



DESSERTS



DOUGHNUTS 9 v
WARM PASSION FRUIT & COCONUT
DOUGHNUTS WITH YOGHURT DIPPING SAUCE

RED DRAGON 10 v
DARK CHOCOLATE | SALTED CARAMEL AND HONEYCOMB


SPHERE 10 v
WHITE CHOCOLATE | PASSION FRUIT |
YUZU FOAM & CARAMEL SAUCE

STICKY TOFFEE 9 v
BURNT CARAMEL ICE CREAM
PLUM SAKE BUTTERSCOTCH | SPUN SUGAR

COCONUT 8 vg
PANNA COTTA | CHILLI | PINEAPPLE | MALTED MISO & COCONUT

BANANA TEMPURA FRITTERS 9 v
MISO ICE CREAM | SALTED CARAMEL

MOCHI ICE CREAM BALLS 6 v
3 BALLS | SELECTION OF FLAVOURS



PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES
OR INTOLERANCES BEFORE PLACING YOUR ORDER. 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.

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		100ml	375ml
AKASHI-TAI JUNMAI GINJO SPARKLING		15	45
<i>Sweet with Moscato-like flavours</i>			

	50ml	300ml	BOTTLE
AKASHI-TAI HONJOZO KURO	5	25	55
<i>Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves</i>			

AKASHI-TAI UMESHU PLUM	7	40	78
<i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>			

AKASHI-TAI JUNMAI TOKUBETSU YAMADANISHIKI	7	40	78
<i>Handcrafted through every step of the process, from making Koji rice to hand bottling. Yamadanishiki rice is polished until only 60% of the grain is left</i>			

NAGURAYAMA YOKIKANA GINJO	8	46	88
<i>Delicate floral and citrus notes with dragon fruit and kiwi flavours on the palate.</i>			

ZEN SAKE DAIGINJO			BOTTLE
			155
<i>Sophisticated with notes of lily, hyacinth and herbs</i>			

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SUNTORY TOKI	9
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SUNTORY THE CHITA	11
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MARS KASEI BLENDED WHISKY	11
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HIBIKI HARMONY	14.5
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NIKKA COFFEY MALT WHISKY	16
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MARS MALTAGE COSMO	16
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SUNTORY YAMAZAKI 12 YR	22
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SUNTORY YAMAZAKI 18 YR	70
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COURVOISIER VSOP	9.5
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REMY MARTIN 1738 ACCORD ROYAL	12
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MAXIME TRIJOL VSOP	12.5
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MARTELL CORDON BLEU	24
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COURVOISIER XO	26
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HENNESSY XO	28
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HENNESSY PARADIS	150
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	15ml	25ml	50ml
LOUIS XIII BY REMY MARTIN	80	120	230

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. Louis XIII is a fragrance.

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CAPPUCCINO, LATTE, AMERICANO, ESPRESSO	3.95
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CEYLON, EARL GREY OR DARJEELING TEA	3.95
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FRESH MINT, CAMOMILE, PEPPERMINT OR LEMON VERBENA TEA	3.75
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OOLONG TEA	5.75
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SPIRITS 50ML 25ML ON REQUEST

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL