

THE IVY

ASIA

TOKYO NIGHTS



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NEW YEAR'S EVE MENU

125 PER PERSON

A Glass of Champagne on Arrival

SHARING FOR TABLE

YELLOWTAIL SASHIMI | BLACK TRUFFLE SALAD
SPICED AVOCADO CRUDO | AJI AMARILLO CHILLI **VG**
TIGER PRAWN TEMPURA | NAHM JIM

CHOOSE ONE OF THE BELOW FOR YOUR MAIN

BLACK COD | MISO
SALT & PEPPER WAGYU BEEF FILLET WITH LIME 190GM 6.5OZ
LOBSTER RENDANG CURRY | GINGER LEMONGRASS & JASMINE RICE
WOK FRIED SHIITAKE & ASPARAGUS FRIED RICE | WINTER TRUFFLE & GOLD **VG**

FOR THE TABLE

CUCUMBER PEANUT & CORIANDER SALAD | CHILLI SESAME & LIME
STEAMED BROCCOLI | TOASTED SESAME DRESSING

CHOICE OF DESSERT

SAKE BARREL **V**
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE
DOUGHNUTS **V**
WARM PASSION FRUIT & COCONUT DOUGHNUTS WITH YOGHURT DIPPING SAUCE
MOCHI **VG**
3 ICE CREAM BALLS | SELECTION OF FLAVOURS



V - Vegetarian VG - Vegan

T&Cs: Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.