

DRINKS

THE IVY CHAMPAGNE NV
Champagne, France 9.95

SAKURA & LYCHEE MARTINI
Ketel One | Lillet Rosé | cherry blossom | lychee | lime 9.95

MANGO SLING
Ron Santiago de Cuba Blanca | coconut liqueur | Midori | pineapple | mango
lemongrass | lemon | coconut espuma 9.95

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.50 VG
CRISPY WONTON PASTRY & POPPADOMS | 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 ●
SEARED BEEF TATAKI
Crispy shallots | spring onion & ponzu dressing 15.25
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
Yuzu dressing | masago arare & pink peppercorn 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 (19OGM 6.5OZ)
Pink peppercorn & lime 36.50
SAMBAL BONE-IN RIB-EYE (12OZ 34OGM)
Shimeji mushrooms & spicy chilli sambal 39.75
ROBATAYAKI WAGYU BEEF (14OGM 5OZ)
Glazed shiitake mushrooms & truffle bbq sauce 55.00

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

GOLDEN DRAGON LUNCH 28.50
Monday - Friday 11.30am until 5pm

SHOGUN DINNER 38.00
Available Sunday - Thursday 5pm - 10.30pm

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 WONTON PASTRY & POPPADOMS | SZECHUAN DIP

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

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

PORK & KIMCHI GYOZA

steamed & seared dumplings | kimchi | spring onion & coriander

"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 ●

RED DRAGON v

Soft serve ice cream | passionfruit doughnuts | mini samurai

THE IVY ASIA PREMIUM EXPERIENCE MENU £85 PER PERSON

Min 2 persons and must be taken by the whole table

CRISPY WONTON PASTRY & POPPADOMS | SZECHUAN DIP

YELLOWTAIL SASHIMI

Citrus soy dressing | black truffle salad

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

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 ●

RED DRAGON v

Soft serve ice cream | passionfruit doughnuts | mini samurai

THE IVY
ASIA
ST PAUL'S

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