



THE EDO ROOM

THE IVY



THE EDO ROOM

NAMED AFTER THE EDO PERIOD, OUR BEAUTIFUL PRIVATE ROOM FEATURES FLOOR TO CEILING LANDSCAPES ON ITS WALLS, WHILST THE CEILING IS ADORNED WITH COLOURFUL KOI'S. GUESTS OF THE ROOM WILL ALSO BE WATCHED OVER BY A 12FT SAMURAI WARRIOR WHOSE ARMOUR DATES BACK TO THE EDO TIME.

THE EDO ROOM AT THE IVY ASIA ST PAUL'S ACCOMMODATES UP TO 20 GUESTS ON ONE LONG TABLE, 24 GUESTS ON THREE ROUNDS OR 35 GUESTS FOR DRINKS AND CANAPÉ RECEPTIONS.

AVAILABLE SEVEN DAYS A WEEK FOR LUNCH AND DINNER, THE EDO ROOM IS PERFECT FOR ALL OCCASIONS INCLUDING PRIVATE PARTIES, WEDDING RECEPTIONS AND CORPORATE EVENTS.

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENTS OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.



MORE DETAILS

FOR USE OF THE EDO ROOM WE DO NOT HAVE ANY ROOM HIRE CHARGES BUT INSTEAD PRICES ARE BASED ON A MINIMUM SPEND WHICH VARIES BY TIME OF DAY. ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS, PLACE CARDS AND WIFI. PLEASE NOTE WE ARE UNABLE TO ALLOW CORKAGE. ALL TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. SCREENS ARE AVAILABLE IN HOUSE AND WE HAVE AN INBUILT SOUND SYSTEM. YOU ARE WELCOME TO PLAY YOUR OWN MUSIC THROUGH THE SOUND SYSTEM IN THE ROOM, OR BACKGROUND MUSIC CAN BE PROVIDED.

TRAVEL & PARKING

NEAREST TUBE - ST PAUL'S

PARKING - NCP LONDON VINTRY THAMES EXCHANGE
THAMES EXCHANGE, BELL WHARF LANE, OFF UPPER THAMES STREET,
LONDON, EC4R 3TB (10 MINUTE WALK)

TIMINGS

LUNCH: 12.00 UNTIL 17.00 WITH HOST'S ACCESS FROM 11.30

DINNER: 18.30 UNTIL 02.30 WITH HOST'S ACCESS FROM 18.00
(SUNDAY GUESTS' DEPARTURE 00.30)

FOOD ALLERGEN DISCLAIMER

PLEASE ALWAYS INFORM US OF ANY ALLERGIES OR INTOLERANCES. 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.



CANAPÉS

WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.

PLEASE CHOOSE FROM THE OPTIONS BELOW.

TUNA SASHIMI CRISP £2.50

SPICY TUNA ROLL £2.50

SALMON & AVOCADO ROLL £3.00

CALIFORNIA ROLL £2.50

PRAWN TEMPURA ROLL £3.00

TUNA TATATRE, SEAWEED CONE £3.00

MIXED VEGETABLE ROLL £2.50

SESAME GLAZED SALMON SKEWER £2.50

PRAWN SKEWER £3.50

KOREAN PORK AND KIMCHI DUMPLING £3.00

KOREAN FRIED CHICKEN, GOCHUJANG £2.50

VEGETABLE GYOZA £2.50

GLAZED PORK BELLY, KOREAN BBQ £3.00

SPICED BEEF & LAMB SKEWERS, PINK PEPPERCORN £3.50

TEMPURA PRAWNS £3.50

MONGOLIAN CHEESE, CURRY LEAF
& PEANUT SKEWERS £2.50

ASSORTED MOCHI £3.00

MANGO YUZU DOGHNUTS £3.00

CHOCOLATE & CHILLI MOUSSE,
CHOCLATE WAFFLE CONE £3.00

SHARING MENU

OPTION A

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.

