN AND
NUTRITIONAL INFO
PLEASE SCAN QR CODE



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		15	45
GINJO SPARKLING			
<i>Sweet with Moscato-like flavours</i>			
	50ml	100ml	250ml
AKASHI-TAI	5.5	10	25
HONJOZO KURO			
<i>Mellow, light, and crisp, a favourite of the Akashi-Tai Toji (Master Brewers) themselves</i>			

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

AKASHI-TAI GINJO	8.5	16	38.5
YUZUSHU			
<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	21	40	90
JUNMAI DAIGINJO			
<i>Complex yet subtle with notes of stone fruit, liquorice and mushroom with a creamy texture</i>			

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SUNTORY TOKI	11
MARS KASEI BLENDED WHISKY	13.5
SUNTORY THE CHITA	14
HIBIKI HARMONY	17.5
MARS MALTAGE COSMO	18
NIKKA COFFEY MALT WHISKY	19
NIKKA TAILORED	30

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COURVOISIER VSOP	12
MARTELL CORDON BLEU	25
COURVOISIER XO	27
HENNESSY XO	29
HENNESSY PARADIS	150

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JASMINE SILVER NEEDLE	4.5
WHITE TEA	
<i>A delicate white tea, scented with whole, natural jasmine flowers</i>	
LEMONGRASS & GINGER	3.75
HERBAL TEA	
<i>A spicy & warming herbal tea with lemongrass lengths & 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	5.95
(CEREMONIAL GRADE)	
<i>A Japanese green tea: creamy, sweet and satisfyingly thick</i>	

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

SPIRITS 50ML 25ML ON REQUEST

WINES 175ML 125ML AVAILABLE ON REQUEST. CHAMPAGNE AND SPARKLING 125ML AS STANDARD.

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.