

## SNACKS & BITES

CRISPY WONTONS & DIPS 4.75 V  
FLAMED EDAMAME | SPICY DIP 4.95 VG ●  
STEAMED EDAMAME | MATCHA SALT 4.95 VG  
SESAME PRAWN TOAST | SRIRACHA & LIME 7.25 ●  
3OG ROYAL IMPERIAL CAVIAR 75.00

## SUSHI & SASHIMI

### SASHIMI

THINLY SLICED RAW FISH & MEAT SERVED WITH  
A SELECTION OF TOPPINGS AND SOY BASED DRESSINGS

TUNA SASHIMI | AVOCADO | SPICY CITRUS DRESSING & SESAME 14.50 ●  
YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD 14.95  
SEARED BEEF TATAKI WITH 3 KINDS OF ONION 16.25  
SALMON 3 WAYS | NIGIRI (3) | TARTARE & SPICY ROLL (3) 16.95  
TUNA 3 WAYS | NIGIRI (3) | TARTARE & SPICY ROLL (3) 17.95

### 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) 9.25 VG  
SALMON & AVOCADO ROLL (6) 10.25  
SPICY TUNA & SESAME ROLL (6) 10.25 ●  
PRAWN TEMPURA ROLL (6) 10.25  
CALIFORNIA ROLL (6) 11.95  
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 16.25  
IVY 'VOLCANO' ROLL WITH WAGYU BEEF, TUNA & BLACK TRUFFLE (5) 17.95

THE IVY ASIA "SILVER SHELL"  
(TO SHARE FOR 2 PEOPLE)

49.00

SALMON SASHIMI | YELLOWTAIL & TRUFFLE SASHIMI  
SPICY TUNA & SESAME ROLL | PRAWN TEMPURA ROLL  
CALIFORNIA ROLL

THE IVY ASIA "BLACK SHELL"  
(TO SHARE FOR 3 PEOPLE)

69.00

SALMON SASHIMI (3) | BBQ GLAZED WAGYU ROLL  
YELLOWTAIL TARTARE WITH NORI CRACKERS  
PRAWN TEMPURA MAKI ROLL | TUNA SASHIMI (3)  
SNOW CRAB GUNKAN (3) | PRAWN SASHIMI (3)  
YELLOWTAIL SASHIMI WITH WASABI SALSA (3)

## TEMPURA & FRIED

VEGETABLE TEMPURA | PONZU DIP & SHISO 8.95 V  
AROMATIC DUCK SPRING ROLLS 8.95  
POPCORN SHRIMP | SPICY CREAMY SAUCE 9.95 ●  
PRAWN TEMPURA | CHILLI | LIME & CORIANDER DIP 11.95 ●  
GOCHUJANG GLAZED CHICKEN | KAFFIR LIME MAYO  
PICKLED CUCUMBER 11.95 ●

## SKEWERS

SZECHUAN GLAZED CHICKEN | PICKLED MOULI & CHIVES (3) 8.95 ●  
SSAMJANG KING PRAWN | SPRING ONION (3)  
KAFFIR LIME & CORIANDER 10.95  
WAGYU BEEF TERIYAKI | SPRING ONION & SESAME (2) 11.95

## SALADS

SPICED AVOCADO | TOMATO SALSA  
CORIANDER | GREEN CHILLI & MASAGO ARARE 10.95 VG ●  
AROMATIC DUCK SALAD | MANGO | PAK CHOI & PONZU 11.95  
SOFT SHELL CRAB & MIZUNA SALAD | APPLE  
COCONUT & KAFFIR LIME DRESSING 13.50 ●

## DUMPLINGS & BAO

STEAMED CHAR SIU BBQ PORK BUN  
HOISIN & SPRING ONION (2) 8.50  
PORK & KIMCHI DUMPLINGS | SPRING ONION  
CORIANDER & SPICY DIP 9.95 ●  
MUSHROOM GYOZA | SPICED YUZU DRESSING  
MASAGO ARARE & PINK PEPPERCORNS 9.95 VG ●  
SESAME-CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON 11.50

## SPECIALITY

AROMATIC HALF DUCK 38.00 (TO SHARE UP TO 4 PEOPLE)  
SPICE MARINATED DUCK | CRISPY FRIED SERVED WITH STEAMED PANCAKES  
CUCUMBER | SPRING ONION & HOISIN SAUCE

THE BONSAI 19.75 PER PERSON VG (TO SHARE FOR 2 PEOPLE)  
MIXED YASAI ROLL | PICKLED RADISH  
AVOCADO TARTARE | CRISPY NORI  
SHIITAKE & ERYNGII GUNKAN | BLACK TRUFFLE & GOLD  
DRAGON ROLL | SHALLOT SALSA  
CUCUMBER | AVOCADO & ASPARAGUS ROLL

