

## SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.50 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 16.95

## 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 38.00

## 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

PANANG CHICKEN YAKITORI (3)  
Spiced chicken skewers | lemongrass | ginger | chilli & lime 10.50 ●

SPINACH & MIZUNA SALAD  
Wakame | sesame miso | crispy shiitake mushrooms 11.75 VG

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

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 14.50 ●

## 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" 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

SZECHUAN WOK FRIED TOFU  
Shimeji mushrooms | choy sum | edamame & curry leaves 18.50 VG ●

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

MASSAMAN LAMB  
Slow-braised lamb curry | cashew nuts | coconut & jasmine rice 23.50

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 SATAY  
Chargrilled half chicken | coconut | ginger | coriander & lime 24.50

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 ●

LOBSTER & DUCK FRIED RICE  
Aromatic duck & lobster | fragrant herbs | lychee & sambal 28.50 ●

"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 36.00

SAMBAL BONE-IN RIB-EYE (12OZ 340GM)  
Shimeji mushrooms & spicy chilli sambal 39.75

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 6.25VG ●  
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 & 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 PREMIUM EXPERIENCE MENU

£85 PER PERSON

Min 2 persons and must be taken by the whole table

### CRISPY WONTONS & SZECHUAN DIP

#### YELLOWTAIL SASHIMI

Citrus soy dressing | black truffle salad

#### SEAFOOD CHEUNG FUN

Steamed seafood dumplings | fragrant ponzu | black truffle & chives

#### SWEET & SOUR KING PRAWNS

Toasted sesame | sambal chilli | sweet peppers & spring onion

#### 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

ST PAUL'S

### Introducing THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.