

THE IVY
ASIA
CARDIFF



UNVEIL THE MAGIC OF THE SILVER ORIGAMI SWAN THIS FESTIVE SEASON

The art of celebration meets craftsmanship in the most exquisite way, this festive season at The Ivy Asia. Inspired by the elegance of Japanese origami, our Silver Swan symbolises grace, transformation and the beauty of togetherness.

Just as in origami, where each fold tells a story, every dish on our festive menu is layered with expression of flavour and skill. And to bring the seasonal magic to life, the Silver Swan will transform our venue into a shimmering tribute to this timeless art form, capturing the spirit of the festivities through light, movement and imagination.

From show-stopping interiors and a vibrant atmosphere, to Asian-inspired dishes and expertly-crafted cocktails, every detail at The Ivy Asia promises to surprise and delight. Whether you're planning a joyful gathering with friends, and intimate dinner or a dazzling corporate party, join us for festive moments to remember.

Celebrate the season where beauty, tradition, and togetherness take flight - with a Silver Origami Swan.

[BOOK NOW](#)



FESTIVE SPECIALS

WAGYU BEEF TATAKI
BLACK WINTER TRUFFLE | PONZU & CHIVES
18.50

KUNG PAO MONKFISH
TOASTED CASHEW NUTS | CHILLI & GREEN ONIONS
26.50

LOBSTER RENDANG
INDONESIAN CURRY SERVED WITH LYCHEES | WATER CHESTNUTS &
CURRY LEAVES SERVED WITH STEAMED JASMINE RICE
29.50

DESSERT
FESTIVE ORIGAMI
DARK CHOCOLATE MOUSSE & CLEMENTINE SORBET
12.95

Menu items subject to change

**The menu is not available at The Ivy Asia, Manchester.
Prices vary across sites. Please visit the specific restaurant page for details.*



DRAGON LUNCH SET MENU

£19.95 PER PERSON

AVAILABLE MONDAY TO FRIDAY 11:30AM - 5PM

FOR THE TABLE

CRISPY WONTONS & POPPADOMS VG

Szechuan dip

STARTERS

Please choose one of the starters

KING OYSTER & SHIITAKE GYOZA
Spicy yuzu dressing | black truffle
& coriander VG

MALATANG CHICKEN SKEWERS (3)
Spiced chicken | crispy chilli & lime

EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns | chilli lime & ginger
dressing

SEARED BEEF TATAKI
Crispy shallots | spring onion & ponzu dressing

CUCUMBER & AVOCADO SUSHI ROLL VG

MAINS

Please choose one of the mains

TERITAKI CHICKEN
Steamed broccoli & pickled cucumber

KERALAN CHICKPEA &
SHISHITO PEPPER CURRY VG
Pak choi | green pepper

SALT & PEPPER BEEF
Ginger noodles | cashews & chives
(£4.50 supplement)

KING PRAWN KATSU
Rendang curry sauce | coriander & chilli

WOK FRIED CHAR SIU PORK BELLY
Szechuan glaze | pineapple
bamboo shoots | choy sum

SIDES TO SHARE

STEAMED RICE & WOK FRIED GREENS VG
chilli | ginger | crispy shallots

DESSERT

SOFT SERVE ICE CREAM V
Dark chocolate sauce & peanut
caramel brittle

DOUGHNUTS V
Ginger & cinnamon
doughnuts | spiced plum &
yuzu custard

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

Menu items subject to change

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SAMURAI DINNER SET MENU

£29.95 PER PERSON

AVAILABLE SUNDAY TO THURSDAY 5PM - 10:00PM

FOR THE TABLE

CRISPY WONTONS & POPPADOMS VG

Szechuan dip

STARTERS

Please choose one of the starters

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

KING OYSTER & SHIITAKE GYOZA VG
Spicy yuzu dressing | black truffle & coriander

BARBEQUE DUCK SALAD
Hoisin | mango | mizuna & kaffir lime

EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns
chilli lime & ginger dressing

