



THE EDO ROOM

THE IVY



THE EDO ROOM

NAMED AFTER THE EDO PERIOD, OUR BEAUTIFUL PRIVATE ROOM FEATURES FLOOR TO CEILING LANDSCAPES ON ITS WALLS, WHILST THE CEILING IS ADORNED WITH COLOURFUL KOI. GUESTS OF THE ROOM WILL ALSO BE WATCHED OVER BY A 5FT SAMURAI WARRIOR WHOSE ARMOUR DATES BACK TO THE EDO TIME.

THE EDO ROOM AT THE IVY ASIA ST PAUL'S ACCOMMODATES UP TO 20 GUESTS ON ONE LONG TABLE, 24 GUESTS ON THREE ROUNDS OR 35 GUESTS FOR DRINKS AND CANAPÉ RECEPTIONS.

AVAILABLE SEVEN DAYS A WEEK FOR LUNCH AND DINNER, THE EDO ROOM IS PERFECT FOR ALL OCCASIONS INCLUDING PRIVATE PARTIES, WEDDING RECEPTIONS AND CORPORATE EVENTS.

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENTS OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.



MORE DETAILS

FOR USE OF THE EDO ROOM WE DO NOT HAVE ANY ROOM HIRE CHARGES BUT INSTEAD PRICES ARE BASED ON A MINIMUM SPEND WHICH VARIES BY TIME OF DAY. ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS, PLACE CARDS AND WIFI. PLEASE NOTE WE ARE UNABLE TO ALLOW CORKAGE. ALL TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. A PROJECTOR SCREEN IS AVAILABLE IN HOUSE AND WE HAVE AN INBUILT SOUND SYSTEM. YOU ARE WELCOME TO PLAY YOUR OWN MUSIC THROUGH THE SOUND SYSTEM IN THE ROOM, OR BACKGROUND MUSIC CAN BE PROVIDED.

TRAVEL & PARKING

NEAREST TUBE - ST PAUL'S

PARKING - NCP LONDON VINTRY THAMES EXCHANGE
THAMES EXCHANGE, BELL WHARF LANE, OFF UPPER THAMES STREET,
LONDON, EC4R 3TB (10 MINUTE WALK)

TIMINGS

LUNCH: 12.00 UNTIL 17.00 WITH HOST'S ACCESS FROM 11.30

DINNER: 18.30 UNTIL 02.00 WITH HOST'S ACCESS FROM 18.00 (SUNDAY
GUESTS' DEPARTURE 00.30)

FOOD ALLERGEN DISCLAIMER

PLEASE ALWAYS INFORM US OF ANY ALLERGIES OR INTOLERANCES.
IVY ASIA IS A SHARING CONCEPT MENU. ALWAYS ASK STAFF ABOUT
ALLERGENS BEFORE TASTING DISHES YOU HAVE NOT ORDERED.

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.



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

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

£55

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 noodles | steamed broccoli & toasted sesame dressing

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.

£65

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.

£75

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 BONE-IN RIB-EYE | 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.

£85

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

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

GRILLED SALMON FILLET | TERIYAKI
WOK FRIED SZECHUAN TOFU
SHIMEJI MUSHROOMS | RED CHILLI | CHOI SUM
& TOASTED SESAME **VG**
DRY-AGED RIB-EYE | CORIANDER LIME
CHILLI & TAMARIND SALSA
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.

£95

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
SAKE BARREL
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE
RED DRAGON
SOFT SERVE ICE CREAM | CINNMAMON SUGARED
DOUGHNUTS | PEANUT BRITTLE | HONEYCOMB | LIME
COCONUT | BANANA | BERRIES | CHOCOLATE SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

OPTION E

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.

£130

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

IVY ASIA BLACK SHELL

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL
YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD
SESAME-CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON

WAGYU BEEF | GLAZED SHITAKE MUSHROOM
TRUFFLE YAKINIKU | BARBEQUE SAUCE

BLACK COD | MISO

DUCK & LOBSTER FRIED RICE

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

DESSERT PLATTER

A SELECTION OF DESSERTS TO SHARE
MINI SAMURAI | PASSION FRUIT DOUGHNUTS
WHITE CHOCOLATE & YUZU CHEESECAKE
ICE CREAMS & MOCHI | PINEAPPLE & WATERMELON

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

£27 PER PERSON

CONTACT US

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