## SNACKS & BITES

CRISPY WONTONS & DIPS 4.75 V FLAMED EDAMAME | SPICY DIP 4.95 VG • STEAMED EDAMAME | MATCHA SALT 4.95 VG SESAME PRAWN TOAST I SRIRACHA & LIME 7.25 30G ROYAL IMPERIAL CAVIAR 75.00

#### SUSHI & SASHIMI

## SASHIMI

THINLY SLICED RAW FISH & MEAT SERVED WITH A SELECTION OF TOPPINGS AND SOY BASED DRESSINGS

TUNA SASHIMI I AVOCADO I SPICY CITRUS DRESSING & SESAME 14.50 . YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD 14.95 SEARED BEEF TATAKI WITH 3 KINDS OF ONION 16.25 SALMON 3 WAYS I NIGIRI (3) I TARTARE & SPICY ROLL (3) 16.95 TUNA 3 WAYS I NIGIRI (3) I TARTARE & SPICY ROLL (3) 17.95

## MAKI ROLLS

SUSHI ROLLS MADE WITH RICE, FISH, MEAT, SEAFOOD & VEGETABLES WRAPPED IN SEAWEED AND CUT INTO BITE-SIZE PIECES

AVOCADO I CUCUMBER & ASPARAGUS ROLL (6) 9.25 VG SALMON & AVOCADO ROLL (6) 10.25 SPICY TUNA & SESAME ROLL (6) 10.25 • PRAWN TEMPURA ROLL (6) 10.25 CALIFORNIA ROLL (6) 11.95 SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 16.25 IVY 'VOLCANO' ROLL WITH WAGYU BEEF, TUNA & BLACK TRUFFLE (5) 17.95

> THE IVY ASIA "SILVER SHELL" (TO SHARE FOR 2 PEOPLE)

#### 1900

SALMON SASHIMI I YELLOWTAIL & TRUFFLE SASHIMI SPICY TUNA & SESAME ROLL I PRAWN TEMPURA ROLL CALIFORNIA ROLL

> THE IVY ASIA "BLACK SHELL" (TO SHARE FOR 3 PEOPLE)

#### 69.00

SALMON SASHIMI (3) I BBQ GLAZED WAGYU ROLL YELLOWTAIL TARTARE WITH NORI CRACKERS PRAWN TEMPURA MAKI ROLL I TUNA SASHIMI (3) SNOW CRAB GUNKAN (3) I PRAWN SASHIMI (3) YELLOWTAIL SASHIMI WITH WASABI SALSA (3)

## TEMPURA & FRIED

VEGETABLE TEMPURA I PONZU DIP & SHISO 8.95 V

AROMATIC DUCK SPRING ROLLS 8.95

POPCORN SHRIMP I SPICY CREAMY SAUCE 9.95 •

PRAWN TEMPURA | CHILLI | LIME & CORIANDER DIP 11.95

GOCHUJANG GLAZED CHICKEN I KAFFIR LIME MAYO PICKLED CUCUMBER 11.95

## SKEWERS

SZECHUAN GLAZED CHICKEN I PICKLED MOULI & CHIVES (3) 8.95 •

SSAMJANG KING PRAWN I SPRING ONION (3) KAFFIR LIME & CORIANDER 10.95

WAGYU BEEF TERIYAKI I SPRING ONION & SESAME (2) 11.95

## SALADS

SPICED AVOCADO I TOMATO SALSA CORIANDER I GREEN CHILLI & MASAGO ARARE 10.95 VG •

AROMATIC DUCK SALAD I MANGO I PAK CHOI & PONZU 11.95

SOFT SHELL CRAB & MIZUNA SALAD I APPLE COCONUT & KAFFIR LIME DRESSING 13.50 •

## DUMPLINGS & BAO

STEAMED CHAR SIU BBQ PORK BUN HOISIN & SPRING ONION (2) 8.50

PORK & KIMCHI DUMPLINGS I SPRING ONION CORIANDER & SPICY DIP 9.95 •

MUSHROOM GYOZA I SPICED YUZU DRESSING MASAGO ARARE & PINK PEPPERCORNS 9.95 VG .

SESAME-CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON 11.50

# SPECIALITY

AROMATIC HALF DUCK 38.00 (TO SHARE UP TO 4 PEOPLE) SPICE MARINATED DUCK I CRISPY FRIED SERVED WITH STEAMED PANCAKES CUCUMBER I SPRING ONION & HOISIN SAUCE

THE BONSAI 19.75 PER PERSON VG (TO SHARE FOR 2 PEOPLE)

MIXED YASAI ROLL I PICKLED RADISH AVOCADO TARTARE I CRISPY NORI SHIITAKE & ERYNGII GUNKAN I BLACK TRUFFLE & GOLD DRAGON ROLL I SHALLOT SALSA CUCUMBER LAVOCADO & ASPARAGUS ROLL

#### ARE COOKED AND SERVED AS AND WHEN THEY ARE READY, SO THEY MAY NOT ARRIVE ALL TOGETHERPLEASE ALWAYS INFORM YOUR SERVER OF ANY ALI FRGENS OR INTO I FRANCES BEFORE PLACING YOUR ORDER NOT ALL INGREDIENTS ARE LISTED ON THE MENLL 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.