SPICY TUNA & SESAME SUSHI ROLL

MAINS

Please choose one of the mains

TIGER PRAWN RENDANG
Indonesian spiced curry | turmeric
lemongrass ginger | chilli & jasmine rice

WOK FRIED TOFU & AUBERGINE VG
Truffle teriyaki | shimeji mushroom & choy sum

SALMON TERIYAKI
Chargrilled salmon fillet | pickled radish & lime

MASSAMAN LAMB
Slow-braised lamb curry cashew nuts & coconut

KERALAN CHICKPEA
& SHISHITO PEPPER CURRY VG
Pak choi | green pepper

SALT & PEPPER BEEF
Ginger noodles | cashews & chives
(£4.50 supplement)

SIDES TO SHARE

STEAMED RICE & WOK FRIED GREENS VG
chilli | ginger | crispy shallots

DESSERT

SOFT SERVE ICE CREAM V
Dark chocolate sauce & peanut
caramel brittle

DOUGHNUTS V
Ginger & cinnamon
doughnuts | spiced plum &
yuzu custard

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

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FESTIVE EXPERIENCE £60

CRISPY WONTONS & SZECHUAN DIP

YELLOWTAIL SASHIMI

Citrus soy dressing | black truffle salad

WAGYU BEEF TATAKI

Black Winter truffle | ponzu & chives

SZECHUAN KING PRAWNS

Toasted sesame | sweet chilli & spring onion

GOLDEN AROMATIC DUCK

Steamed pancakes | cucumber | spring onion & hoison

"BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

ROBATAYAKI WAGYU BEEF (140GM 5OZ)

Glazed shitake mushrooms & truffle bbq sauce

STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI

FESTIVE DRAGON V

Soft serve ice cream | cinnamon & ginger spiced doughnuts | yuzu custard & berries

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PRIVATE DINING & EVENTS

Life is a collection of moments and this festive season at The Ivy Asia, we aim to make those moments truly unforgettable. Our exquisite selection of private dining spaces, paired with our carefully crafted menus, offers the perfect setting for your festive celebration. Whether you're hosting a corporate party to toast your achievements, a family gathering, or a joyous celebration with friends, our private dining rooms are available for lunch and dinner every day.

Our showstopping menus can be tailored to suit all food and beverage preferences, ensuring a personalised and memorable experience. A dedicated member of our team will be on hand to help make your event exceptional.

[FIND OUT MORE](#)





CANAPÉS

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 V 3.50

AROMATIC DUCK SPRING
ROLLS 3.50

VEGETABLE SPRING ROLL V 3.00

AVOCADO & CUCUMBER
ROLL VG 3.50

TEMPURA ASPARAGUS &
SPICY MAYO V 3.50

KIMCHI KAKIAAGE VG 3.50

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 VG 7.00

LOBSTER RENDANG 7.50

MASSAMAN LAMB 7.50

SZECHUAN KING PRAWNS V 7.00

KUNG PAO MONKFISH 8.50

WOK FRIED TOFU &
AUBERGINE VG 7.00

SALT & PEPPER BEEF 8.00

SWEET CANAPÉS

ASSORTED MOCHI VG 3.50

CINNAMON & GINGER SPICED
DOUGHNUTS V 3.50

COCONUT PANNA COTTA VG 3.50

WHITE CHOCOLATE & YUZU
CHEESECAKE V 3.50

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BLOSSOM

£70.00 PER PERSON

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 VG

Crispy fried kimchi fritters & spring onion mayo

SALMON TERIYAKI

Chargrilled salmon fillet | pickled radish & lime

KERALAN CHICKPEA & SHISHITO PEPPER CURRY VG

Pak choi | green pepper | coconut & jasmine rice

ROBATA CHICKEN SATAY

Chargrilled half chicken | coconut | ginger | coriander & lime

STEAMED RICE | CHILLI NOODLES | WOK FRIED GREENS GINGER & CHILLI

DOUGHNUTS

Ginger & cinnamon doughnuts | spiced plum & yuzu custard

MOCHI VG

ICE CREAM BALLS | SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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JADE

£85.00 PER PERSON

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC 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

