

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 ROLLVG

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 GYOZAVG

Spicy yuzu dressing | black truffle & coriander

KERALAN CHICKPEA & SHISHITO PEPPER CURRYVG

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 CREAMV

Cinnamon sugared doughnuts | chocolate sauce

THE IVY ASIA PREMIUM EXPERIENCE MENU

£60 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 DRAGONV

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