

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.50 VG
CRISPY WONTONS & SZECHUAN DIP 5.95 VG
SESAME PRAWN TOAST | SRIRACHA & LIME 8.50 ●
3OG ROYAL IMPERIAL CAVIAR
Served with blinis | Crème fraîche 79.00

RAW & CURED

Thinly sliced raw fish & meat served
with a selection of toppings and soy based dressings

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG ●
Coriander | green chilli | spiced citrus dressing 11.95
TUNA SASHIMI
Spicy yuzu dressing | truffle miso & wasabi 14.95 ●
YELLOWTAIL SASHIMI
Citrus soy dressing | black truffle salad 16.95

SASHIMI & NIGIRI

PRICE PER PIECE

SALMON 4.75 | TUNA 5.25 | TIGER PRAWN 5.25
YELLOWTAIL 5.50 | FATTY TUNA 6.75

SALMON 3 WAYS | NIGIRI (3) TARTARE & SPICY ROLL (3) 18.95
TUNA 3 WAYS | NIGIRI (3) TARTARE & SPICY ROLL (3) 20.50

NIGIRI SELECTION

TUNA | YELLOWTAIL | SNOW CRAB GUNKAN | PRAWN | SALM-
ON FATTY TUNA | WAGYU | SEARED SALMON & TRUFFLE 38.00

MAKI ROLLS

Sushi rolls made with rice, fish, meat, seafood & vegetables
wrapped in seaweed and cut into bite-size pieces

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6) 9.75 VG
SALMON & AVOCADO ROLL (6) 12.25
PRAWN TEMPURA ROLL (6) 12.75
SPICY TUNA & SESAME ROLL (6) 12.75 ●
CALIFORNIA ROLL (6) 14.95
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 18.95
IVY 'VOLCANO' ROLL WITH WAGYU BEEF | FATTY TUNA & BLACK TRUFFLE (5) 24.50

SMALL PLATES

KIMCHI KAKIAGE
Crispy fried kimchi fritters & spring onion mayo 11.25 VG
SSAMJANG CHICKEN YAKITORI (3)
Spicy miso glazed chicken skewers | chives & pickled daikon 10.50 ●

SPINACH & MIZUNA SALAD
Wakame | sesame miso | crispy shiitake mushrooms 11.75 VG

KING OYSTER & SHIITAKE GYOZA
Spicy yuzu dressing | black truffle & coriander 11.25 VG ●

PORK & KIMCHI GYOZA
Steamed & seared dumplings | kimchi | spring onion & coriander 11.50 ●

SZECHUAN KING PRAWNS
Toasted sesame | sweet chilli & spring onion 13.95

PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted | fragrant ponzu & chives 12.95

BARBEQUE DUCK SALAD
Hoisin | mango | mizuna & kaffir lime 12.95

GOCHUJANG GLAZED CHICKEN
Kaffir lime mayo | pickled cucumber 14.50 ●

EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns | chilli lime & ginger dressing 14.50 ●

SPECIALTIES

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

THE IVY ASIA "SILVER SHELL" 55.00
Salmon sashimi | Yellowtail & truffle sashimi | Spicy tuna & sesame roll
Prawn tempura roll | California roll

THE IVY ASIA "BLACK SHELL" 79.00
Yellowtail nigiri (3) | Fatty tuna sashimi (3) | Yellowtail tartare with nori crackers
Prawn tempura | Maki roll | Tuna nigiri (3) | Crab maki roll
Salmon sashimi (3) | Prawn nigiri (3)

LARGE PLATES

MASSAMAN LAMB
Slow-braised lamb curry | cashew nuts | coconut & jasmine rice 23.50
ROBATA CHICKEN SATAY
Chargrilled half chicken | coconut | ginger | coriander & lime 24.50
CHAR SIU BARBEQUE GLAZED PORK BELLY
Toasted sesame | ichimi spice & smokey bbq dressing 27.95 ●
KERALAN CHICKPEA & SHISHITO PEPPER CURRY
Pak choi | green pepper | coconut & jasmine rice 19.95 VG ●
"BLACK COD" MISO
Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish 38.00
LOBSTER & DUCK FRIED RICE
Aromatic duck & lobster | fragrant herbs | lychee & sambal 28.50 ●
WOK FRIED TOFU & AUBERGINE
Truffle teriyaki | shimeji mushroom & choy sum 18.75 VG ●
SALMON TERIYAKI
Chargrilled salmon fillet | pickled radish & lime 24.95

ROBATA BEEF

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
Pink peppercorn & lime 36.50
SAMBAL BONE-IN RIB-EYE (12OZ 340GM)
Shimeji mushrooms & spicy chilli sambal 39.75
ROBATAYAKI WAGYU BEEF (140GM 5OZ)
Glazed shiitake mushrooms & truffle bbq sauce 55.00

FESTIVE SPECIALS

WAGYU BEEF TATAKI
Black winter truffle | ponzu & chives 19.95
KUNG PAO MONKFISH
Toasted cashew nuts | chilli & green onions 26.50
LOBSTER RENDANG
Indonesian curry | lychees | water chestnuts & curry leaves 29.50

SIDES

STEAMED RICE 4.95 VG
CUCUMBER | PEANUT & CORIANDER SALAD
CHILLI | SESAME & LIME 6.00 VG ●
CHILLI NOODLES 6.25 V ●
WOK FRIED GREENS | GINGER & CHILLI 6.50VG ●
KIMCHI FRIED RICE 7.95 VG ●
ROASTED AUBERGINE | MISO & MASAGO ARARE 9.50 VG



FOR ALLERGEN AND NUTRITIONAL
INFO PLEASE SCAN QR CODE

AFTERNOON TEA 33.95

Per person minimum of 2
Mon - Sun 3pm - 5pm

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

THE IVY ASIA CONCEPT IS ALL ABOUT SHARING PLATES FOR YOU AND YOUR FRIENDS TO ENJOY TOGETHER. THIS MEANS THE DISHES ARE COOKED AND SERVED AS AND WHEN THEY ARE READY, SO THEY MAY NOT ARRIVE ALL TOGETHER. 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.

THE IVY ASIA EXPERIENCE MENU
£65 PER PERSON

Min 2 persons and must be taken by the whole table

CRISPY WONTONS & SZECHUAN DIP

WAGYU BEEF TATAKI

Black winter truffle | ponzu & chives

YELLOWTAIL | CUCUMBER & ASPARAGUS MAKI ROLL

Sushi roll made with seasoned sushi rice, cucumber, yellowtail & asparagus
served with wasabi and pickled ginger

SEARED SALMON NIGIRI

truffle miso & wasabi salsa

EBI PRAWN TEMPURA NAHM JIM ●

Crispy fried tiger prawns | chilli lime & ginger dressing

SEAFOOD CHEUNG FUN

Steamed seafood dumplings | crispy chilli | soy & spring onion

"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 | ginger & chilli ●

FESTIVE DRAGON v

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

THE IVY ASIA PREMIUM EXPERIENCE MENU
£85 PER PERSON

Min 2 persons and must be taken by the whole table

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 & hoisin

"BLACK COD" MISO

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

ROBATAYAKI WAGYU BEEF (140GM 5OZ)

Glazed shiitake 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

Introducing
THE IVY
Premier Rewards App



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