

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.25 VG
CRISPY WONTONS & DIPS 5.95 VG
SESAME PRAWN TOAST | SRIRACHA & LIME 7.95 ●
3OG ROYAL IMPERIAL CAVIAR 75.00
Served with blinis | Crème fraîche

SASHIMI

Thinly sliced raw fish & meat served
with a selection of toppings and soy based dressings

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
Coriander | green chilli | spiced citrus dressing 11.95 VG ●
SALMON SASHIMI
Spiced green curry dressing | pickled onion & coriander 14.95 ●
YELLOWTAIL SASHIMI
Citrus soy dressing | black truffle salad 16.75

SUSHI & NIGIRI

PRICE PER PIECE

SALMON 4.75 | TUNA 5.25 | TIGER PRAWN 5.25
YELLOWTAIL 5.50 | FATTY TUNA 6.75

SALMON 3 WAYS | NIGIRI (3) TARTARE & SPICY ROLL (3) 18.95
TUNA 3 WAYS | NIGIRI (3) TARTARE & SPICY ROLL (3) 20.50

NIGIRI SELECTION

TUNA | YELLOWTAIL | SNOW CRAB GUNKAN | PRAWN | SALMON
FATTY TUNA | WAGYU | SEARED SALMON & TRUFFLE 37.00

MAKI ROLLS

Sushi rolls made with rice, fish, meat, seafood & vegetables
wrapped in seaweed and cut into bite-size pieces

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6) 9.75 VG
PRAWN TEMPURA ROLL (6) 12.50
SALMON & AVOCADO ROLL (6) 12.25
SPICY TUNA & SESAME ROLL (6) 12.75 ●
CALIFORNIA ROLL (6) 14.95
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 18.95
IVY 'VOLCANO' ROLL WITH WAGYU BEEF | FATTY TUNA & BLACK TRUFFLE (5) 24.50

FESTIVE SPECIALS

WAGYU BEEF TATAKI 24.50
Black winter truffle | crispy shallots & ponzu
SWEET & SOUR KING PRAWNS 18.25
Toasted sesame | sambal chilli | sweet peppers & spring onion
SEA BASS | NAHM JIM 23.00
Green sambal | crispy pak choi | cucumber & thai basil salad

SMALL PLATES

SSAMJANG CHICKEN YAKITORI (3)
Spiced chicken skewers | red pepper & chilli | chives | pickled raddish 10.95 ●
YASAI TEMPURA
Crispy fried asparagus | sweet potato | shiitake & enoki mushrooms
citrus soy dressing 11.25 VG
PORK & KIMCHI GYOZA
Steamed & seared dumplings | kimchi | spring onion & coriander 11.50 ●
KING OYSTER & SHIITAKE GYOZA
Steamed and seared Japanese mushroom dumpling | XO sauce 11.25 VG ●
PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted | fragrant ponzu & chives 12.75
POPCORN ROCK SHRIMP TEMPURA
Spicy chilli & garlic sauce 13.50 ●
BARBEQUE DUCK SALAD
Hoisin | clementine | mizuna & water chestnuts 13.95
GOCHUJANG GLAZED CHICKEN
Kaffir lime mayo | pickled cucumber 14.50 ●
BEEF SANG CHOI BAO
Slow-roasted beef | thai basil | mint | butter lettuce wraps 14.50
EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns | chilli lime & ginger dressing 14.75 ●

SPECIALTIES

GOLDEN AROMATIC HALF DUCK 39.00
Spice marinated duck | crispy fried served with steamed pancakes
cucumber | spring onion & hoisin sauce

THE IVY ASIA "SILVER SHELL" 56.00

Salmon sashimi | Yellowtail & truffle sashimi
Spicy tuna & sesame roll | Prawn tempura roll
California roll

THE IVY ASIA "BLACK SHELL" 79.00

Yellowtail nigiri (3) | Fatty tuna sashimi (3)
Yellowtail tartare with nori crackers | Prawn tempura
Maki roll | Tuna nigiri (3) | Crab maki roll
Salmon sashimi (3) | Prawn nigiri (3)

LARGE PLATES

WOK FRIED SALT & PEPPER TOFU
Pepper glazed tofu & choi sum | ginger | shallots & pink peppercorn 18.95 VG ●
KERALAN CHICKPEA & SHISHITO PEPPER CURRY
Pak choi | green pepper | coconut & jasmine rice 19.95 VG ●
MASSAMAN LAMB
Slow-braised lamb curry | cashew nuts | coconut & jasmine rice 20.95
TIGER PRAWN RENDANG
Indonesian spiced curry | turmeric lemongrass ginger | chilli & jasmine rice 21.50 ●
SALMON TERIYAKI
Chargrilled salmon fillet | pickled raddish & lime 23.95
ROBATA CHICKEN YAKITORI
Chargrilled half chicken | sweet soy glaze | pickled red onions & chives 25.95 ●
CHAR SIU BARBEQUE GLAZED PORK BELLY
Toasted sesame | ichimi spice & smokey bbq dressing 27.95 ●
WOK FRIED LOBSTER & DUCK FRIED RICE
Aromatic duck & lobster | fragrant herbs | lychee & sambal 31.50 ●
SMOKING GOCHUJANG LAMB
Robata grilled lamb cutlets | miso cucumber | gochujang & sesame 33.50
"BLACK COD" MISO
Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish 38.00

ROBATA BEEF

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
Pink peppercorn & lime 36.50
SAMBAL BONE-IN RIB-EYE (340GM 12OZ)
Shimeji mushrooms & spicy chilli sambal 38.50
ROBATAYAKI WAGYU BEEF (120GM 4OZ)
Glazed shiitake mushrooms & truffle bbq sauce 61.00

SIDES

STEAMED RICE 4.95 VG
CHILLI NOODLES 6.25 VG ●
CUCUMBER, PEANUT & CORIANDER SALAD
CHILLI | SESAME & LIME 6.00 VG ●
KIMCHI FRIED RICE 6.50 VG ●
WOK FRIED GREENS | GINGER & CHILLI 6.50 VG ●
ROASTED AUBERGINE | MISO & MASAGO ARARE 9.50 VG

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN
A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL

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.



FOR ALLERGEN AND NUTRITIONAL
INFO PLEASE SCAN QR CODE

FESTIVE AFTERNOON TEA 33.95
CHAMPAGNE AFTERNOON TEA 43.95

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