

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