AROMATIC FIVE SPICED CONFIT DUCK LEG

Wok fried ginger noodles | choy sum | coriander & chilli

KERALAN CHICKPEA & SHISHITO PEPPER CURRY

Pak choi | green pepper | coconut & jasmine rice

SAMBAL BONE-IN RIB-EYE (12OZ 34OG)

Korean bbq glaze | spiced aubergine | thai basil

SAMBAL SIRLOIN (22OGM 8OZ)

Shimeji mushrooms & spicy chilli sambal

STEAMED RICE | CHILLI NOODLES | WOK FRIED GREENS GINGER & CHILLI

FESTIVE ORIGAMI

Dark chocolate mousse & clementine sorbet

DOUGHNUTS

Ginger & cinnamon doughnuts | spiced plum & yuzu custard

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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TAKUMI

£100 PER PERSON

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP
YELLOWTAIL SASHIMI | TOSAZU DRESSING | DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted | fragrant ponzu & chives

WAGYU BEEF TATAKI
Black Winter truffle | ponzu & chives

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

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

LOBSTER RENDANG
Indonesian curry | lychees | water chestnuts & curry leaves
"BLACK COD" MISO
Slow-roasted | 48 hour miso marinated glazed alaskan sablefish

STEAMED RICE | CHILLI NOODLES | WOK FRIED GREENS GINGER & CHILLI

MOCHI

ICE CREAM BALLS | SELECTION OF FLAVOURS

FESTIVE ORIGAMI
Dark chocolate mousse & clementine sorbet

DOUGHNUTS
Ginger & cinnamon doughnuts | spiced plum & yuzu custard

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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DYNASTY

£135 PER PERSON

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

IVY ASIA BLACK SHELL

WAGYU BEEF TATAKI
Black Winter truffle | ponzu & chives

YELLOWTAIL SASHIMI | TOSAZU DRESSING | DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS
Steamed & sesame 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 sablefish

KUNG PAO MONKFISH
Toasted cashew nuts | chilli & green onions

STEAMED RICE | CHILLI NOODLES | WOK FRIED GREENS GINGER & CHILLI

FESTIVE ORIGAMI

Dark chocolate mousse & clementine sorbet

DOUGHNUTS
Ginger & cinnamon doughnuts | spiced plum & yuzu custard

MOCHI

ICE CREAM BALLS | SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

Menu items subject to change

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TOKYO RACES NEW YEAR'S EVE PARTY

This New Year's Eve, The Ivy Asia transforms into a high-octane world of glamour, speed, and spectacle with Tokyo Races. From the moment you arrive, you'll be swept into the electric buzz of Tokyo's most thrilling night. Neon lights, immersive décor, and bold visuals set the pace, with a vibrant welcome hinting at the unforgettable celebration ahead.

Savour a specially curated set menu paired with sparkling Champagne, as live performances carry you through a night of bold flavours and dazzling entertainment. Prepare to race through a night of exhilarating glamour and unparalleled thrill as we count down to 2026 in true Ivy Asia style—bold, breathtaking and unforgettable.

BOOK TO
JOIN THE PARTY

NEW YEAR'S EVE MENU

£100 PER PERSON

A Glass of Champagne on Arrival

SHARING FOR TABLE

YELLOWTAIL SASHIMI | BLACK TRUFFLE SALAD
KIMCHI KAKIAGE | CRISPY FRIED KIMCHI FRITTERS
TIGER PRAWN TEMPURA NAHM JIM

CHOOSE ONE OF THE BELOW FOR YOUR MAIN

BLACK COD | MISO

AROMATIC FIVE SPICED CONFIT DUCK LEG | WOK FRIED GINGER NOODLES
LOBSTER RENDANG CURRY | GINGER LEMONGRASS & JASMINE RICE
WOK FRIED TRUFFLE TERIYAKI TOFU | CHOY SUM & EDAMAME VG

