



THE
EDO ROOM

THE IVY

ASIA
ST PAUL'S

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. GUESTS OF THE ROOM WILL ALSO BE WATCHED OVER BY A 5FT 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. A PROJECTOR SCREEN IS 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.

PLEASE NOTE THAT DUE TO COVID-19 AND THE GOVERNMENT GUIDELINES IN PLACE AS A RESULT, OUR CAPACITIES, TIMINGS AND MENUS MAY VARY.



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 TARTARE | SEAWEED CONE 3.00

AVOCADO & CUCUMBER ROLL 2.50

PRAWN SKEWER 3.50

KOREAN STYLE FRIED CHICKEN | GOCHUJANG 2.50

VEGETABLE GYOZA 2.50

CRISPY TOFU SKEWERS | MISO MAYO 2.50

GLAZED PORK BELLY | KOREAN BBQ 3.00

SPICED BEEF & LAMB SKEWERS | PINK PEPPERCORN 3.50

TEMPURA PRAWNS 3.50

TEMPURA AVOCADO 2.50

ASSORTED MOCHI 3.00

MANGO YUZU DOUGHNUTS 3.00

CHOCOLATE & CHILLI MOUSSE |
CHOCOLATE WAFFLE CONE 3.00

SHARING LUNCH MENU

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

Available Monday – Sunday Lunch

£50

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP

SALMON SASHIMI | AVOCADO SALSA |
SPICED YUZU & DAIKON

SPINACH & MIZUNA SALAD
SESAME DRESSING | CRISPY YUBA | KIZAMI NORI

VEGETABLE GYOZA | SPICY DRESSING | FRIED SHALLOTS

CLAY POT PRAWN & TAMARIND CURRY

SESAME GLAZED ROBATA CHICKEN | SPICED AVOCADO |
FRAGRANT HERB & CRISPY SHALLOTS

CLAY POT YASAI CHAHAN
GLAZED JAPANESE MUSHROOMS | ASPARAGUS |
BLACK TRUFFLE & RICE **VG**

Steamed rice | seared pak choi & ginger soy | chilli noodles

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

GREEN LANTERN | WHITE CHOCOLATE & YUZU CHEESECAKE |
RASPBERRY & CHOCOLATE PEARLS | MANGO SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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.

£55

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

BUTTERMILK FRIED CHICKEN | GOCHUJANG GLAZE
& WASABI MAYO

YASAI TEMPURA | PONZU DIP & SHISO

GRILLED SALMON FILLET TERIYAKI

AVOCADO CRISPY TOFU | LIME & GINGER DRESSING

DUCK MASSAMAN CURRY

Steamed rice | seared pak choi & ginger soy | chilli noodles

DOUGHNUTS | WARM PASSION FRUIT
& COCONUT DOUGHNUTS | YOGHURT DIPPING SAUCE

LYCHEE, PAPAYA & MANGO | SAKE SORBET |
LEMON BALM | COCONUT & PINEAPPLE SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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.

£65

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP

SALMON SASHIMI | AVOCADO SALSA |
SPICED YUZU & DAIKON

POPCORN SHRIMP | SPICY CREAMY SAUCE

CHICKEN TERIYAKI SKEWERS

SUNG CHOI SALAD | MANDARIN, GINGER & SESAME

ROASTED SEA BASS | SHISO & CORIANDER SALSA

AVOCADO CRISPY TOFU | LIME & GINGER DRESSING

SLOW COOKED PORK BELLY | ASIAN BBQ SAUCE

Steamed rice | seared pak choi & ginger soy | chilli noodles

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

SAKURA CHERRY BLOSSOM | CHERRY PARFAIT |
DARK CHOCOLATE & CANDY FLOSS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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.

£75

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD
SESAME CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON
PORK & KIMCHI DUMPLINGS
MIXED VEGETABLE MAKI ROLLS | PICKLED RADISH

ROASTED SEA BASS | SHISO & CORIANDER SALSA
CLAY POT YASAI CHAHAN
GLAZED JAPANESE MUSHROOMS | ASPARAGUS |
BLACK TRUFFLE & RICE **VG**
BEEF SIRLOIN | TEMPURA ERYNGII MUSHROOM |
PICKLED ONION & PONZU

*Steamed rice | seared pak choi & ginger soy | chilli noodles |
sang choi salad, mandarin, ginger & sesame*

SAMURAI | VALRHONA GUANAJA DARK CHOCOLATE |
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

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.

