

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 | tosozu dressing | dry miso green chilli & black truffle

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

TUNA SASHIMI

Spicy yuzu dressing | truffle miso & wasabi

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

FESTIVE DRAGON V

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

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

Spicy yuzu dressing | black truffle & coriander

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

FESTIVE DRAGON V

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

SNACKS & BITES

STEAMED EDAMAME 5.50

Yuzu salt | chilli & garlic dip VG ●

CRISPY WONTONS 5.95

Szechuan dip VG

SUSHI & SASHIMI

PRAWN TEMPURA ROLL 11.95

Crispy king prawn tempura & avocado
spicy mayonnaise & chives

SALMON & AVOCADO ROLL 10.95

Salmon & avocado | daikon cress
toasted sesame & wasabi mayonnaise

CUCUMBER ASPARAGUS 9.75
& AVOCADO ROLL

Crunchy mizuna & masago arare VG

YELLOWTAIL SASHIMI 16.95

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

SPICY TUNA ROLL 11.75

Pink sesame & spicy chilli mayonnaise

WAGYU BEEF TATAKI 19.95

Black winter truffle
ponzu & chives

TUNA SASHIMI 14.75

Spicy yuzu dressing
truffle miso & wasabi

CALIFORNIA ROLL 13.75

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

TO SHARE

THE IVY ASIA

“SILVER SHELL” 49.50

Salmon sashimi | yellowtail & truffle sashimi
salmon & avocado 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 ●

GOCHUJANG GLAZED CHICKEN 13.25

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

KING OYSTER & SHIITAKE GYOZA 10.25

Steamed & seared Japanese
mushroom dumplings | yuzu dressing
masago arare & coriander VG

SESAME PRAWN TOAST 8.50

Sriracha & lime ●

PORK & KIMCHI GYOZA 10.75

Steamed & seared dumplings
kimchi | spring onion & coriander ●

SPINACH & MIZUNA SALAD 11.75

Sesame miso dressed crunchy salad wakame
seaweed & crispy shallots VG

CRISPY DUCK SPRING ROLLS 9.95

Pickled cucumber | hoisin sauce

SSAMJANG CHICKEN

YAKITORI (3) 10.50

Spicy miso glazed chicken skewers
chives & pickled daikon ●

● 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 12.5% 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 ●

ROBATAYAKI WAGYU BEEF 55.00
(140GM 5OZ)

Glazed shiitake mushrooms & truffle bbq sauce

MASSAMAN LAMB 22.50

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

LOBSTER RENDANG 29.50

Indonesian curry | lychees
water chestnuts & curry leaves

SALT & PEPPER BEEF FILLET 34.00

(190GM 6.5OZ)

Pink peppercorn & lime

KERALAN CHICKPEA 19.50

& SHISHITO PEPPER CURRY

Pak choi | green pepper
coconut & jasmine rice VG ●

SALMON TERIYAKI 23.95

Chargrilled salmon fillet
sweet soy glaze | pickled radish & lime

ROBATAYAKI CHICKEN 24.50

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

“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
5.95

WOK FRIED GREENS

Ginger & chilli VG ●
5.95

DESSERTS

FESTIVE ORIGAMI 15.00

Dark chocolate mousse &
clementine sorbet V

GREEN LANTERN 10.95

White chocolate & yuzu cheesecake
mango sauce V

MOCHI 8.50

3 Ice cream balls | selection of flavours VG

GOLDEN DRAGON 39.00

a selection of desserts to share V



FOR ALLERGEN AND NUTRITIONAL
INFO PLEASE SCAN QR CODE

DRAGON SET LUNCH MENU

19.95

Monday - Friday 11.30am until 5pm

SAMURAI SET DINNER MENU

29.95

Sunday to Thursday 5pm - 10pm