£48

STEAMED EDAMAME | MATCHA SALT

VEGETABLE GYOZA | SPICY DRESSING, FRIED SHALLOTS

KOREAN PORK & KIMCHI DUMPLINGS

SALMON & AVOCADO ROLL

MIXED VEGETABLE ROLL WITH PICKLED RADISH

ASIAN CABBAGE SALAD | EDAMAME & HIJIKI

GRILLED SALMON FILLET TERIYAKI

SLOW COOKED PORK BELLY | ASIAN BARBECUE SAUCE

MONGOLIAN CHEESE | CURRY LEAF & PEANUT

*Steamed rice | seared pak choi | ginger soy
aubergine, miso & sesame*

WARM MANGO AND YUZU DOUGHNUTS

With coconut dipping sauce

SAMURAI

*Valrhona Guanaja dark chocolate, dark chocolate mousse,
chocolate brownie, vanilla ice cream, chocolate pearls*

GREEN TEA AND FILTER COFFEE

SHARING MENU

OPTION B

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.

£58

STEAMED EDAMAME | MATCHA SALT

VEGETABLE GYOZA | SPICY DRESSING, FRIED SHALLOTS

KOREAN PORK & KIMCHI DUMPLINGS

SPICY TUNA & SESAME ROLL

SALMON & AVOCADO ROLL

SHAVED VEGETABLE SALAD | AVOCADO & MISO

MISO MARINATED BABY CHICKEN

THAI SEA BASS | CORIANDER, LIME & CHILLI

DUCK MASSAMAN CURRY | CASHEW NUTS

GRILLED ASPARAGUS WHITE WAFU DRESSING & BLACK SESAME

*Steamed rice | seared pak choi | ginger soy
aubergine, miso & sesame*

WARM MANGO AND YUZU DOUGHNUTS

With coconut dipping sauce

COCONUT PANNACOTTA

Chilli pineapple carpaccio

GREEN TEA AND FILTER COFFEE

SHARING MENU

OPTION C

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.

£68

STEAMED EDAMAME | MATCHA SALT

POPCORN SHRIMP | SPICY CREAMY SAUCE

YELLOWTAIL SASHIMI | BLACK GARLIC & YUZU SOY FOAM

SEARED BEEF FILLET TATAKI WITH 3 KINDS OF ONION

CALIFORNIA ROLL

SPICY TUNA & SESAME ROLL

MIXED VEGETABLE ROLL WITH PICKLED RADISH

DUCK MASSAMAN CURRY | CASHEW NUTS

KOREAN BBQ LAMB CUTLETS

Smashed sesame cucumber

SLOW COOKED PORK BELLY | ASIAN BARBECUE SAUCE

KERALAN VEGETABLE CURRY

MONGOLIAN CHEESE | CURRY LEAF & PEANUT

*Steamed rice | seared pak choi | ginger soy
aubergine, miso & sesame*

LYCHEE, PAPAYA AND MANGO

Saki sorbet | lemon balm | coconut and pineapple sauce

WARM MANGO AND YUZU DOUGHNUTS

With coconut dipping sauce

TIRAYUZU

Yuzu and Roku Gin tiramisu with green tea and sansho pepper

GREEN TEA AND FILTER COFFEE

SHARING MENU

OPTION D

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.

£78

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

GLAZED KING OYSTER MUSHROOM SKEWERS

POPCORN SHRIMP | SPICY CREAMY SAUCE

CHICKEN SKEWERS | TERIYAKI

CALIFORNIA ROLL

NIGIRI SELECTION

Tuna | yellowtail | salmon | prawn

KOREAN BBQ LAMB CUTLETS

Smashed sesame cucumber

BEEF SIRLOIN | CRISPY SHALLOTS | SESAME & SOY

DUCK, LOBSTER & LYCHEE RICE

GRILLED SALMON FILLET TERIYAKI

LAKSA WITH FERMENTED BAMBOO, GREEN TEA NOODLES,
CHOI SUM, COCONUT & PEANUTS

*Steamed rice | seared pak choi | ginger soy
aubergine, miso & sesame*

WHITE CHOCOLATE SPHERE

Passion fruit | meringue | yuzu foam and caramel sauce

COCONUT PANNACOTTA

Chilli pineapple carpaccio

CHERRY PARFAIT

Dark chocolate and candy floss

GREEN TEA AND FILTER COFFEE

SHARING MENU

OPTION E

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.

