

THE IVY

ASIA

BRIGHTON

Introducing **THE IVY** Premier Rewards App



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

EXPERIENCE MENU

£60 PER PERSON

CRISPY WONTONS VG
Szechuan dip

YELLOWTAIL SASHIMI

Thinly sliced yellowtail kingfish | tosaazu dressing | dry miso green chilli & black truffle

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

SALMON SASHIMI

Ceviche of salmon with a spiced yuzu aji amarillo dressing | avocado & fragrant pink peppercorn

EBI PRAWN TEMPURA NAHM JIM

Crispy fried tiger prawns | chilli lime & ginger dressing ●

GOCHUJANG CHICKEN

Chicken karaage glazed in a spicy & sweet Korean style sauce
toasted sesame | pickled cucumber & lime

“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

RED DRAGON V

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce

VEGETARIAN EXPERIENCE MENU

£55 PER PERSON

CRISPY WONTONS VG
Szechuan dip

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL VG

Sushi roll made with seasoned sushi rice | cucumber | asparagus and avocado
served with wasabi and pickled ginger

KIMCHI KAKIAGE VG

Crispy fried kimchi fritters | spring onion mayo

SHIITAKE & ERYNGII GUNKAN VG

Japanese mushroom nigiri | black truffle | gold

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG

Coriander | green chilli | spiced citrus dressing ●

KING OYSTER & SHIITAKE GYOZA VG

Yuzu dressing | masago arare & pink peppercorn

KERALAN CHICKPEA & SHISHITO PEPPER CURRY VG

Pak choi | green pepper | coconut | jasmine rice

NASU MISO VG

Roasted aubergine | miso glaze | ginger

STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI VG

RED DRAGON V

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce

SNACKS & BITES

STEAMED EDAMAME 5.50
Yuzu salt | chilli & garlic dip VG ●

CRISPY WONTONS 5.95
Szechuan dip VG

SUSHI & SASHIMI

PRAWN TEMPURA ROLL 10.95
Crispy king prawn tempura & avocado
spicy mayonnaise & chives

SPICY TUNA ROLL 11.75
Pink sesame & spicy chilli mayonnaise

BEEF TATAKI 14.95

Seared beef sirloin | sweet shallot salsa
spring onion & smokey ponzu dressing

SALMON & AVOCADO ROLL 10.50
Salmon & avocado | daikon cress
toasted sesame & wasabi mayonnaise

SALMON SASHIMI 11.00
Ceviche of salmon with a spiced
yuzu aji amarillo dressing | avocado
& fragrant pink peppercorn

CUCUMBER ASPARAGUS 9.75
& AVOCADO ROLL
Crunchy mizuna & masago arare VG

CALIFORNIA ROLL 13.75
Snow crab & avocado dressed
with a creamy spicy mayonnaise
cucumber & tobiko

YELLOWTAIL SASHIMI 16.95
Thinly sliced yellowtail kingfish
tosazu dressing dry miso | green chilli
& black truffle

TO SHARE

THE IVY ASIA
“SILVER SHELL” 49.50
Salmon sashimi | Yellowtail & truffle sashimi
Spicy tuna & sesame roll
Prawn tempura roll | California roll

GOLDEN AROMATIC
HALF DUCK 39.00
Spice marinated duck | crispy fried
served with steamed pancakes
cucumber | spring onion & hoisin sauce

STARTERS

EBI PRAWN TEMPURA NAHM JIM 13.50
Crunchy fried king prawns with a fragrant chilli
ginger | coriander & palm sugar dressing ●

PORK & KIMCHI GYOZA 10.75
Steamed & seared dumplings
kimchi | spring onion & coriander ●

GOCHUJANG GLAZED CHICKEN 13.25
Chicken karaage glazed in a spicy & sweet
Korean style sauce | toasted sesame
pickled cucumber & lime ●

SPINACH & MIZUNA SALAD 11.75
Sesame miso dressed crunchy salad wakame
seaweed & crispy shallots VG

KING OYSTER & SHIITAKE GYOZA 10.25
Steamed & seared Japanese
mushroom dumplings | yuzu dressing
masago arare & coriander VG

CRISPY DUCK SPRING ROLLS 9.95
Pickled cucumber | hoisin sauce

SAAMJANG CHICKEN
YAKITORI (3) 10.50
Spicy miso glazed chicken skewers
chives & pickled daikon

SESAME PRAWN TOAST 9.50
Sriracha & lime ●

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill

LARGE PLATES

CHAR SIU PORK BELLY 25.50
Cantonese style barbecued pork | sweet & sticky
5 spice glaze | toasted sesame & ichimi ●

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

ROBATAYAKI WAGYU BEEF 55.00
(140GM 5OZ)
Glazed shiitake mushrooms & truffle bbq sauce

SALMON TERIYAKI 23.95
Chargrilled salmon fillet
sweet soy glaze | pickled radish & lime

MASSAMAN LAMB 22.50
Slow-braised lamb curry
cashew nuts | coconut & jasmine rice

ROBATAYAKI CHICKEN 24.50
Chargrilled half chicken satay style
spicy coconut sauce | ginger | spring onion
& coriander ●

SZECHUAN KING PRAWNS 19.50
Toasted sesame | sweet chilli & spring onion

SALT & PEPPER BEEF FILLET 34.00
(190GM 6.5OZ)
Pink peppercorn & lime

“BLACK COD” MISO 36.00
Slow-roasted | 48 hour miso marinated
& glazed Alaskan sablefish

SIDES

STEAMED RICE VG
4.75

KIMCHI FRIED RICE VG ●
7.50

CHILLI NOODLES V ●
5.75

CUCUMBER SALAD
Peanut | chilli & coriander VG
5.50

WOK FRIED GREENS
Ginger & chilli VG ●
5.95

DESSERTS

DOUGHNUTS 9.25
Warm passion fruit & coconut doughnuts
yoghurt dipping sauce V

SAKE BARREL 11.95
Vanilla crème brûlée | sesame & sake tuile V

SAMURAI 12.95
Dark chocolate mousse | chocolate brownie
vanilla ice cream | chocolate pearls V

MOCHI 8.25
3 Ice cream balls | selection of flavours VG

GREEN LANTERN 10.50
White chocolate & yuzu cheesecake
mango sauce V

GOLDEN DRAGON 38.00
a selection of desserts to share V



FOR ALLERGEN AND NUTRITIONAL
INFO PLEASE SCAN QR CODE

DRAGON SET LUNCH MENU
19.95

Monday - Thursday 11.30am until 10.30pm
Friday 11.30am until 6.30pm

SAMURAI SET DINNER MENU
27.50

Sunday - Thursday 5pm - 10.30pm