



# THE EDO ROOM

THE IVY



## THE EDO ROOM

NAMED AFTER THE EDO PERIOD, OUR BEAUTIFUL PRIVATE ROOM FEATURES FLOOR TO CEILING LANDSCAPES ON ONE SIDE AND PANORAMIC VIEWS OF ST PAUL'S CATHEDRAL ON THE OTHER, 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 AND PLACE CARDS AND TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

## AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. SCREEN IN HOUSE. INBUILT SOUND SYSTEM.

## 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)

## FOOD ALLERGEN DISCLAIMER

PLEASE ALWAYS INFORM US OF ANY ALLERGIES OR INTOLERANCES.  
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

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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

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ASSORTED MOCHI £3.00

MANGO YUZU DOGHNUTS £3.00

CHOCOLATE & CHILLI MOUSSE,  
CHOCOLATE 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

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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*

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WARM MANGO AND YUZU DOUGHNUTS

*With coconut dipping sauce*

PANDA

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

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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

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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*

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WARM MANGO AND YUZU DOUGHNUTS  
*With coconut dipping sauce*  
COCONUT PANNACOTTA  
*Chilli pineapple carpaccio*

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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

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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*

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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*

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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*

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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*

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WHITE CHOCOLATE SPHERE

*Passion fruit | meringue | yuzu foam and caramel sauce*

COCONUT PANNACOTTA

*Chilli pineapple carpaccio*

CHERRY PARFAIT

*Dark chocolate and candy floss*

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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

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MIXED SUSHI | SASHIMI

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

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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*

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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*

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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

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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*

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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*

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DESSERT PLATTER

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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 syrup and topped with Akashi-Tai Junmai Ginjo Sparkling Sake*
- 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, Shisho infused Havana Club rum & strawberry liqueur and blended and poured over freshly shaved ice at the table*
- K-POP PASSION £11.75  
*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

*East meets West in fine style. Makers Mark Bourbon Whiskey, Umeshu plum sake, plum puree, lemon juice & honey. Shaken and served long over ice.*

### DRAGONBALL £9.75

*"Dragonballs" rest atop a Tiki style blend of Havana Club 3 Year Old Rum, Grand Marnier, coconut puree, pineapple juice and cardamom*

### MANGO MANGA £9.50

*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*

### KAWAII KITTY £9.75

*Cute and fruity with Beefeater Gin, Goji Berry Liqueur, kiwi syrup, egg white & lemon and a fruit dust Kitty finish*

### YOSHIDA £10.75

*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*

## NON ALCOHOLIC

### VIRGIN JAPANESE MARY £4.50

*Lemon juice, Tomato Juice, Asian Spice Mix*

### VANILLA SPICED SOUR £5.95

*A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white*

### IMMUNITY SMOOTHIE £4.95

*Apple, banana, orange, avocado, lemon, ginger, turmeric, echinacea, black pepper, cayenne pepper*

### HOMEMADE YUZU LEMONADE £5.95

*Yuzu juice, soda, sugar & an elderflower mist*

### GREEN JUICE £10.75

*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*



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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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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN £4.75

*A beer that compliments all occasions.*

*Its distinctive taste is known as Karakuchi (dry)*

COALITION BREWING CO. ZEN PALE ALE £5.50

*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 £5.50

*Crisp and balanced, premium Japanese lager.*

*Perfect with any food pairing*

SINGHA BEER 6% ABV. 330ML. THAILAND £5.75

*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. £5.25

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 £5.00

*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 ÉPOQUE. <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



## WHITE

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



## CONTACT US

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