£88

SEARED BEEF FILLET TATAKI WITH 3 KINDS OF ONION
VEGETABLE GYOZA | SPICY DRESSING, FRIED SHALLOTS
PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP
GRILLED SALMON SKEWERS | SESAME GLAZE
KOREAN PORK & KIMCHI DUMPLINGS
SPICED BEEF & LAMB SKEWERS | PINK PEPPERCORN

MIXED SUSHI | SASHIMI

*Salmon sashimi | seabass sashimi |
spicy tuna & sesame roll | prawn nigiri | California roll*

DRY-AGED BONE-IN RIB-EYE | MISO SMOKED BUTTER

GRILLED SALMON FILLET TERIYAKI

DUCK MASSAMAN CURRY | CASHEW NUTS

KOREAN BBQ LAMB CUTLETS

Smashed sesame cucumber

GRILLED ASPARAGUS

White wafu dressing & black sesame

Kimchi egg fried rice | steamed rice |

seared pak choi | ginger soy | aubergine, miso & sesame

CHERRY PARFAIT

Dark chocolate and candy floss

WHITE CHOCOLATE SPHERE

Passion fruit | meringue | yuzu foam and caramel sauce

WARM MANGO AND YUZU DOUGHNUTS

With coconut dipping sauce

GREEN TEA AND FILTER COFFEE

SHARING MENU

OPTION F

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.

£98

SEARED WAGYU BEEF, BARBECUE GLAZE ROLL

KOREAN PORK & KIMCHI DUMPLINGS

BUTTERMILK FRIED CHICKEN |
AVOCADO & JALAPENO SAUCE

GRILLED SALMON SKEWERS | SESAME GLAZE

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP

SPICED BEEF & LAMB SKEWERS | PINK PEPPERCORN

IVY ASIA "BLACK SHELL"

Yellowtail, nigiri, scallop sashimi, tuna tartare with nori crackers, prawn tempura maki roll, tuna nigiri, snow crab maki roll, salmon sashimi, prawn nigira

BLACK COD | MISO

SALT & PEPPER FILLET WITH LIME

LAKSA WITH FERMENTED BAMBOO, GREEN TEA NOODLES,
CHOI SUM, COCONUT & PEANUTS

BLACKENED STRIPLOIN USDA PRIME | BLACK GARLIC

MONGOLIAN CHEESE | CURRY LEAF & PEANUT

*Kimchi egg fried rice | steamed rice |
seared pak choi | ginger soy | aubergine, miso & sesame*

DESSERT PLATTER

GREEN TEA AND FILTER COFFEE



COCKTAILS

- SAKURA ROYALE £11.75
A sophisticated and delicious take on a classic Kir Royale made in homage to the "Sakura" or Cherry Blossom season. Mancino Cherry Blossom Vermouth, Briottet Rose Liqueur and The Ivy Champagne finished with a red rose petal
- SHIKOKU SPRITZ £9.75
A light and aromatic spritz serve full of Oriental flavour. Roku Gin, Lanique Rose Petal liqueur, aloe vera, soda and prosecco
- BEIJING SLING £9.50
Our long, cooling speciality of the house with Wyborowa vodka, Umeshu plum sake, jasmine, vanilla, lime, apple juice and plum bitters
- THE GREAT WAVE £12.75
Inspired by the woodcut print by the Japanese Ukiyo-e artist Hokusai. Haku Vodka, RinQuinQuin Peach Liqueur, lemon juice, egg white, jasmine and rosemary
- MOON & SMOKE £11.50
A full flavoured, coffee driven sipper. Espresso infused Toki Japanese Whisky stirred with Briottet Tonka Bean Liqueur and Walnut Bitters
- PEARL DIVER £9.50
A floral, elegant and fragrant drink inspired by the flavours and aromas of Japan using Beefeater Gin, Mancino Cherry Blossom Vermouth, aloe vera, lavender syrup, lime juice
- THE TALE OF GENJI £12.50
Using the Japanese yuzu fruit instead of lime this is a sharp yet well balanced version of a classic Gimlet. Tanqueray Flor de Sevilla Gin, Velvet Falernum, yuzu and orange blossom
- KAKIGURUI £9.75
Based on a Japanese shaved ice dessert. Oriental strawberry shrub, Shiso infused Havana Club rum & strawberry liqueur and blended and poured over freshly shaved ice at the table
- K-POP PASSION £12.75
An absolute heart-throb! Absolut Vanilla, passion fruit puree, clementine juice & Fortunella Orange & Kumquat liqueur finished with a flaming passion fruit shell and served with a shot of Bottega Gold Prosecco on the side



