

CANAPÉS

WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.

PLEASE CHOOSE FROM THE OPTIONS BELOW.

- SPICY TUNA ROLL 3.50
- SALMON & AVOCADO ROLL 3.50
- GOCHUJANG GLAZED FRIED CHICKEN 3.50
- TEMPURA PRAWNS 3.50
- CALIFORNIA ROLL 3.50
- TEMPURA AVOCADO 3.50 v
- AROMATIC DUCK SPRING ROLLS 3.50
- IMPERIAL CAVIAR | BLINI & CRÈME FRAICHE 4.50
- VEGETABLE SPRING ROLLS 3.00 v
- AVOCADO & CUCUMBER ROLL 3.50 vg
- CHAR SIU PORK BELLY 4.50
- TEMPURA ASPARAGUS & SPICY MAYO 3.50 v
- YELLOW TAIL NIGIRI WASABI SALSA 4.00
- BEEF & LAMB SKEWERS 4.00
- SESAME MISO TOFU SKEWERS 3.50 vg
- TERIYAKI CHICKEN SKEWERS 3.50

BOWL FOOD

- PRAWN & TAMARIND CURRY 7.50
DUCK & LOBSTER FRIED FRICE 8.50
ROBATAYAKI LAMB CHOPS & KIMCHI 8.00
CHICKPEA & GREEN PEPPER CURRY 7.00 VG
SALT & PEPPER BEEF 8.00
DUCK MASSAMAN CURRY 7.50
WOK FRIED SZECHUAN TOFU 7.00 VG
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SWEET

CANAPÉS

- ASSORTED MOCHI 3.50 VG
PASSIONFRUIT DOUGHNUTS 3.50 V
SESAME & VANILLA BRULEE 3.50 V
WHITE CHOCOLATE & YUZU CHEESECAKE 3.50 V
LYCHEE COCONUT & MANGO SOORBET 3.50 VG

SHARING LUNCH MENU

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

Available Monday – Sunday Lunch

£50

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

TUNA SASHIMI | GOLDEN YUZU DRESSING & WASABI
SPICED AVOCADO | TOMATO SALSA | PICKLED RED ONION
CORIANDER | GREEN CHILLI & MASAGO ARARE **VG**
MUSHROOM GYOZA | SPICED BAMBOO SHOOTS
PRESERVED MUSHROOMS | SPRING ONION & CHILLI **VG**

CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM | COCONUT & CURRY LEAF **VG**
WOK FRIED BLACK PEPPER & SZECHUAN GLAZED CHICKEN
ASPARAGUS & BAMBOO SHOOTS
WOK FRIED SZECHUAN TOFU | SHIMEJI MUSHROOMS
RED CHILLI | CHOI SUM & TOASTED SESAME **VG**
Steamed rice | chilli & ginger stir fried greens | chilli noodles

DARK CHOCOLATE
LYCHEE | MANGO | ALMOND & COCONUT
YUZU CARAMEL & MANGO SORBET

MOCHI ICE CREAM BALLS
SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

OPTION A

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

GOCHUJANG GLAZED FRIED CHICKEN | BUTTER LETUCE WRAPS
THAI BASIL | MINT | CORIANDER & SESAME

VEGETABLE TEMPURA | PONZU DIP & SHISO

GRILLED SALMON FILLET | TERIYAKI
PICKLED DAIKON | CUCUCMBER | SESAME & SPRING ONION

CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM | COCONUT & CURRY LEAF **VG**

WOK FRIED BLACK PEPPER & SZECHUAN GLAZED CHICKEN
ASPARAGUS & BAMBOO SHOOTS

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

MOCHI ICE CREAM BALLS
SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

OPTION B

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£65

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

TUNA SASHIMI | GOLDEN YUZU DRESSING & WASABI
POPCORN SHRIMP | SPICY CREAMY SAUCE
SPICED PEANUT CHICKEN SKEWERS
SPICED AVOCADO | TOMATO SALSA | PICKLED RED ONION
CORIANDER | GREEN CHILLI & MASAGO ARARE **VG**

ROBATAYAKI SEA BASS
FRAGRANT HERB SALAD | SOY & MIRIN DRESSING

CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM | COCONUT & CURRY LEAF **VG**

DRY AGED BEEF SIRLOIN | KOREAN BBQ GLAZE
SSAMJANG & CHARRED PICKLED ONIONS

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DARK CHOCOLATE
LYCHEE MANGO | ALMOND & COCONUT
YUZU CARAMEL & MANGO SORBET

DOUGHNUTS
WARM PASSION FRUIT &
COCONUT DOUGHNUTS | YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

OPTION C

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD
SESAME CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON
PORK & KIMCHI DUMPLINGS | SPRING ONION
CORIANDER & SPICY DIP
AVOCADO | CUCUCMBER & ASPARGUS ROLL

GRILLED SALMON FILLET | TERIYAKI
PICKLED DAIKON | CUCUCMBER | SESAME & SPRING ONION
WOK FRIED SZECHUAN TOFU
SHIMEJI MUSHROOMS | RED CHILLI | CHOI SUM
TOASTED SESAME **VG**

DRY AGED BEEF SIRLOIN | KOREAN BBQ GLAZE
SSAMJANG & CHARRED PICKLED ONIONS

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

GREEN LANTERN
WHITE CHOCOLATE & YUZU CHEESECAKE
RASPBERRY & CHOCOLATE PEARLS | MANGO SAUCE

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

OPTION D

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£85

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD
SESAME CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL
SSAMJANG KING PRAWN | SPRING ONION
KAFFIR LIME & CORIANDER

SALT & PEPPER BEEF FILLET | LIME
DUCK MASSAMAN CURRY | CASHEW NUTS
BLACK COD | MISO

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

MOCHI ICE CREAM BALLS
SELECTION OF FLAVOURS
RED DRAGON
SOFT SERVE ICE CREAM | CINNAMON SUGARED
DOUGHNUTS | PEANUT BRITTLE | HONEYCOMB | LIME
COCONUT | BANANA | BERRIES | CHOCOLATE SAUCE
SAKE BARREL
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

ROYAL IMPERIAL CAVIAR
£25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS
£15 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER
£23 PER PERSON

AROMATIC DUCK & PANCAKES
£15 PER PERSON