

# THE PRIVATE ROOM

LUXURIOUS AND OPULENT. THE BEAUTIFUL PRIVATE ROOM AT THE IVY ASIA CHELSEA FEATURES STUNNING DECORATION THROUGHOUT. JADE GREEN FOSSIL FLOORING AND GOLD WALL PANELLING ARE PAIRED PERFECTLY WITH STUNNING FABRICS AND FURNISHINGS - FLOURISHES OF DEEP GREENS AND RICH REDS. THESE LAYERS OF LUXURIOUS COLOUR TRANSPORT YOU TO A WORLD FAR AWAY FROM THE HUSTLE AND BUSTLE OF THE KING'S ROAD.

WHETHER YOU'RE CATERING FOR A CORPORATE CONFERENCE, PLANNING A PRIVATE PARTY, OR ORGANISING A WEDDING RECEPTION. THE PRIVATE ROOM WILL WOW AND DELIGHT YOUR GUESTS. OFFERING BOTH INTIMACY AND VERSATILITY, IT IS AVAILABLE FOR LUNCH AND DINNER SEVEN DAYS A WEEK AND CAN ACCOMMODATE 18 PEOPLE ON TWO ROUND TABLES OF 9.

OR 16 SEATED ON ONE TABLE.

AND WHEN IT COMES TO THE FINE DETAIL, FROM MUSIC TO FLORAL ARRANGEMENTS AND EVERYTHING IN BETWEEN, OUR DEDICATED EVENTS MANAGER WILL HELP YOU CREATE A TRULY MEMORABLE EXPERIENCE.



# MORF DETAILS

FOR USE OF THE PRIVATE 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 - SLOANE SQUARE / SOUTH KENSINGTON

PARKING - CHELTENHAM TERRACE CAR PARK

UNDER WHITELANDS HOUSE, CHELTENHAM TERRACE, LONDON

SW3 4QX (IO MINUTE WALK)

#### **TIMINGS**

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

DINNER: 18.30 UNTIL 00.00 WITH HOST'S ACCESS FROM 18.00

(SUNDAY GUESTS' DEPARTURE 22.30)

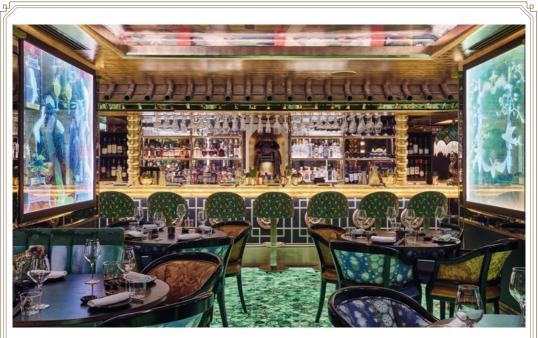
## FOOD ALLERGEN DISCLAIMER

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.







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

PLEASE CHOOSE FROM THE OPTIONS BELOW.

SALMON SASHIMI I CRISPY SUSHI RICE YUZU KOSHO & AVOCADO 3.50 SPICY TUNA ROLL 3.50 SALMON & AVOCADO ROLL 3.50 CALIFORNIA ROLL 3.50 PRAWN TEMPURA ROLL 3.50 AVOCADO & CUCUMBER ROLL 3.50

GOCHUJANG GLAZED FRIED CHICKEN 3.50

SSAMJANG KING PRAWN I SPRING ONION 3.50
KAFFIR LIME & CORIANDER
GLAZED PORK BELLY I KOREAN BBQ 3.50

TEMPURA PRAWNS 3.50

TEMPURA AVOCADO 3.50

ASSORTED MOCHI 3.00
MANGO YUZU DOUGHNUTS 3.00

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

Available Monday - Sunday Lunch

# £55

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

TUNA I YELLOWTAIL & SALMON SASHIMI TRUFFLE MISO DRESSING & YUZU

SPICED AVOCADO I TOMATO SALSA I PICKLED RED ONION CORIANDER I GREEN CHILLI & MASAGO ARARE

MUSHROOM GYOZA I SPICED YUZU DRESSING PINK PEPPERCORN & SPRING ONION

CLAY POT CHICKPEA & GREEN PEPPER CURRY CHOI SUM I COCONUT & CURRY LEAF

SZECHUAN SPICED CHICKEN I CASHEW I CHILLI & LIME

CHILLI NOODLES
GLAZED JAPANESE MUSHROOMS | ASPARAGUS
CHASHEW & LIME

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DARK CHOCOLATE
LYCHEE | MANGO | ALMOND & COCONUT
YUZU CARAMEL & MANGO SORBET