COCKTAILS

SHONEN SEKAI	£9.75
<i>East meets West in fine style. Makers Mark Bourbon Whiskey, Umeshu plum sake, plum puree, lemon juice & honey. Shaken and served long over ice.</i>	
DRAGONBALLI	£11.00
<i>"Dragonballs" rest atop a Tiki style blend of Havana Club 3 Year Old Rum, Grand Marnier, coconut puree, pineapple juice and cardamom</i>	
MANGO MANGA	£9.50
<i>Spicy & sweet, Green Ginger Wine, Haku Japanese Vodka, lemon juice, chili syrup & finished with a mango foam and a jet black spritz on the glass</i>	
KAWAII KITTY	£9.75
<i>Cute and fruity with Beefeater Gin, Goji Berry Liqueur, kiwi syrup, egg white & lemon and a fruit dust Kitty finish</i>	
YOSHIDA	£10.75
<i>A smouldering serve of herbs and spices using Saffron infused Courvoisier VSOP Cognac, Mandarin liqueur, honey & thyme syrup and lemon juice. Boxed with scorched thyme</i>	

NON ALCOHOLIC

VIRGIN JAPANESE MARY	£4.95
<i>Lemon juice, Tomato Juice, Asian Spice Mix</i>	
VANILLA SPICED SOUR	£5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	
IMMUNITY SMOOTHIE	£5.50
<i>Apple, banana, orange, avocado, lemon, ginger, turmeric, echinacea, black pepper, cayenne pepper</i>	
HOMEMADE YUZU LEMONADE	£5.95
<i>Yuzu juice, soda, sugar & an elderflower mist</i>	
GREEN JUICE	£4.95
<i>Avocado, mint, spinach, apple, parsley</i>	
COCA-COLA. DIET COKE. COKE ZERO	£3.75
FEVER-TREE SOFT DRINKS	£3.95



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TOKI GINGER HIGHBALL

£9.75

A classic Highball is simply Japanese whisky and soda, see the full whisky list and request an authentic Highball from your server - for those who like it more spicy this mix of Suntory Toki Japanese Blended Whisky, ginger juice & Fever-Tree Ginger Ale finished with crystallised ginger is a fantastic twist

CHERRY BLOSSOM G&T

£11.75

Light, floral and refreshing mix of Kokoro Japanese Gin, Kokoro Cherry Blossom Gin liqueur & Fever-Tree Elderflower Tonic

JAPANESE G&T

£11.50

Roku Handcrafted Japanese Gin shaken tableside with fresh ginger and yuzu juice and served with Fever-Tree Mediterranean Tonic

SWEET & SOUR

£11.75

A refreshing drink of sweet apricot and sour apple which is fresh, refreshing and compliments spicy food. Haku Japanese Vodka, Apricot Brandy and Sassy Rose Cidre

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FRESH MINT, FRESH MINT, CAMOMILE,
PEPPERMINT CAMOMILE, PEPPERMINT
OR LEMON VERBENA TEA

£3.95



B E E R S

ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN £5.95
A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

COALITION BREWING CO. ZEN PALE ALE £6.50
An enticing blend of British pale ale brewed with Japanese Okumidori Kabusecha green tea. Vegan and naturally gluten free

