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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

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SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE

GOCHUJANG GLAZED FRIED CHICKEN  
LIME & CORIANDER MAYO

---

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

STEAMED TENDERSTEM BROCCOLI | CRISPY CHILLI  
LEMON & SEA SALT

DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO

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

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SELECTION OF ASIAN TEAS & COFFEE  
SERVED ON REQUEST

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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

£85

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL

*WITH*

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

*AND*

BEEF CHEEK AROMATIC CROQUETTES

---

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5)

GOCHUJANG GLAZED FRIED CHICKEN

LIME & CORIANDER MAYO

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

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MOLTEN CHOCOLATE | DARK CHOCOLATE

BRITTLE | PISTACHIO ICE CREAM

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SELECTION OF ASIAN TEAS & COFFEE

SERVED ON REQUEST

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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

£110

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL

*WITH*

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

*AND*

BEEF CHEEK AROMATIC CROQUETTES

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CRISPY CHICKEN GYOZA | TRUFFLED SAUCE

KINGFISH CEVICHE | PLUM & SAKE DRESSING

POPCORN SHRIMP | SPICY CREAMY SAUCE

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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

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

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SELECTION OF ASIAN TEAS & COFFEE



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

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£60

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL

*WITH*

CRISPY MISO TOFU & KIMCHI MAYO CANAPE VG

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SATAY AUBERGINE SKEWERS | POMEGRANATE  
& HERB SALAD VG

RAINBOW VEGETABLE FUTOMAKI ROLL VG

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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

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SELECTION OF ASIAN TEAS & COFFEE  
SERVED ON REQUEST

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£79

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

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£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)

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£80

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

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£39

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