£85

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD
SESAME CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON
SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL
SUNG CHOI SALAD | MANDARIN, GINGER & SESAME

SALT & PEPPER BEEF FILLET WITH LIME
GRILLED ASPARAGUS | WHITE WAFU | BLACK SESAME
BLACK COD | MISO
*Steamed rice | seared pak choi & ginger soy | chilli noodles |
kimchi egg fried rice*

MOCHI ICE CREAM BALLS
SAKURA CHERRY BLOSSOM | CHERRY PARFAIT |
DARK CHOCOLATE & CANDY FLOSS
LYCHEE, PAPAYA & MANGO | SAKE SORBET |
LEMON BALM | COCONUT & PINEAPPLE SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

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.

£125

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

IVY ASIA BLACK SHELL

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

SESAME CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON

SOFT SHELL CRAB BANG BANG SALAD |
PEANUTS & SESAME

WAGYU BEEF | GLAZED SHITAKE MUSHROOM |
TRUFFLE YAKINIKU | BARBEQUE SAUCE

GRILLED ASPARAGUS | WHITE WAFU, BLACK SESAME

BLACK COD | MISO

KUNG PAO MONKFISH | GARLIC | CHILLI | CASHEW NUTS

*Steamed rice | seared pak choi & ginger soy | chilli noodles |
roasted aubergine miso & masago arare*

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

GREEN LANTERN | WHITE CHOCOLATE & YUZU CHEESECAKE |
RASPBERRY & CHOCOLATE PEARLS | MANGO SAUCE

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

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

VEGAN

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP VG

SUNG CHOI SALAD | MANDARIN, GINGER & SESAME VG
CRISPY TOFU & SHITAKE MUSHROOM |
SZECHUAN GLAZE VG
MIXED VEGETABLE MAKI ROLLS VG

GRILLED ASPARAGUS & WHITE WAFU |
BLACK SESAME & NORI VG
AVOCADO CRISPY TOFU | LIME & GINGER DRESSING VG
KERALAN CURRY | SWEET POTATO | CHOI SUM VG
Steamed rice | seared pak choi & ginger soy | chilli noodles

COCONUT | PANNA COTTA | CHILLI | PINEAPPLE |
MALTED MISO & COCONUT VG
LYCHEE, PAPAYA & MANGO | SAKE SORBET |
LEMON BALM | COCONUT & PINEAPPLE SAUCE VG

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

VEGETARIAN

ALL MENUS ARE SERVED SHARING STYLE. WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED & STEAMED EDAMAME |
MATCHA SALT & SPICY DIP ✓

GRILLED ASPARAGUS & WHITE WAFU |
BLACK SESAME & NORI ✓

SPINACH & MIZUNA SALAD
SESAME DRESSING | CRISPY YUBA | KIZAMI NORI ✓
VEGETABLE GYOZA | SPICY DRESSING | FRIED SHALLOTS ✓

AVOCADO CRISPY TOFU | LIME & GINGER DRESSING ✓

CLAY POT YASAI CHAHAN
GLAZED JAPANESE MUSHROOMS | ASPARAGUS |
BLACK TRUFFLE & RICE ✓

KERALAN CURRY | SWEET POTATO | CHOI SUM ✓

Steamed rice | seared pak choi & ginger soy | chilli noodles

DOUGHNUTS | WARM PASSION FRUIT &
COCONUT DOUGHNUTS | YOGHURT DIPPING SAUCE ✓

SAMURAI | VALRHONA GUANAJA DARK CHOCOLATE |
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE |
VANILLA ICE CREAM | CHOCOLATE PEARLS ✓

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST



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SAKURA ROYALE 12.75

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 12.75

A light and aromatic spritz serve full of Oriental flavour. Roku Gin, Lanique Rose Petal liqueur, aloe vera, soda and prosecco

BEIJING SLING 11.95

Our long, cooling speciality of the house with Wyborowa vodka, Umeslu plum sake, jasmine, vanilla, lime, apple juice and plum bitters

THE GREEN DRAGON 12.75

Symbolic of Spring and rebirth. Fair Asian Kumquat Liqueur, Midori, yuzu juice & egg white