SAPPORO PREMIUM 4.9% ABV. 330ML. JAPAN £6.50
Crisp and balanced, premium Japanese lager. Perfect with any food pairing

TSINGTAO 1903. 5% ABV. 330ML. CHINA £6.50
Taking its name from the year the brewery was founded in Qingdao, Shandong Province and brewed to the original German Master Brewers recipe

SINGHA BEER 6% ABV. 330ML. THAILAND £6.75
Premium Thai beer brewed using 100% barley malts and double saaz hops. Floral, peppery aromas and sweet spice with hop bitterness make this the perfect beer for spicy food

SASSY SMALL BATCH CIDRE 5% ABV. £6.25
330ML. FRANCE
Small batch "cidre" made with only five varieties of wild cider apples. Tastes wonderful when paired with pork dishes

SASSY ROSE CIDRE 3% ABV. 330ML. FRANCE £5.95
Naturally pink and made from red flesh apples this "Cidre" has natural sweetness offset with a sour apple finish. A fantastic pairing with spiced dishes



TRADITIONAL
& SPARKLING
METHOD

THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France NV</i>	£59.00
FRANCIACORTA. CONTADI CASTALDI. <i>Franciacorta, Italy, NV</i>	£60.00
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France, NV</i>	£85.00
VEUVE CLICQUOT ROSÉ. <i>Champagne, France, NV</i>	£97.00
RUINART BLANC DE BLANCS. <i>Champagne, France, NV</i>	£120.00
PERRIER-JOUET. BLANC DE BLANCS. <i>Champagne, France, NV</i>	£128.00
LAURENT-PERRIER. CUVÉE ROSÉ. <i>Champagne, France, NV</i>	£135.00
VEUVE CLICQUOT. EXTRA BRUT. EXTRA OLD. <i>Champagne, France, NV</i>	£170.00
PERRIER-JOUET. BELLE EPOQUE. <i>Champagne, France, 2012</i>	£180.00
DOM PERIGNON. <i>Champagne, France, 2008</i>	£210.00
KRUG. GRANDE CUVEE. <i>Champagne, France, NV</i>	£220.00
VEUVE CLICQUOT. LA GRANDE DAME. <i>Champagne, France, 2008</i>	£270.00
POL ROGER. CUVÉE SIR WINSTON CHURCHILL. <i>Champagne, France, 2008</i>	£275.00
LOUIS ROEDERER. CRISTAL. <i>Champagne, France, 2008</i>	£295.00



WHITE

LAFABULEUSE BLANC. DOMAINE LAFAGE. <i>Miraflores, Cotes Catalanes, France, 2017</i>	£33.00
CHARDONNAY. JOURNEY'S END. <i>Cape 34, Western Cape, South Africa, 2018</i>	£37.00
RIESLING. MARKUS MOLITOR. <i>Haus Klosterberg, Mosel, Germany, 2017</i>	£38.00
VIOGNIER. VALDIVIESO. VALLEY SELECTION. <i>Maule Valley, Chile, 2017</i>	£38.00
SAUVIGNON BLANC. CRAGGY RANGE. <i>Martinborough, New Zealand</i>	£39.00
WHITE CABERNET. CHATEAU CHANGYU MOSER XV. <i>Helan Mountain Range, Ningxia, China, 2018</i>	£43.00
SYLVANER. SCHEUREBE & RIESLING. <i>Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany, 2016</i>	£45.00
CHABLIS. LA CHABLISIENNE. <i>Sereine, Burgundy, France, 2016</i>	£49.00
GAVI DI GAVI. MORGASSI SUPERIORE. <i>Volo Riserva, Pied-mont, Italy, 2017</i>	£49.00
GEWURZTRAMINER. MILLTON. RIVERPOINT. <i>Gisborne, New Zealand, 2015</i>	£58.00
FURMINT. ROYAL TOKAJI. <i>Mezes Maly, Hungary, 2016</i>	£61.00
BACCHUS. CHARDONNAY. <i>Litmus, Element 20, England, 2013</i>	£62.00
CHABLIS TER CRU. <i>Domaine Paul Nicolle, Les Fourneaux, Burgundy, France, 2018</i>	£67.00
POUILLY FUISSE. <i>Domaine Rijckaert, Vieilles Vignes, Burgundy, France, 2016</i>	£68.00



