THE IVY
ASIA
CARDIFF

GRADUATION MENU 2025

2 COURSES £50 | 3 COURSES £60

A GLASS OF IVY ASIA CUVEE

OR

WILD IDOL, NATURALLY ALCOHOL FREE SPARKLING WHITE
ON ARRIVAL

STARTERS

SEAFOOD CHEUNG FUN
Steamed seafood dumplings
crispy chilli & soy

SEARED BEEF TATAKI
Crispy shallots | spring onion
& ponzu dressing

**SPICED AVOCADO CRUDO
AJI AMARILLO CHILLI** VG
Coriander | green chilli
spiced citrus dressing

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

GOCHUJANG GLAZED CHICKEN
Kaffir lime mayo
pickled cucumber

MAINS

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

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

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

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

SALMON TERIYAKI
Chargrilled salmon fillet
pickled radish & lime

SIDES

STEAMED RICE VG

CHILLI NOODLES V

**CUCUMBER | PEANUT & CORIANDER SALAD
CHILLI | SESAME & LIME** VG

WOK FRIED GREENS | GINGER & CHILLI VG

KIMCHI FRIED RICE VG

**ROASTED AUBERGINE | MISO
& MASAGO ARARE** VG

DESSERTS

GREEN LANTERN V
White chocolate & honeycomb
cheesecake | raspberry pearls
mango sauce

MOCHI VG
3 Ice cream balls
selection of flavours

GRADUATION SPHERE V
White chocolate dome
vanilla ice cream | chocolate
popping candy yuzu caramel

COCONUT PANNA COTTA VG
Pineapple | passion fruit
toasted coconut & pandan

DOUGHNUTS V
Warm passion fruit
& coconut doughnuts
yoghurt dipping sauce

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