

CANAPÉS

WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.

PLEASE CHOOSE FROM THE OPTIONS BELOW:

VEGETABLE SPRING ROLL 3.00 **V**

SPICY TUNA ROLL 3.50

SALMON & AVOCADO ROLL 3.50

GOCHUJANG GLAZED FRIED CHICKEN 3.50

TEMPURA PRAWNS 3.50

CALIFORNIA ROLL 3.50

TEMPURA AVOCADO 3.50 **V**

AROMATIC DUCK SPRING ROLLS 3.50

AVOCADO & CUCUMBER ROLL 3.50 **VG**

TEMPURA ASPARAGUS & SPICY MAYO 3.50 **V**

KIMCHI KAKIAAGE 3.50 **VG**

YELLOWTAIL NIGIRI WASABI SALSA 4.00

IMPERIAL CAVIAR | BLINI & CRÈME FRAICHE 4.50

CHAR SIU PORK BELLY 4.50

BOWL FOOD

KERALAN CHICKPEA & SHISHITO PEPPER CURRY 7.00

MASSAMAN LAMB 7.50

WOK FRIED TOFU & AUBERGINE 7.00 VG

SZECHUAN KING PRAWNS 7.00

TIGER PRAWN RENDANG 7.50

SALT & PEPPER BEEF 8.00

LOBSTER & DUCK FRIED RICE 8.50

SWEET CANAPÉS

ASSORTED MOCHI 3.50 VG

PASSIONFRUIT DOUGHNUTS 3.50 V

COCONUT PANNA COTTA 3.50 VG

WHITE CHOCOLATE & YUZU CHEESECAKE 3.50 V

SHARING MENU

BLOSSOM

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN
KAFFIR LIME MAYO | PICKLED CUCUMBER

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADDISH & LIME

ROBATA CHICKEN SATAY
CHARGRILLED HALF CHICKEN | COCONUT | GINGER
CORIANDER & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
PAK CHOI | GREEN PEPPER | COCONUT & JASMINE RICE **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

JADE

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£85

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

TUNA SASHIMI
SPICY YUZU DRESSING | TRUFFLE MISO & WASABI
SZECHUAN KING PRAWNS
TOASTED SESAME | SWEET CHILLI & SPRING ONION
MALATANG CHICKEN SKEWERS (3)
SPICED CHICKEN | CRISPY CHILLI & LIME
SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

HONEY & SOY GLAZED STONE BASS
WOK FRIED PAK CHOI | CRISPY LOTUS & LIME
KERALAN CHICKPEA & SHISHITO PEPPER CURRY PAK
CHOI | GREEN PEPPER | COCONUT & JASMINE RICE **VG**
SAMBAL BONE-IN RIB-EYE
SHIMEJI MUSHROOMS & SPICY CHILLI SAMBAL
Steamed rice | chilli noodles | wok fried greens ginger & chilli

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS
DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

TAKUMI

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED & SESAME
CRUSTED | FRAGRANT PONZU & CHIVES

SEARED BEEF TATAKI
CRISPY SHALLOTS | SPRING ONION & PONZU DRESSING

PORK & KIMCHI GYOZA | STEAMED & SEARED DUMPLINGS
KIMCHI | SPRING ONION & CORIANDER

SALT & PEPPER BEEF FILLET | PINK PEPPERCORN & LIME

TIGER PRAWN RENDANG | INDONESIAN SPICED CURRY
TURMERIC | LEMONGRASS GINGER & CHILLI

BLACK COD MISO | SLOW-ROASTED | 48 HOUR MISO
MARINATED GLAZED ALASKAN COD

Steamed rice | chilli noodles | wok fried greens ginger & chilli

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

DYNASTY

£135

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

IVY ASIA BLACK SHELL

SEARED BEEF TATAKI
CRISPY SHALLOTS | SPRING ONION & PONZU DRESSING
YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED &
SEAME CRUSTED | FRAGRANT PONZU & CHIVES

ROBATAYAKI WAGYU BEEF (140GM 5OZ)
GLAZED SHIITAKE MUSHROOMS & TRUFFLE BBQ SAUCE

BLACK COD MISO | SLOW-ROASTED | 48 HOUR MISO
MARINATED GLAZED ALASKAN COD

LOBSTER & DUCK FRIED RICE
AROMATIC DUCK & LOBSTER | FRAGRANT HERBS
LYCHEE & SAMBAL

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

VEGETARIAN

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP VG

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLLS VG

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING VG

KING OYSTER & SHIITAKE GYOZA

SPICY YUZU DRESSING | BLACK TRUFFLE & CORIANDER VG

KIMCHI KAKIAGE

CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO VG

WOK FRIED TOFU & AUBERGINE

TRUFFLE TERIYAKI | SHIMEJI MUSHROOM & CHOY SUM VG

KERALAN CHICKPEA & SHISHITO PEPPER CURRY | PAK CHOI

GREEN PEPPER | COCONUT & JASMINE RICE VG

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS

WARM PASSION FRUIT & COCONUT DOUGHNUTS

YOGHURT DIPPING SAUCE V

MOCHI

ICE CREAM BALLS | SELECTION OF FLAVOURS VG

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

GLUTEN FREE

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SPICY TUNA & SESAME ROLL

ROASTED AUBERGINE | MISO & MASAGO ARARE

TIGER PRAWN RENDANG
INDONESIAN SPICED CURRY | TURMERIC | LEMONGRASS
GINGER & CHILLI

BLACK COD MISO
SLOW-ROASTED | 48 HOUR MISO MARINATED
GLAZED ALASKAN COD

SALT & PEPPER BEEF FILLET
PINK PEPPERCORN & LIME

Steamed rice & cucumber salad

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS

SPHERE
WHITE CHOCOLATE DOME | VANILLA ICE CREAM
CHOCOLATE POPPING CANDY & CARAMEL

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

ROYAL IMPERIAL CAVIAR

£25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS

£24 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER

£27 PER PERSON

AROMATIC DUCK & PANCAKES

£19 PER PERSON