FABULOUS RUM FLUTE 11.25

Fabulous Thai Rum infused with pisang banana, cinnamon & nutmeg shaken with Cointreau Blood Orange liqueur, Crème de Cacao, vanilla, Angostura bitters and finished with cream

KYOTO YUZU MARTINI 14.75

A sophisticated twist on the classic Martini. Ki No Bi Gin is made with Japanese botanicals including yellow yuzu, hinoki wood chips, gyokuro tea and green sansho berries. Ki No Bi is stirred with Lillet Blanc and a touch of Akashi-Tai Yushuzu Sake here bringing the yuzu notes to the fore

KAKIGURUI 10.75

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 14.75

An absolute heart-throb! Absolut Vanilia Vodka, passion fruit purée, orange juice, Kumquat Liqueur and Bottega Gold Prosecco on the side, finished with a flaming passion fruit shell



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SHONEN SEKAI 10.5
East meets West in fine style. Maker's Mark Bourbon Whiskey, Umesu plum sake, plum purée, lemon juice & honey. Shaken and served long over ice.

DRAGONBALL 11
"Dragonballs" rest atop a Tiki style blend of Havana Club 3 Year Old Rum, Grand Marnier, coconut purée, pineapple juice and cardamom

MANGO MANGA 10.95
Spicy & sweet, Green Ginger Wine, Haku Japanese Vodka, lemon juice, chilli syrup & finished with a mango foam and a jet black spritz on the glass

MADAMA BUTTERFLY 13.75
Light and vivid ode to Puccini. Casamigos Tequila, Kokoro Blueberry & Lemongrass Gin Liqueur, Fig Liqueur, Butterfly Pea extract, lime & lavender

SHOKA 12.5
A unique drink perfect for after dinner. Courvoisier VSOP Cognac and Maury Grenat red dessert wine shaken with pineapple juice and Angostura bitters

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ROSE OF THE ORIENT 6.5
A long and fresh blend of lychee juice with Fever-Tree Rose & Raspberry Soda

CITRUS SPRING 8.5
Seedlip Grove 42, Fever-Tree Mexican Lime & Yuzu Soda

IMMUNITY SMOOTHIE 5.5
Apple, banana, orange, avocado, lemon, ginger, turmeric, echinacea, black pepper, cayenne pepper

HOMEMADE YUZU LEMONADE 6.5
Yuzu juice, soda, sugar & an elderflower mist

GREEN JUICE 4.95
Avocado, mint, spinach, apple, parsley

COCA-COLA. DIET COKE. COKE ZERO 3.95

FEVER-TREE SOFT DRINKS 3.95



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- TOKI GINGER HIGHBALL 11.75
A classic Highball is simply Japanese whisky and soda, see the full whisky list and request a 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 12.5
Light, floral and refreshing mix of Kokoro Japanese Gin, Kokoro Cherry Blossom Gin liqueur & Fever-Tree Elderflower Tonic
- JAPANESE G&T 11.75
Roku Handcrafted Japanese Gin shaken tableside with fresh ginger and yuzu juice and served with Fever-Tree Mediterranean Tonic
- SHAKERMAKER 10.75
Maker's Mark Bourbon, Bottlegreen Elderflower cordial, chilli syrup, yuzu juice and Fever-Tree Soda Water
- LACCADIVE COOLER 9.75
Ketel One Citroen, Blue Curacao & Fever-Tree Yuzu & Mexican Lime Soda
- MIZUNARA HIGHBALL 12.75
Chivas Regal Mizunara with soda water. The Mizunara release of this legendary blended Scotch uses whisky aged in Japanese Mizunara oak barrels as part of the blend. Served here in the classic Japanese Highball style



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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 6.5
A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

