

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.25 VG
CRISPY WONTONS & SZECHUAN DIP 5.95 VG
SESAME PRAWN TOAST | SRIRACHA & LIME 7.95 ●
3OG ROYAL IMPERIAL CAVIAR
Served with blinis | Crème fraîche 79.00

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 yuzu & avocado salsa 14.95 ●
SEARED BEEF TATAKI
Crispy shallots | spring onion & ponzu dressing 15.25
YELLOWTAIL SASHIMI
Citrus soy dressing | black truffle salad 16.50

SUSHI & NIGIRI

PRICE PER PIECE

SALMON 4.75 | TUNA 5.25 | TIGER PRAWN 5.25
YELLOWTAIL 5.50 | FATTY TUNA 6.25

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 36.00

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) 11.95
PRAWN TEMPURA ROLL (6) 11.50
SPICY TUNA & SESAME ROLL (6) 12.25 ●
CALIFORNIA ROLL (6) 14.25
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 18.25
IVY 'VOLCANO' ROLL WITH WAGYU BEEF | FATTY TUNA & BLACK TRUFFLE (5) 24.50

SMALL PLATES

SSAMJANG CHICKEN YAKITORI (3)
Spiced chicken skewers | red pepper & chilli | chives | pickled radish 10.50 ●

YASAI TEMPURA
Crispy fried asparagus | sweet potato | shiitake & enoki mushrooms
citrus soy dressing 10.95 VG

KIMCHI KAKIAGE
Crispy fried kimchi fritters & spring onion mayo 10.95 V

KING OYSTER & SHIITAKE GYOZA
Yuzu dressing | masago arare & pink peppercorn 10.75 VG ●

PORK & KIMCHI GYOZA
Steamed & seared dumplings | kimchi | spring onion & coriander 10.95 ●

SWEET & SOUR KING PRAWNS
Toasted sesame | sambal chilli | sweet peppers & spring onion 13.50

PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted | fragrant ponzu & chives 12.25

BARBEQUE DUCK SALAD
Hoisin | mango | mizuna & kaffir lime 12.95

GOCHUJANG GLAZED CHICKEN
Kaffir lime mayo | pickled cucumber 13.95 ●

EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns | chilli lime & ginger dressing 14.25 ●

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" 55.00
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 & choy sum | ginger | shallots & pink peppercorn 18.50 VG ●

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
Pak choi | green pepper | coconut & jasmine rice 19.50 VG ●

THAI GREEN CHICKEN CURRY
Aubergine | bamboo shoots | lychee coconut | coriander & jasmine rice 20.50

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

SALMON TERIYAKI
Chargrilled salmon fillet | pickled radish & lime 23.50

HONEY & SESAME CHICKEN
Wok fried pak choi | ginger & chilli 25.50

AROMATIC FIVE SPICED CONFIT DUCK LEG
Wok fried ginger noodles | choy sum | coriander & chilli 25.50

CHAR SIU BARBEQUE GLAZED PORK BELLY
Toasted sesame | ichimi spice & smokey bbq dressing 27.50 ●

WOK FRIED LOBSTER & DUCK FRIED RICE
Aromatic duck & lobster | fragrant herbs | lychee & sambal 29.95 ●

"BLACK COD" MISO
Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish 37.00

ROBATA BEEF

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
Pink peppercorn & lime 36.00

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 59.95

SIDES

STEAMED RICE 4.95 VG
CHILLI NOODLES 5.95 V ●
CUCUMBER | PEANUT & CORIANDER SALAD
CHILLI | SESAME & LIME 6.00 VG ●
WOK FRIED GREENS | GINGER & CHILLI 6.25 VG ●
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 19.95
Monday - Friday 11.30am until 5pm

SAMURAI SET DINNER MENU 29.95
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

£48 PER PERSON

Min 2 persons and must be taken by the whole table

STEAMED EDAMAME

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL **VG**

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

EBI PRAWN TEMPURA NAHM JIM **●**

Crispy fried tiger prawns | chilli lime & ginger dressing

KING OYSTER & SHIITAKE GYOZA **VG**

Yuzu dressing | masago arare & pink peppercorn

KERALAN CHICKPEA & SHISHITO PEPPER CURRY **VG**

Pak choi | green pepper | coconut & jasmine rice

SESAME CRUSTED SRIRACHA CHICKEN KARAAGE

Spiced crispy chicken breast
with a fragrant herb salad and kaffir lime sauce

Steamed rice | Wok fried greens | Ginger & chilli **●**

SOFT SERVE ICE CREAM **V**

Cinnamon sugared doughnuts | chocolate sauce

THE IVY ASIA PREMIUM EXPERIENCE MENU

£65 PER PERSON

Min 2 Persons and must be taken by the whole table

CRISPY WONTONS & SZECHUAN DIP

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

SEAFOOD CHEUNG FUN **●**

Steamed seafood dumplings | crispy chilli | soy & spring onion

"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

CHELSEA

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