W H I T E

PINOT GRIS. PROPHET'S ROCK. <i>Central Otago, New Zealand, 2017</i>	£70.00
CROZES-HERMITAGE BLANC. <i>Paul Jaboulet Aine, Mule Blanche, Rhone, France, 2017</i>	£73.00
RIESLING. ROBERT WEIL. <i>Kiedricher, Trocken, Rheingau, Germany, 2018</i>	£74.00
SANCERRE BLANC. <i>Domaine Alphonse Mellot, La Mous-siere, Loire, France, 2018</i>	£78.00
SOAVE CLASSICO SUPERIORE. <i>Suavia, Le Rive, Veneto, Italy, 2016</i>	£79.00
CHARDONNAY. MORGAN. <i>Double L Vineyard, California, USA, 2016</i>	£90.00
MEURSAULT DOMAINE VINCENT LATOUR.. <i>Grands Charrons, Burgundy, France, 2017</i>	£95.00
CONDRIEU. SAINT COSME. <i>Rhone, France, 2017</i>	£110.00
CHABLIS GRAND CRU. <i>La Chablisienne, Les Grenouilles Burgundy, France, 2014</i>	£120.00
CHARDONNAY. CATENA ZAPATA. <i>White Bones, Mendoza, Argentina, 2015</i>	£127.00
CERVARO DELLA SALA. <i>Antinori, Umbria, Italy, 2017</i>	£135.00
CHASSAGNE-MONTRACHET 1ER CRU. <i>Domaine Roux, Ma-cherelles, Burgundy, France, 2016</i>	£150.00
POUILLY-FUME. BARON DE L LADOUCETTE. <i>Loire, France, 2015</i>	£155.00
CHATEAU SMITH HAUT LAFITTE BLANC. <i>Pessac-Leognan, Bordeaux, France, 2014</i>	£170.00
CORTON-CHARLEMAGNE GRAND CRU. <i>Louis Jadot, Burgundy, France, 2015</i>	£250.00
BIENVENUES-BATARD-MONTRACHET GRAND CRU. <i>Domaine Leflaive, Burgundy, France, 2012</i>	£650.00



RED

TEMPRANILLO. TABULA. DAMANA 5. <i>Ribera del Duero, Spain, 2018</i>	34
COTES DU RHONE. ALAIN JAUME. <i>Haut de Brun, Rhone, France, 2017</i>	35
CABERNET SAUVIGNON. <i>Chateau Changyu Moser XV Ning-xia, China, 2016</i>	37
MALBEC. BODEGA CATENA. <i>Appellation Vista Flores, Men-doza, Argentina, 2017</i>	43
SHIRAZ. JOURNEY'S END. <i>Single Vineyard, Western Cape, South Africa, 2016</i>	44
PINOT NOIR. SPY VALLEY. <i>Marlborough, New Zealand, 2016</i>	45
RIOJA. VIVANCO. <i>Reserva, Rioja, Spain, 2012</i>	49
CHATEAU GARDEGAN. <i>Bordeaux Superior, Bordeaux, France, 2017</i>	52
CABERNET FRANC. <i>Garage Wine Co, Maipo, Chile, 2016</i>	65
AMARONE. LA DAMA. <i>Veneto, Italy, 2014</i>	79
CHASSAGNE-MONTRACHET ROUGE. <i>Domaine Marc Morey, Burgundy, France, 2015</i>	84
BAROLO. PAOLO CONTERNO. <i>Riva del Bric, Piedmont, Italy, 2015</i>	85
BRUNELLO DI MONTALCINO. <i>Villa al Cortile, Tuscany, Italy, 2014</i>	100
HERMITAGE. PAUL <i>Jaboulet Aine, La Petite Chapelle, Rhone, France, 2012</i>	120



