



UNVEIL THE MAGIC OF THE SILVER ORIGAMI SWAN THIS FESTIVE SEASON

The art of celebration meets craftmanship 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 I PONZU & CHIVES
18.50

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

LOBSTER RENDANG
INDONESIAN CURRY SERVED WITH LYCHEES I 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



DRAGON LUNCH SET MENU

£35.00 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 I black truffle & coriander VG

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

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

SEARED BEEF TATAKI Crispy shallots I 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 I green pepper

SAIT & PEPPER BEFF Ginger noodles l cashews & chives

KING PRAWN KATSU Rendang curry sauce l coriander & chilli

(£4.50 supplement)

WOK FRIED CHAR SIU PORK BELLY Szechuan alaze I pineapple bamboo shoots I chou sum

SIDES TO SHARE

STEAMED RICE & WOK FRIED GREENS VG chilli I ainger I crispu shallots

DESSERT

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

DOUGHNUTS V Ginger & cinnamon doughnuts I spiced plum & uuzu custard

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

Menu items subject to change

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

SAMURAI DINNER SET MENU

£38.50 PER PERSON

AVAILABLE SUNDAY TO TUESDAY 5PM - 10:30PM

FOR THE TABLE

CRISPY WONTONS & POPPADOMS VG Szechuan dip

STARTERS

Please choose one of the starters

PORK & KIMCHI GYOZA Steamed & seared dumplinas | kimchi | spring onion & corignder

BARBEQUE DUCK SALAD Hoisin I mango I mizuna & kaffir lime

KING OYSTER & SHIITAKE GYOZA VG Spicy yuzu dressing I blac truffle & coriander

> 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 I turmeric lemongrass ginger I chilli & jasmine rice

SALMON TERIYAKI

Chargrilled salmon fillet I pickled raddish & lime

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

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

MASSAMAN LAMB Slow-braised lamb curry cashew nuts & coconut

SALT & PEPPER BEEF Ginger noodles I cashews & chives

(£4.50 supplement)

SIDES TO SHARE

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

DESSERT

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

DOUGHNUTS V Ginger & cinnamon doughnuts I spiced plum & uuzu custard

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

Menu items subject to change

WAGYU BEEF TATAKI Black Winter truffe l ponzu & chives

YELLOWTAIL I CUCUMBER & ASPARAGUS MAKI ROLL Sushi roll made with seasoned sushi rice, aucumber, yellowtail & asparagus served with wasabi and pickled ginger

> SEARED SALMON NIGIRI Truffle miso & wasabi salsa

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

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

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

> SALT & PEPPER BEEF FILLET (190GM 6.50Z) Pink peppercorn & lime

STEAMED RICE I WOK FRIED GREENS I GINGER & CHILLI

FESTIVE DRAGON \lor Soft serve ice cream I cinnamon & ginger spiced doughnuts I yuzu custard & berries

FESTIVE PREMIUM EXPERIENCE £85

CRISPY WONTONS & SZECHUAN DIP

YELLOWTAIL SASHIMI Citrus soy dressing I black truffe salad

WAGYU BEEF TATAKI Black Winter truffe l ponzu & chives

SZECHUAN KING PRAWNS Toasted sesamel sweet chilli & spring onion

GOLDEN AROMATIC DUCK Steamed pancakes I cucumber I spring onion & hoison

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

ROBATAYAKI WAGYU BEEF (140GM 50Z)
Glazed shitake mushrooms & truffe bbg sauce

STEAMED RICE I WOK FRIED GREENS I GINGER & CHILLI

FESTIVE DRAGON V Soft serve ice cream I cinnamon & ginger spiced doughnuts I yuzu custard & berries

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FESTIVE AFTERNOON TEA

£33.95 I PER PERSON MIMIMUM OF 2 MONDAY - SUNDAY 3PM - 5PM

AROMATIC DUCK SPRING ROLLS

VEGETABLE DUMPLINGS WITH CITRUS PONZU V

SALMON CREAM CHEESE AND CUCUMBER MAKI ROLLS

SPICY AVOCADO MAKI ROLL V

SESAME CRUSTED PRAWN DUMPLINGS

STEAMED VEGETABLE BAO BUNS I YAKINIKU SAUCE V

RASPBERRY MACAROONS V

DARK CHOCOLATE CHOUX BUNS V

YUZU CHEESECAKE V

MINI WHITE LOTUS V

INCLUDES A CHOICE OF TEAS, INFUSIONS OR COFFEES

CHAMPAGNE AFTERNOON TEA

£43.95 I PER PERSON MIMIMUM OF 2

AFTERNOON TEA WITH A GLASS OF CHAMPAGNE INCLUDES A CHOICE OF TEAS. INFUSIONS OR COFFEES

Menu items subject to change

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 I BLINI & CRÈME FRAICHE 4.50

