

## 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  
Served with blinis | Crème fraîche 75.00

## SASHIMI

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

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG ●  
Coriander | green chilli | spiced citrus dressing 11.95  
SALMON SASHIMI  
Spiced green curry dressing | pickled onion & coriander 14.95 ●  
SEARED BEEF TATAKI  
Crispy shallots | spring onion & ponzu dressing 15.25  
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  
SALMON & AVOCADO ROLL (6) 12.25  
PRAWN TEMPURA ROLL (6) 12.50  
SPICY TUNA & SESAME ROLL (6) 12.75 ●  
CALIFORNIA ROLL (6) 14.95  
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 18.95  
MY 'VOLCANO' ROLL WITH WAGYU BEEF | FATTY TUNA & BLACK TRUFFLE (5) 24.50

## SMALL PLATES

### YASAI TEMPURA

Crispy fried asparagus | sweet potato | shiitake & enoki mushrooms  
citrus soy dressing 11.25 VG

### SSAMJANG CHICKEN YAKITORI (3)

Spiced chicken skewers | red pepper & chilli | chives | pickled radish 10.95 ●

### KING OYSTER & SHIITAKE GYOZA

Steamed and seared Japanese mushroom dumpling | XO sauce 11.25 VG ●

### PORK & KIMCHI GYOZA

Steamed & seared dumplings | kimchi | spring onion & coriander 11.50 ●

### POPCORN ROCK SHRIMP TEMPURA

Spicy chilli & garlic sauce 13.50 ●

### PRAWN HAR GOW DUMPLINGS

Steamed & sesame crusted | fragrant ponzu & chives 12.75

### BARBEQUE DUCK SALAD

Hoisin | mango | mizuna & kaffir lime 13.95

### GOCHUJANG GLAZED CHICKEN

Kaffir lime mayo | pickled cucumber 14.50 ●

### EBI PRAWN TEMPURA NAHM JIM

Crispy fried tiger prawns | chilli lime & ginger dressing 14.75 ●

### BEEF SANG CHOI BAO

Slow-roasted beef | thai basil | mint | butter lettuce wraps 14.50

## 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 radish & 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 6.50Z)

Pink peppercorn & lime 36.50

### SAMBAL BONE-IN RIB-EYE (12OZ 340GM)

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

CUCUMBER | PEANUT & CORIANDER SALAD

CHILLI | SESAME & LIME 6.00 VG ●

CHILLI NOODLES 6.25 V ●

WOK FRIED GREENS | GINGER & CHILLI 6.50VG ●

KIMCHI FRIED RICE 7.95 VG ●

ROASTED AUBERGINE | MISO & MASAGO ARARE 9.50 VG



FOR ALLERGEN AND NUTRITIONAL  
INFO PLEASE SCAN QR CODE

### DRAGON SET LUNCH MENU 28.50

Monday - Friday 11.30am until 5pm

### SAMURAI SET DINNER MENU 38.00

Available Sunday - Tuesday 5pm - 10.30pm

### AFTERNOON TEA 33.95

Per person minimum of 2

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

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

THE IVY ASIA EXPERIENCE MENU  
£65 PER PERSON

Min 2 persons and must be taken by the whole table

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

YELLOWTAIL | CUCUMBER & ASPARAGUS MAKI ROLL

Sushi roll made with seasoned sushi rice, cucumber, yellowtail & asparagus served with wasabi and pickled ginger

SEARED SALMON NIGIRI

truffle miso & wasabi salsa

EBI PRAWN TEMPURA NAHM JIM ●

Crispy fried tiger prawns | chilli lime & ginger dressing

PORK & KIMCHI GYOZA

Steamed & seared dumplings | kimchi | spring onion & coriander ●

"BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

Pink peppercorn & lime

Steamed rice | wok fried greens | ginger & chilli ●

RED DRAGON V

Soft serve ice cream | cinnamon sugared doughnuts | chocolate sauce | mango coulis

THE IVY ASIA PREMIUM EXPERIENCE MENU  
£85 PER PERSON

Min 2 persons and must be taken by the whole table

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER

YELLOWTAIL SASHIMI

Citrus soy dressing | black truffle salad

PRAWN HAR GOW DUMPLINGS

Steamed & sesame crusted | fragrant ponzu & chives

BEEF SANG CHOI BAO

Slow-roasted beef | thai basil | mint | butter lettuce wraps

GOLDEN AROMATIC DUCK

Steamed pancakes | cucumber | spring onion & hoisin

"BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

ROBATAYAKI WAGYU BEEF (120GM 4OZ)

Glazed shiitake mushrooms & truffle bbq sauce

Steamed rice | wok fried greens | ginger & chilli ●

RED DRAGON V

Soft serve ice cream | cinnamon sugared doughnuts | chocolate sauce | mango coulis

THE IVY  
ASIA  
MAYFAIR



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