

LUNCH MENU

SAMURAI

€35.00

FOR THE TABLE

WONTON CRISPS & POPPADOMS v

STARTERS

Please choose one of the starters

PORK & KIMCHI GYOZA
STEAMED AND SEARED DUMPLINGS | KIMCHI
SPRING ONION & CORIANDER

EBI PRAWN TEMPURA NAHM JIM
CRISPY FRIED TIGER PRAWNS | CHILLI LIME & GINGER DRESSING

SPICY TUNA & SESAME SUSHI ROLL ●

BARBEQUE DUCK SALAD
HOISIN | MANGO | MIZUNA & KAFFIR LIME

KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN vG

MAIN

Please choose one of the mains

TIGER PRAWN RENDANG
INDONESIAN SPICED CURRY | TURMERIC LEMONGRASS
GINGER CHILLI

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER vG ●

SALT & PEPPER BEEF FILLET
GINGER NOODLES | CASHEWS & CHIVES
(€7.50 SUPPLEMENT)

ROBATA GRILLED MISO CHICKEN
CHARGRILLED HALF CHICKEN | MISO GLAZE
FRAGRANT SALAD | KOREAN BBQ SAUCE & LIME

SALMON TERIYAKI
CHARGRILLED SALMON FILLET | PICKLED RADISH & LIME

SIDE TO SHARE

STEAMED RICE & WOK FRIED GREENS

DESSERTS

Add dessert for additional 7

SOFT SERVE ICE CREAM
DARK CHOCOLATE SAUCE v

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE v

COCONUT PANNA COTTA
PINEAPPLE | PASSION FRUIT | TOASTED COCONUT & PANDAN vG

LUNCH MENU

TEISHOKU

PREORDERS REQUIRED FOR GROUPS ABOVE 12.

WE ASK EACH OF YOUR GUESTS TO ORDER IN ADVANCE FROM THIS MENU AND WE REQUIRE THE FINAL PREORDERS TWO WEEKS PRIOR TO YOUR EVENT.

€55

STARTERS

SSAMJANG CHICKEN YAKITORI
SPICY MISO GLAZED CHICKEN SKEWERS | CHIVES & LIME
SPICY TUNA & SESAME ROLL
KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN

MAIN

TIGER PRAWN RENDANG
NDONESIAN SPICED CURRY | TURMERIC
LEMONGRASS & GINGER
SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME
ROBATA GRILLED MISO CHICKEN
CHARGRILLED HALF CHICKEN | MISO GLAZE
FRAGRANT SALAD | KOREAN BBQ SAUCE & LIME

DESSERTS

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS
DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SHARING MENU

BLOSSOM

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

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN
KAFFIR LIME MAYO | PICKLED CUCUMBER

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER **VG**

ROBATA GRILLED MISO CHICKEN
CHARGRILLED HALF CHICKEN | MISO GLAZE
FRAGRANT SALAD | KOREAN BBQ SAUCE & LIME

Steamed rice | chilli noodles | wok fried greens ginger & chilli

COCONUT PANNA COTTA
PINEAPPLE | PASSION FRUIT | TOASTED COCONUT & PANDAN

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

JADE

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.

€80

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

TUNA SASHIMI
SPICY YUZU DRESSING | TRUFFLE MISO & WASABI
EBI PRAWN TEMPURA NAHM JIM
CRUNCHY FRIED KING PRAWNS WITH A FRAGRANT
CHILLI CORIANDER & GINGER DRESSING
SSAMJANG CHICKEN YAKITORI
SPICY MISO GLAZED CHICKEN SKEWERS | CHIVES & LIME
SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
WOK FRIED STRIPS OF BEEF | SPICED PEPPERCORN GLAZE
KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER **VG**
STEAMED SEA BASS
CHILLI | GINGER & SPICED SAMBAL
Steamed rice | chilli noodles | wok fried greens ginger & chilli

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS
DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE
COCONUT PANNA COTTA
PINEAPPLE | PASSION FRUIT | TOASTED COCONUT & PANDAN

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

TAKUMI

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.

€90

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED & SESAME
CRUSTED | FRAGRANT PONZU & CHIVES

SEARED BEEF TATAKI
CRISPY SHALLOTS | SPRING ONION & PONZU DRESSING

PORK & KIMCHI GYOZA | STEAMED & SEARED DUMPLINGS
KIMCHI | SPRING ONION & CORIANDER

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
WOK FRIED STRIPS OF BEEF | SPICED PEPPERCORN GLAZE
TIGER PRAWN RENDANG | INDONESIAN SPICED CURRY
TURMERIC LEMONGRASS GINGER & CHILLI

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

CHAR SIU PORK BELLY
CANTONESE STYLE BARBECUED PORK SWEET & STICKY 5 SPICE
GLAZE | TOASTED SESAME & ICHIMI

Steamed rice | chilli noodles | wok fried greens ginger & chilli

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

VEGETARIAN

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

€65

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLLS **VG**

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN **VG**

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO **VG**

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE **V**

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

GLUTEN FREE

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

€75

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SPICY TUNA & SESAME ROLL

ROASTED AUBERGINE | MISO & MASAGO ARARE

TIGER PRAWN RENDANG
INDONESIAN SPICED CURRY | TURMERIC | LEMONGRASS
GINGER & CHILLI

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

SALT & PEPPER BEEF FILLET
PINK PEPPERCORN & LIME

Steamed rice & cucumber salad

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS

€24 PER PERSON

AROMATIC DUCK & PANCAKES

€19 PER PERSON