CHAR SIU PORK BELLY 4.50

BOWL FOOD

KERALAN CHICKPEA &
SHISHITO PEPPER CURRY VG 7.00

MASSAMAN LAMB 7.50

WOK FRIED TOFU & AUBERGINE VG 7.00

LOBSTER RENDANG 7.50

SZECHUAN KING PRAWNS V 7.00

SALT & PEPPER BEEF 8.00

KUNG PAO MONKFISH 8.50

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 I MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI I TOSAZU DRESSING I DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN

Kaffir lime mayo I pickled cucumber

KIMCHI KAKIAGE VG

Crispy fried kimchi fritters & spring onion mayo

SALMON TERIYAKI

Chargrilled salmon fillet I pickled raddish & lime

KERALAN CHICKPEA & SHISHITO PEPPER CURRY VG

Pak choi I green pepper I coconut & jasmine rice

ROBATA CHICKEN SATAY

Chargrilled half chicken I coconut I ginger I coriander & lime

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

DOUGHNUTS

Ginger & cinnamon doughnuts l spiced plum & yuzu custard

MOCHI VG

ICE CREAM BALLS I SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

Menu items subject to change

JADE

£85.00 PER PERSON

STEAMED EDAMAME I YUZU SALT I CHILLI & GARLIC DIP

TUNA SASHIMI Spicy yuzu dressing l truffe miso & wasabi

SZECHUAN KING PRAWNS
Toasted sesamel sweet chilli & spring onion

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

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI Coriander I green chilli I spiced citrus dressing

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

KERALAN CHICKPEA & SHISHITO PEPPER CURRY Pak choi I green pepper I coconut & jasmine rice

SAMBAL BONE-IN RIB-EYE (120Z 340G)
Korean bbg glaze I spiced aubergine I thai basil

SAMBAL SIRLOIN (220GM 80Z) Shimeji mushrooms & spicy chilli sambal

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

FESTIVE ORIGAMI

Dark chocolate mousse & clementine sorbet

DOUGHNUTS
Ginger & cinnamon doughnuts l spiced plum & yuzu custard

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

Menu items subject to change

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TAKUMI

£100 PER PERSON

STEAMED EDAMAME I YUZU SALT I CHILLI & GARLIC DIP

YELLOWTAIL SASHIMI I TOSAZU DRESSING I DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS

Steamed & sesame crusted | fragrant ponzu & chives

WAGYU BEEF TATAKI

Black Winter truffle I ponzu & chives

PORK & KIMCHI GYOZA

Steamed & seared dumplings I kimchi I spring onion & coriander

SALT & PEPPER BEEF FILLET (190GM 6.50Z)
Pink peppercorn & lime

LOBSTER RENDANG

Indonesian curry l lychees I water chestnuts & curry leaves

"BLACK COD" MISO

Slow-roasted 1 48 hour miso marinated glazed alaskan sablefish

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

MOCHI

ICE CREAM BALLS I SELECTION OF FLAVOURS

FESTIVE ORIGAMI

Dark chocolate mousse & clementine sorbet

DOUGHNUTS

Ginger & cinnamon doughnuts l spiced plum & yuzu custard

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

Menu items subject to change

DYNASTY

£135 PER PERSON

STEAMED EDAMAME I YUZU SALT I CHILLI & GARLIC DIP

IVY ASIA BLACK SHELL

WAGYU BEEF TATAKI

Black Winter truffle l ponzu & chives

YELLOWTAIL SASHIMI I TOSAZU DRESSING I DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS

Steamed & sesame crusted | fragrant ponzu & chives

ROBATAYAKI WAGYU BEEF (140GM 50Z)

Glazed shiitake mushrooms & truffle bbg sauce

"BLACK COD" MISO

Slow-roasted 1 48 hour miso marinated glazed alaskan sablefish

KUNG PAO MONKFISH

Toasted cashew nuts I chilli & green onions

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

FESTIVE ORIGAMI

Dark chocolate mousse & clementine sorbet

DOUGHNUTS

Ginger & cinnamon doughnuts l spiced plum & yuzu custard

MOCHI

ICE CREAM BALLS I SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

Menu items subject to change



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 lvy Asia style-bold, breathtaking and unforgettable.

BOOK TO JOIN THE PARTY

NEW YEAR'S EVE MENU

£125 PER PERSON

A Glass of Champagne on Arrival

SHARING FOR TABLE
YELLOWTAIL SASHIMI I BLACK TRUFFLE SALAD
KIMCHI KAKIAGE I 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 I CRISPY SHIITAKE MUSHROOMS & SESAME

STEAMED SZECHUAN BROCCOLI I CHILLI & CORIANDER

CHOICE OF DESSERT

GREEN LANTERN V WHITE CHOCOLATE & YUZU CHEESECAKE I RASPBERRY PEARLS & MANGO SAUCE

DOUGHNUTS V
WARM CINNAMON & SPICED-PLUM FILLED DOUGHNUTS I 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 amd 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 $\pounds 100$ 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 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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