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CABERNET SAUVIGNON. <i>Chateau Changyu Moser XV, Grand Vin, Ningxia, China, 2016</i>	120
SYRAH. CRAGGY RANGE. <i>Le Sol, Hawke's Bay, New Zealand, 2016</i>	125
VINO NOBILE DI MONTEPULCIANO. <i>Boscarelli, Sotto Casa, Riserva, Tuscany, Italy, 2013</i>	132
VOUGEOT 1ER CRU. DOMAINE ROUX. <i>Les Petits Vougeot Burgundy, France, 2017</i>	140
RIOJA GRAN RESERVA. <i>La Rioja Alta, 904, Rioja, Spain, 2009</i>	150
CHATEAUNEUF DU PAPE. <i>Chateau de Beaucastel, Rhone, France, 2008</i>	175
SHIRAZ. RUSDEN ESTATE. <i>Black Guts, Barossa, Australia, 2006</i>	190
CHATEAU LA LAGUNE. <i>3eme Cru Classe, Haut Medoc, Bordeaux, France, 2011</i>	200
NAPANOOK. DOMINUS ESTATE. <i>Napa Valley, USA, 2012</i>	220
CLOS DE LA ROCHE. <i>Collection Bellemum, Burgundy, France, 2006</i>	320
BAROLO. VIETTI. RAVERA. <i>Piedmont, Italy, 2014</i>	360
CHATEAU PICHON LONGUEVILLE. <i>Comtesse de Lalande, Pauillac, Bordeaux, France, 2005</i>	400
SASSICAIA. TENUTA SAN GUIDO. <i>Tuscany, Italy, 2010</i>	550
OPUS ONE. NAPA VALLEY. <i>California, USA, 2010</i>	775
MASSETO. <i>Tuscany, Italy, 2012</i>	1150
CHATEAU MOUTON ROTHSCHILD. PAUILLAC. BORDEAUX. FRANCE. 1990	1300



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UMENYOYADO TSUKI USAGI
'MOON RABBIT' SPARKLING
*Aromatic, sparkling sake with a low
alcohol content for freshness*

330ml
30

AKASHI-TAI JUNMAI
GINJO SPARKLING
Sweet and sparkling with Moscato-like flavours

100ml 375ml
15 45

AKASHI-TAI
HONJOZO KURO
*Mellow, light and crisp, a favourite of the
Akashi-Tai Toji (master brewers) themselves*

50ml 250ml BOTTLE

5 25 55

ENTER.SAKE BLACK
DOT HONJOZO
Clean and pure with hints of peach and pineapples

6 34 64

UMESHU PLUM SAKE
*Sake macerated with ume plums to impart
rich sweetness with plum and almond flavours*

7 40 78

KISHINAMIEN
UMESHU PLUM
*Macerated with ume plums to impart rich
sweetness with plum and almond flavours*

7 40 78

AKASHI-TAI JUNMAI
TOKUBETSU YAMADANISHIKI
*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*

7 40 78

KISHINAMIEN EARL GREY
TEA SAKE LIQUEUR
Elegant liqueur made with earl grey tea, sake and sugar.

8 46 88

HEAVENSAKE GINJO
*Delicate floral and citrus notes with
dragon fruit and kiwi flavours on the palate*

8 46 88



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	BOTTLE
ENTER.SAKE GOLD JUNMAI DAIGINJO	125
<i>Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.</i>	
TOYONAGA HONKAKU RICE SHOCHU	135
<i>Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon</i>	
HEAVENSAKE DAIGINJO	155
<i>Sophisticated with notes of lily, hyacinth and herbs</i>	
ZANKYO 'SUPER 7' JUNMAI DAIGINJO NV	325
<i>Super-low-polished sake. Strikingly aromatic with tropical fruit notes</i>	

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COURVOISIER VSOP	9.5
HENNESSY VS	11.5
REMY MARTIN 1738 ACCORD ROYAL	12
MAXIME TRIJOL VSOP	12.5
MARTELL CORDON BLEU	24
COURVOISIER XO	26
HENNESSY XO	28
HENNESSY PARADIS	150

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