COALITION BREWING CO. ZEN PALE ALE 6.5

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 6.5

Crisp and balanced, premium Japanese lager. Perfect with any food pairing

TSINGTAO 1903. 5% ABV. 330ML. CHINA 6.5

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 6.95

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. 330ML. FRANCE 6.25

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

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FRESH MINT, CAMOMILE, PEPPERMINT OR LEMON VERBENA TEA 3.95



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THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France NV</i>	64
FERRARI. BLANC DE BLANCS. MAXIMUM BRUT. <i>Trento, Italy, NV</i>	60
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France, NV</i>	87
NYETIMBER. CUVÉE CHÉRIE. DEMI SEC. <i>Sussex, England, NV</i>	96
VEUVE CLICQUOT ROSÉ. <i>Champagne, France, NV</i>	97
RUINART BLANC DE BLANCS. <i>Champagne, France, NV</i>	135
PERRIER-JOUET. BLANC DE BLANCS. <i>Champagne, France, NV</i>	135
LAURENT-PERRIER. CUVÉE ROSÉ. <i>Champagne, France, NV</i>	135
VEUVE CLICQUOT. EXTRA BRUT. EXTRA OLD. <i>Champagne, France, NV</i>	170
PERRIER-JOUET. BELLE EPOQUE. <i>Champagne, France, 2012</i>	190
VEUVE CLICQUOT. LA GRANDE DAME. <i>Champagne, France, 2008</i>	190
DOM PERIGNON. <i>Champagne, France, 2010</i>	225
KRUG. GRANDE CUVEE. <i>Champagne, France, NV</i>	250
POL ROGER. CUVÉE SIR WINSTON CHURCHILL. <i>Champagne, France, 2008</i>	285
LOUIS ROEDERER. CRISTAL. <i>Champagne, France, 2008</i>	350



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CHARDONNAY. JOURNEY'S END. <i>Cape 34, Western Cape, South Africa, 2019</i>	38
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RIESLING. MILLTON. <i>Opou, Gisborne, New Zealand, 2020</i>	60
FURMINT. ROYAL TOKAJI. <i>Mezes Maly, Hungary, 2017</i>	61
PINOT GRIS. BOLNEY ESTATE. <i>Sussex, England, 2018</i>	62
GEWURTZTRAMINER. ALOIS LAGEDER. AM SAND. <i>Alto Adige 2017</i>	67
CHABLIS TER CRU. <i>Domaine Paul Nicolle, Les Fourneaux, Burgundy, France, 2018</i>	67
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ALBARINO. NEUDORF. MOUTERE <i>Nelson, New Zealand 2020</i>	72



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CROZES-HERMITAGE BLANC. <i>Paul Jaboulet Aine, Mule Blanche, Rhone, France, 2018</i>	73
RIESLING. ROBERT WEIL. KIEDRICHER. TROCKEN. <i>Rheingau, Germany, 2018</i>	74
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SOAVE CLASSICO SUPERIORE. SUAVIA. LE RIVE. <i>Veneto, Italy, 2016</i>	79
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MEURSAULT DOMAINE VINCENT LATOUR. GRANDS CHARRONS. <i>Burgundy, France, 2018</i>	95
CONDRIEU. SAINT COSME. <i>Rhone, France, 2018</i>	110
CHABLIS GRAND CRU. LA CHABLISIENNE. LES GRENOUILLES <i>Burgundy, France, 2015</i>	120
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GRENACHE AND SYRAH. <i>Morgan, Cotes du Crous, Monterey County, USA, 2018</i>	65
AMARONE. LA DAMA. <i>Veneto, Italy, 2015</i>	79
CHASSAGNE-MONTRACHET ROUGE. DOMAINE MARC MOREY. <i>Burgundy, France, 2017</i>	84
BAROLO. PAOLO CONTERNO. RIVA DEL BRIC. <i>Piedmont, Italy, 2015</i>	85
BRUNELLO DI MONTALCINO. TALENTI. <i>Tuscany, Italy, 2015</i>	110
HERMITAGE. PAUL JABOULET AINE. LA PETITE CHAPELLE. <i>Rhone, France, 2017</i>	120