## CURRIES

ALL CURRIES SERVED WITH STEAMED JASMINE RICE

CLAY POT CHICKPEA & GREEN PEPPER CURRY | CHOI SUM  
& CURRY LEAF 17.50 VG ●  
DUCK MASSAMAN CURRY | CASHEW NUTS & LOTUS ROOT 18.50 ●  
PRAWN & TAMARIND CURRY | TOASTED COCONUT  
& CHILLI OIL 18.50 ●

## ROBATA GRILL & WOK

SZECHUAN TOFU | SHIMEJI MUSHROOMS  
RED CHILLI | CHOI SUM & TOASTED SESAME 16.50 VG ●  
GRILLED SALMON FILLET | TERIYAKI | PICKLED DAIKON  
CUCUMBER | SESAME & SPRING ONION 19.50  
ROBATAYAKI HALF CHICKEN | PEANUTS  
SESAME CHILLI & CORIANDER 22.95 ●  
CHAR SIU PORK BELLY | SESAME & SPICY BBQ SAUCE 24.95 ●  
SPICY LOBSTER & AROMATIC DUCK FRIED RICE  
LYCHEE | FRAGRANT HERBS 28.00 ●  
DRY AGED BEEF SIRLOIN 22OGM 8OZ | KOREAN BBQ GLAZE  
SSAMJANG & CHARRED PICKLED ONIONS 29.00  
SMOKING BBQ LAMB CUTLETS | KIMCHI | GOCHUJANG GLAZE 30.95  
SALT & PEPPER BEEF FILLET | LIME 19OGM 6.5OZ 33.00  
BLACK COD | MISO 34.00  
WAGYU BEEF (12OGM 4OZ) 56.00  
MARBLED AUSTRALIAN WAGYU WITH A DEEP AND COMPLEX FLAVOUR  
SERVED WITH GLAZED SHIITAKE MUSHROOMS AND TRUFFLE BBQ SAUCE

## SIDES

STEAMED RICE 4.25 VG  
KIMCHI FRIED RICE 5.00 V ●  
CHILLI NOODLES 5.00 VG ●  
WOK FRIED GREENS | GINGER & CHILLI 6.00 VG ●  
ROASTED AUBERGINE | MISO & MASAGO ARARE 9.25 VG

## TASTE OF ASIA TWO-COURSE MENU 22.50

MONDAY & TUESDAY - 11.30AM UNTIL CLOSE  
WEDNESDAY - FRIDAY - 11.30AM UNTIL 5.30PM

AFTERNOON TEA 29.95  
CHAMPAGNE AFTERNOON TEA 39.95

AVAILABLE 3 - 4.45PM DAILY  
PER PERSON | MINIMUM OF 2

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

FOR ALLERGEN AND NUTRITIONAL INFO  
PLEASE SCAN QR CODE

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 ALLERGENS OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.



## THE IVY ASIA EXPERIENCE MENU

£60 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER

BEEF TATAKI WITH TOSAZU & 3 KINDS OF ONION  
YELLOWTAIL | CUCUMBER & TAKUAN MAKI ROLL  
SEARED SALMON NIGIRI | TRUFFLE MISO & WASABI SALSA

SESAME PRAWN TOAST  
MUSHROOM GYOZA | SPICED YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORNS

BLACK COD | MISO  
SALT & PEPPER BEEF FILLET | LIME 190GM 6.5OZ  
STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI

### RED DRAGON

SOFT SERVE ICE CREAM | CINNAMON SUGARED DOUGHNUTS  
CHOCOLATE SAUCE | MANGO & RASPBERRY

## THE IVY ASIA EXPERIENCE VEGETARIAN MENU

£55 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE

CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER

CUCUMBER ASPARAGUS & AVOCADO MAKI ROLL  
SHIITAKE & ERYNGII GUNKAN | BLACK TRUFFLE & GOLD  
SPICED AVOCADO | TOMATO SALSA | PICKLED RED ONION  
CORIANDER | GREEN CHILLI & MASAGO ARARE

VEGETABLE TEMPURA | PONZU DIP & SHISO  
MUSHROOM GYOZA | SPICED YUZU DRESSING  
MASAGO ARARE & PINK PEPPERCORNS

CLAY POT CHICKPEA & GREEN PEPPER CURRY  
CHOI SUM | COCONUT & CURRY LEAF  
ROASTED AUBERGINE | MISO & MASAGO ARARE  
STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI

### RED DRAGON

SOFT SERVE ICE CREAM | CINNAMON SUGARED DOUGHNUTS  
CHOCOLATE SAUCE | MANGO & RASPBERRY

# THE IVY ASIA

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