SAKE BARREL VANILLA CRÈME BRÛLÉE I SESAME & SAKE TUILE

£65

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD
GOCHUJANG GLAZED FRIED CHICKEN I BUTTER LETUCE WRAPS
THAI BASIL I MINT I CORIANDER & SESAME
VEGETABLE TEMPURA I PONZU DIP & SHISO

GRILLED SALMON FILLET TERIYAKI

CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM I COCONUT & CURRY LEAF VG

DOUGHNUTS I WARM PASSION FRUIT &

SZECHUAN SPICED CHICKEN | CASHEW | CHILLI & LIME

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

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COCONUT DOUGHNUTS I YOGHURT DIPPING SAUCE DARK CHOCOLATE LYCHEE I MANGO I ALMOND & COCONUT YUZU CARAMEL & MANGO SORBET

£75

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

TUNA I YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU
POPCORN SHRIMP I SPICY CREAMY SAUCE
SPICED PEANUT CHICKEN SKEWERS
SPICED AVOCADO I TOMATO SALSA I PICKLED RED ONION
CORIANDER I GREEN CHILLI & MASAGO ARARE

ROBATAYAKI SEA BASS AJI AMARILLO I FRAGRANT HERB SALAD

CLAY POT CHICKPEA & GREEN PEPPER CURRY CHOI SUM I COCONUT & CURRY LEAF VG

DRY-AGED RIB-EYE I CORIANDER LIME CHILLI & TAMARIND SALSA

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

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

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

## £85

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

SESAME-CRUSTED PRAWN DUMPLINGS | PONZU & DAIKON
PORK & KIMCHI DUMPLINGS | CHILLI OIL | SPRING ONION
AVOCADO | CUCUCMBER & ASPARGUS ROLL

GRILLED SALMON FILLET I TERIYAKI

CHILLI NOODLES GLAZED JAPANESE MUSHROOMS I ASPARAGUS CASHEW & LIME

DRY-AGED RIB-EYE I CORIANDER LIME CHILLI & TAMARIND SALSA

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

SAMURAI

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE

VANILLA ICE CREAM | CHOCOLATE PEARLS

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

£95

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD

SESAME-CRUSTED PRAWN DUMPLINGS I PONZU & DAIKON
SEARED WAGYU BEEF I BARBEQUE GLAZE ROLL

SALT & PEPPER BEEF FILLET I LIME
SSAMJANG KING PRAWN I SPRING ONION
KAFFIR LIME & CORIANDER

BLACK COD I MISO

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

MOCHI ICE CREAM BALLS

SAMURAI

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE

VANILLA ICE CREAM | CHOCOLATE PEARLS

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

£130

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

IVY ASIA BLACK SHELL

SEARED WAGYU BEEF I BARBEQUE GLAZE ROLL
YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD
SESAME-CRUSTED PRAWN DUMPLINGS I PONZU & DAIKON
CRISPY DUCK SALAD
MANGO I PAK CHOI & PONZU

WAGYU BEEF I GLAZED SHITAKE MUSHROOMS TRUFFLE YAKINIKU I BARBEQUE SAUCE

**BLACK COD I MISO** 

DUCK & LOBSTER FRIED RICE

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

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

SAMURAI

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE

VANILLA ICE CREAM | CHOCOLATE PEARLS

ROYAL IMPERIAL CAVIAR £25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS £15 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER £27 PER PERSON

AROMATIC DUCK & PANCAKES £15 PER PERSON