## CURRIES | ALL CURRIES SERVED WITH STEAMED JASMINE RICE

CLAY POT CHICKPEA & GREEN PEPPER CURRY I CHOI SUM & CURRY LEAF 17.50 VG

DUCK MASSAMAN CURRY I CASHEW NUTS & LOTUS ROOT 18.50 •

PRAWN & TAMARIND CURRY I TOASTED COCONUT & CHILLI OIL 18.50 •

#### ROBATA GRILL & WOK

SZECHUAN TOFU I SHIMEJI MUSHROOMS RED CHILLI I CHOI SUM & TOASTED SESAME 16.50 VG

GRILLED SALMON FILLET I TERIYAKI I PICKLED DAIKON CUCUMBER | SESAME & SPRING ONION 19.50

ROBATAYAKI HALF CHICKEN I PEANUTS SESAME CHILLI & CORIANDER 22.95 •

CHAR SIU PORK BELLY I SESAME & SPICY BBQ SAUCE 24.95 •

SPICY LOBSTER & AROMATIC DUCK FRIED RICE LYCHEE | FRAGRANT HERBS 28.00

DRY AGED BEEF SIRLOIN 220GM 80Z | KOREAN BBQ GLAZE SSAMJANG & CHARRED PICKLED ONIONS 29.00

SMOKING BBQ LAMB CUTLETS | KIMCHI | GOCHUJANG GLAZE 30.95

SALT & PEPPER BEEF FILLET I LIME 190GM 6.50Z 33.00

BLACK COD I MISO 34.00

WAGYU BEEF (120GM 40Z) 56.00 MARBLED AUSTRALIAN WAGYU WITH A DEEP AND COMPLEX FLAVOUR SERVED WITH GLAZED SHIITAKE MUSHROOMS AND TRUFFLE BBQ SAUCE

### SIDES

STEAMED RICE 4.25 VG KIMCHI FRIED RICE 5.00 V

CHILLI NOODLES 5.00 VG

WOK FRIED GREENS I GINGER & CHILLI 6.00 VG ROASTED AUBERGINE I MISO & MASAGO ARARE 9.25 VG

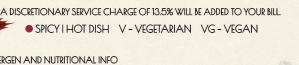
#### TASTE OF ASIA TWO-COURSE MENU 22.50

MONDAY & TUESDAY - 11.30 AM UNTIL CLOSE WEDNESDAY - FRIDAY - 11.30AM UNTIL 5.30PM

## AFTERNOON TEA 29.95 CHAMPAGNE AFTERNOON TEA 39.95

AVAILABLE 3 - 4.45PM DAILY PER PERSON I MINIMUM OF 2

FOR ALLERGEN AND NUTRITIONAL INFO PLEASE SCAN QR CODE



## THE IVY ASIA EXPERIENCE MENU

## £65 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE.

CRISPY WONTONS I SPICED YOGHURT & SZECHUAN DIP I PICKLED CUCUMBER

BEEF TATAKI WITH TOSAZU & 3 KINDS OF ONION YELLOWTAIL I CUCUMBER & TAKUAN MAKI ROLL SEARED SALMON NIGIRI I TRUFFLE MISO & WASABI SALSA

SESAME PRAWN TOAST
MUSHROOM GYOZA I SPICED YUZU DRESSING I MASAGO ARARE & PINK PEPPERCORNS

AROMATIC DUCK STEAMED PANCAKES I CUCUMBER I SPRING ONION & HOISIN

BLACK COD I MISO

SALT & PEPPER BEEF FILLET I LIME 190GM 6.50Z

STEAMED RICE I WOK FRIED GREENS I GINGER & CHILLI

#### REDDRAGON

SOFT SERVE ICE CREAM I CINNAMON SUGARED DOUGHNUTS CHOCOLATE SAUCE I MANGO & RASPBERRY

## THE IVY ASIA EXPERIENCE VEGETARIAN MENU

## £55 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE.

CRISPY WONTONS I SPICED YOGHURT & SZECHUAN DIP I PICKLED CUCUMBER

CUCUMBER ASPARAGUS & AVOCADO MAKI ROLL
SHIITAKE & ERYNGII GUNKAN I BLACK TRUFFLE & GOLD
SPICED AVOCADO I TOMATO SALSA I PICKLED RED ONION
CORIANDER I GREEN CHILLI & MASAGO ARARE

VEGETABLE TEMPURA I PONZU DIP & SHISO MUSHROOM GYOZA I SPICED YUZU DRESSING MASAGO ARARE & PINK PEPPERCORNS

CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM I COCONUT & CURRY LEAF
ROASTED AUBERGINE I MISO & MASAGO ARARE
STEAMED RICE I WOK FRIED GREENS I GINGER & CHILLI

#### REDDRAGON

SOFT SERVE ICE CREAM I CINNAMON SUGARED DOUGHNUTS CHOCOLATE SAUCE I MANGO & RASPBERRY

