

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.25 VG
CRISPY WONTONS & DIPS 5.75 VG
SESAME PRAWN TOAST | SRIRACHA & LIME 7.75 ●

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 14.75 ●
YELLOWTAIL SASHIMI
Citrus soy dressing black truffle salad 16.25

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
SALMON & AVOCADO ROLL (6) 10.50
PRAWN TEMPURA ROLL (6) 10.95
SPICY TUNA & SESAME ROLL (6) 11.50 ●
CALIFORNIA ROLL (6) 13.75
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 17.50
IVY 'VOLCANO' ROLL WITH WAGYU BEEF TUNA & BLACK TRUFFLE (5) 19.50

BRUNCH

AVAILABLE 11:30AM - 3PM SATURDAY AND SUNDAY

SPICED AVOCADO & TOASTED PARATHA VG
Lime | coriander 14.95

SESAME & HONEY FRIED CHICKEN WAFFLES
Miso butter | lime 16.25

TIGER PRAWN & SAMBAL OMELETTE
Kimchi | crispy shallots | chives 16.95 ●

CHAR SIU PORK BELLY & KIMCHI EGG FRIED RICE
Red chilli | crispy wonton 23.75 ●

SRIRACHA & SESAME CHICKEN
Kaffir lime mizuna | coriander 24.95 ●

STEAK AND EGG

Salt & pepper beef | fried egg | pickled mouli 26.95



FOR ALLERGEN AND NUTRITIONAL
INFO PLEASE SCAN QR CODE

DRAGON MENU 19.95

Monday - Friday 11.30am - 5pm

FESTIVE SAMURAI MENU 35.00

Sunday - Thursday 5pm - 10.30pm

KONNICHIWA TEA 19.95

ADD CHAMPAGNE FOR 10.00

Available 3 - 5pm daily | Per person | Minimum of 2

FESTIVE SPECIALS

WAGYU BEEF TATAKI 19.95
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

YASAI TEMPURA
Crispy fried asparagus sweet potato | shiitake & enoki mushrooms
citrus soy dressing 9.50 VG
CRISPY DUCK SPRING ROLLS
Pickled cucumber hoisin sauce 9.95
SSAMJANG CHICKEN YAKITORI (3)
Spiced chicken skewers red pepper & chilli chives | pickled raddish 10.25 ●
KING OYSTER & SHIITAKE GYOZA 10.25 VG ●
Steamed and seared Japanese mushroom dumpling | XO sauce 10.25 ●
PORK & KIMCHI GYOZA | | 10.75 ●
Steamed and seared dumplings with spring
onion & coriander
Spicy chilli & garlic sauce 10.95 ●
PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted fragrant ponzu & chives 11.75
BARBEQUE DUCK SALAD
Hoisin clementine mizuna & water chestnuts 11.95
EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns chilli lime & ginger dressing 13.25 ●
BEEF SANG CHOI BAO
Slow-roasted beef thai basil mint butter lettuce wraps 14.50

SPECIALTIES

GOLDEN AROMATIC HALF DUCK 38.00

Spice marinated duck | crispy fried served with steamed pancakes
cucumber | spring onion & hoisin sauce

THE IVY ASIA "SILVER SHELL" 49.50

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

THE IVY ASIA "BLACK SHELL" 69.95

Salmon sashimi (3) | BBQ glazed wagyu roll | Yellowtail tartare with nori crackers
Prawn tempura maki roll | Tuna sashimi (3) | Snow crab gunkan (3)
Prawn sashimi(3) | Yellowtail sashimi with wasabi salsa (3)

LARGE PLATES

WOK FRIED SALT & PEPPER TOFU
Pepper glazed tofu & choy sum ginger | shallots & pink peppercorn 17.50 VG ●

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
Pak choi green pepper coconut & jasmine rice 18.95 VG ●

MASSAMAN LAMB
Slow-braised lamb curry dashew nuts | coconut & jasmine rice 19.50

TIGER PRAWN RENDANG
Indonesian spiced curry turmeric lemongrass ginger | chilli & jasmine rice 20.95 ●

SALMON TERIYAKI
Chargrilled salmon fillet | pickled raddish & lime 22.95
SMOKING GOCHUJANG LAMB

Robata grilled lamb cutlets miso cucumber | gochujang & sesame 32.50

"BLACK COD" MISO
Slow-roasted 48 hour miso marinated & glazed Alaskan sablefish 36.00

ROBATA BEEF

SAMBAL SIRLOIN (220GM 8OZ)
Shimeji mushrooms & spicy chilli sambal 29.00

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
Pink peppercorn & lime 34.00

ROBATAYAKI WAGYU BEEF (120GM 4OZ)
Glazed shiitake mushrooms & truffle bbq sauce 58.00

SIDES

STEAMED RICE 4.75 VG
KIMCHI FRIED RICE 5.50 VG ●
CHILLI NOODLES 5.75 VG ●
CUCUMBER | PEANUT & CORIANDER SALAD
CHILLI | SESAME & LIME 5.50 VG ●
WOK FRIED GREENS | GINGER & CHILLI 5.95 VG ●
ROASTED AUBERGINE | MISO & MASAGO ARARE 9.25 VG

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN
A DISCRETIONARY SERVICE CHARGE OF 12.5% 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.