FOR THE TABLE

SPINACH & MIZUNA SALAD | CRISPY SHIITAKE MUSHROOMS & SESAME
STEAMED SZECHUAN BROCCOLI | CHILLI & CORIANDER

CHOICE OF DESSERT

GREEN LANTERN V

WHITE CHOCOLATE & YUZU CHEESECAKE | RASPBERRY PEARLS & MANGO SAUCE

DOUGHNUTS V

WARM CINNAMON & SPICED-PLUM FILLED DOUGHNUTS | GINGER CUSTARD DIPPING SAUCE

MOCHI VG

3 ICE CREAM BALLS | SELECTION OF FLAVOURS

Menu items subject to change

*The menu and pricing differ at The Ivy Asia, Manchester and The Ivy Asia, Cardiff
Please visit the specific restaurant page for details.



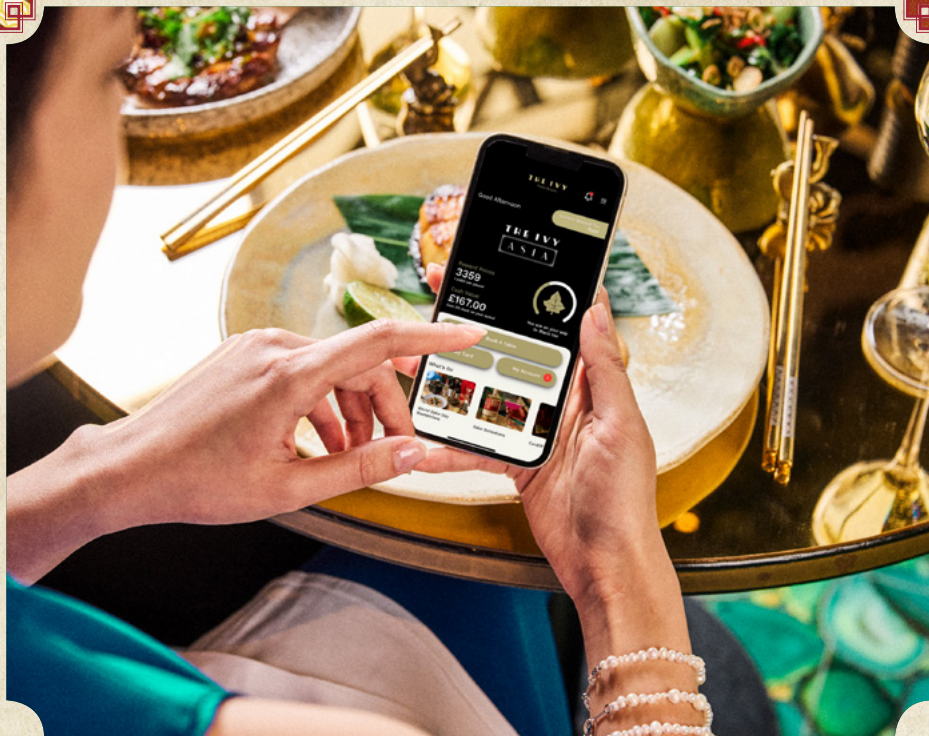
FESTIVE GIFTING

Gift the magic of The Ivy Asia this Christmas with our range of gift cards including our limited-edition £100 Ivy Asia Sparkling Gift Card. As a special treat from us, receive a complimentary bottle of The Ivy Asia Cuvée while dining with us between 1 January and 31 March-the perfect way to toast the new year in style.

Let your loved ones immerse in a world of festive magic amidst our vibrant surroundings and exceptional service, where every visit is a celebration of joy and sophistication.

**ORDER YOUR
GIFT CARD**

*The £100 Ivy Asia sparkling gift card will only be available for purchase from 1 October to 31 December 2025



DINE & EARN THIS FESTIVE SEASON

Unlock The Ivy Asia's world of Premier Rewards with our app, and enjoy exclusive discounts and invites when you dine with us over the festive season.



FESTIVE OPENING TIMES

CHRISTMAS EVE

All day dining

CHRISTMAS DAY

Closed

BOXING DAY

All day dining

27 - 31 DECEMBER

All day dining

NEW YEAR'S EVE

All day dining

NEW YEAR'S DAY

All day dining

CONTACT US

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