SYRAH. CRAGGY RANGE. LE SOL. <i>Hawke's Bay, New Zealand, 2016</i>	125
VINO NOBILE DI MONTEPULCIANO. BOSCARELLI. SOTTO CASA. RISERVA. <i>Tuscany, Italy, 2014</i>	132
PINOT NOIR. PROPHET'S ROCK. CUVEE AUX ANTIPODES. <i>Central Otago, New Zealand 2016</i>	150
CHATEAUNEUF DU PAPE. CHATEAU DE BEAUCASTEL. <i>Rhone, France, 2009</i>	180
VOSNE ROMANEE. DOMAINE ROUX. <i>Burgundy, France, 2017</i>	188
SHIRAZ. MOUNT LANGI. LANGI GHIRAN SHIRAZ. <i>Victoria, Australia, 2017</i>	190
CHATEAU LA LAGUNE. 3EME CRU CLASSE. HAUT MEDOC. <i>Bordeaux, France, 2011</i>	200
CABERNET SAUVIGNON. ROBERT MONDAVI. OAKVILLE. <i>Napa Valley, USA, 2016</i>	220
CLOS DE LA ROCHE. COLLECTION BELLENUM. <i>Burgundy, France, 2006</i>	320
CHATEAU CHANGYU MOSER XV. CABERNET SAUVIGNON. PURPLE AIR COMES FROM THE EAST. <i>Ningxia, China, 2016</i>	350
BAROLO. VIETTI. LAZZARITO. <i>Piedmont, Italy, 2012</i>	360
CHATEAU PICHON LONGUEVILLE. COMTESSE DE LALANDE. PAUILLAC. <i>Bordeaux, France, 2005</i>	400
COS D'ESTOURNEL. ST. ESTEPHE. 2EME CRU CLASSE <i>Bordeaux, France 2008</i>	400
COLORE. BIBI GRAETZE "COLORES" <i>Tuscany, Italy, 2010</i>	550
OPUS ONE. NAPA VALLEY. <i>California, USA, 2016</i>	800
MASSETO. <i>Tuscany, Italy, 2015</i>	855
CHATEAU MOUTON ROTHSCHILD. PAUILLAC. <i>Bordeaux, France, 2004</i>	1300



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LADY A. CHATEAU LA COSTE. <i>Vin de Pays de Mediterranee, France, 2020</i>	49
CHATEAU LEOUBE. LOVE BY LEOUBE. <i>Cotes de Provence, France, 2020</i>	56
PROVENCE ROSÉ. CHATEAU D'ESCLANS. WHISPERING ANGEL. <i>Cotes de Provence, France, 2019</i>	57



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GOLD PROSECCO BRUT. BOTTEGA. <i>Veneto, Italy, NV</i>	98
ROSÉ GOLD PROSECCO. BOTTEGA. <i>Veneto, Italy, NV</i>	115
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France, NV</i>	160
PROVENCE ROSÉ. CHATEAU D'ESCLANS. WHISPERING ANGEL. <i>Cotes de Provence, France 2019</i>	227
RUINART BLANC DE BLANCS. <i>Champagne, France, NV</i>	300
MOET & CHANDON. <i>Champagne, France, NV</i>	580
LOUIS ROEDERER CRISTAL. <i>Champagne, France, 2009</i>	600
DOM PERIGNON ROSÉ. <i>Champagne, France, 2006</i>	900



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CHABLIS. DOMAINE JEAN DEFAIX. <i>Burgundy, France, 2018</i>	92
LADY A. CHATEAU LA COSTE. <i>Vin de Pays de Mediterranee, France, 2019</i>	98
CHATEAU PEYRABON. HAUT MEDOC. <i>Bordeaux, France, 2008</i>	110



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UMENYOYADO TSUKI USAGI 330ml
 'MOON RABBIT' SPARKLING 30
Aromatic, sparkling sake with a low alcohol content for freshness

AKASHI-TAI JUNMAI 100ml 375ml
 GINJO SPARKLING 15 45
Sweet and sparkling with Moscato-like flavours

AKASHI-TAI 50ml 250ml BOTTLE
 HONJOZO KURO 5 25 55
Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves

ENTER.SAKE BLACK 6 34 64
 DOT HONJOZO
Clean and pure with hints of peach and pineapples

UMESHU PLUM SAKE 7 40 78
Sake macerated with ume plums to impart rich sweetness with plum and almond flavours

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

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

NAGURAYAMA NAGURAYAMA 8 46 88
 YOKIKANA GINJO
Delicate floral and citrus notes with dragon fruit and kiwi flavours on the palate



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	BOTTLE
ENTER.SAKE GOLD JUNMAI DAIGINJO <i>Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.</i>	125
TOYONAGA HONKAKU RICE SHOCHU <i>Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon</i>	135
ZEN SAKE DAIGINJO <i>Sophisticated with notes of lily, hyacinth and herbs</i>	250
ZANKYO 'SUPER 7' JUNMAI DAIGINJO NV <i>Super-low-polished sake. Strikingly aromatic with tropical fruit notes</i>	325

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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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