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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 CUVÉE ENGLISH SPARKLING ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

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

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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£85

GLASS OF IVY CUVÉE ENGLISH SPARKLING ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPÉ

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

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

£110

GLASS OF IVY GUEST CHAMPAGNE ON ARRIVAL
WITH
TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES
AND
BEEF CHEEK AROMATIC CROQUETTES

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE
SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE
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



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

VEGETARIAN
& VEGAN
TESTING
MENU

£60

GLASS OF IVY CUVÉE ENGLISH SPARKLING ON ARRIVAL
WITH

CRISPY MISO TOFU & KIMCHI MAYO CANAPE VG

SATAY AUBERGINE SKEWERS | POMEGRANATE
& HERB SALAD VG

RAINBOW VEGETABLE FUTOMAKI ROLL VG

TOFU, SWEET POTATO & SPINACH KERALAN 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

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£85

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)

£110

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

SNOW CRAB MAKI ROLL | SALMON SASHIMI

YELLOWTAIL SASHIMI | JAPANESE A4 WAGYU NIGIRI

SALMON NIGIRI | TUNA TARTARE

£40

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

CONTACT US

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