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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

£70

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE
GOCHUJANG GLAZED FRIED CHICKEN | WASABI MAYO

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY
STEAMED TENDERSTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT

DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO

STICKY TOFFEE | PLUM SAKE SAUCE
SALTED CARAMEL ICE CREAM | SPUN SUGAR

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
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BEING SERVED IN THE MIDDLE OF THE TABLE

£85

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5)

EBI PRAWN TEMPURA | NAHM JIM THAI DIPPING SAUCE
TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

"BLACK COD" | SLOW-ROASTED | 48 HOUR MISO
MARINATED & GLAZED ALASKAN SABLEFISH

STEAMED TENDESTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG
SPRING ONION

MOLTEN CHOCOLATE | DARK CHOCOLATE
BRITTLE | PISTACHIO ICE CREAM

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
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BEING SERVED IN THE MIDDLE OF THE TABLE

£110

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE

KINGFISH CEVICHE | PLUM & SAKE DRESSING

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

BLACK COD | SLOW-ROASTED | 48 HOUR MISO
MARINATED & GLAZED ALASKAN SABLEFISH

STEAMED TENDESTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG
SPRING ONION

YUZU & LEMON TART | STEM GINGER | BLACK
SESAME MERINGUE | RASPBERRIES | CLOTTED CREAM

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST



THIS MENU IS INDIVIDUAL SMALL PLATES
AND SERVED IN FOUR WAVES HIGHLIGHTED BELOW.

VEGETARIAN & VEGAN
TASTING MENU

£60

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL

CRISPY MISO TOFU & KIMCHI MAYO SKEWERS VG

SATAY AUBERGINE SKEWERS | POMEGRANATE
& HERB SALAD VG

RAINBOW VEGETABLE FUTOMAKI ROLL VG

SPICED TOFU, SWEET POTATO & SPINACH
MASSAMAN CURRY VG

STEAMED JASMINE RICE & PARATHA BREAD VG

DARK CHOCOLATE ORANGE CHEESECAKE
PLANT BASED | CARDAMOM BISCUIT CRUMB
MANGO SORBET

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

LUXURY ADDITIONS

£87

30G ROYAL IMPERIAL CAVIAR
BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE
(RECOMMENDED FOR 6 GUESTS)

£30

TEMPURA LOBSTER BAO
ROYAL IMPERIAL CAVIAR | YUZU MAYO
(FOR 2 GUESTS)

£100

WAGYU TOMAHAWK STEAK 1.1KG
MISO SZECHUAN PEPPERCORN | DRAGON FRIES
(FOR 4 GUESTS) (45 MINUTES COOKING AND RESTING TIME)

£80

THE IVY ASIA MANCHESTER BLACK SHELL
(RECOMMENDED FOR 4 GUESTS TO SHARE)
FUTOMAKI GARDEN ROLL | SEARED BBQ BEEF ROLL
SPICY TUNA & CAVIAR ROLL | SALMON SASHIMI
YELLOWTAIL SASHIMI | JAPANESE A5 WAGYU NIGIRI
SALMON NIGIRI | TUNA TARTARE

£39

GOLDEN DRAGON DESSERT PLATTER
(A SELECTION OF DESSERTS TO SHARE & RECOMMENDED FOR 4 GUESTS)
MINI CHOCOLATE FONDANT | PASSION FRUIT
& COCONUT SUGARED DOUGHNUTS STICKY TOFFEE
& PLUM SAKE CARAMEL | GINGER CRÈME BRÛLÉE
ASSORTED MOCHI | RED DRAGON BROWNIE SKEWERS
YUZU & LEMON TART