



Foodmaker

ADDING VALUE TO FOOD

SUMMER
2026

Image of The Ivy, Mayfair ceiling.
Captured by Andy Benn



The Ivy Asia Mayfair delivers a visually striking and sensorially rich menu that celebrates East Asian cuisine through a modern, luxury lens. Drawing inspiration from Japanese, Chinese, Thai, and Korean culinary traditions, the menu is a blend of classic Asian ingredients and contemporary presentation, offering dishes that are bold, indulgent, and theatrically layered in flavour.



From the snacks and bites, the menu sets the tone with umami-forward dishes like edamame with yuzu salt and garlic, Sichuan chicken wontons, and sesame prawns with sriracha and lime—dishes that balance heat, salt, citrus, and spice. Even classic bar snacks feel elevated with these bright, aromatic twists.



The sashimi and sushi section leans into freshness and finesse, using ingredients like aji amarillo chilli, truffle, and ponzu to heighten the natural quality of seafood. Expect clean, zesty profiles with bursts of spice and citrus, like the spiced avocado with yuzu and chilli, or the tuna tataki with sesame dressing.



The robata grill offerings bring fire and smoke into the mix, with salt & pepper beef fillet and spicy Korean bone-in beef delivering that irresistible charred edge alongside punchy sauces.



In the small plates, a harmony of textures and sauces dominates. Dishes like yasai tempura and king oyster & shiitake gyoza offer crispiness against silky sauces and fermented notes. The duck dumplings and Korean chicken yakitori provide richness and sweetness, often balanced by pickles or ginger-infused elements. The use of kimchi, black garlic, and gochujang adds depth and a fermented funkiness that keeps the flavour profile adventurous and layered.

The large plates span a wide East Asian spectrum—from comforting Thai green chicken curry and tiger prawn rendang to theatrical showstoppers like black cod miso and aromatic duck leg with pancakes. These dishes often layer sweetness, spice, and aromatics—think lemongrass, coconut, ginger, and star anise. There's a notable use of luxurious ingredients—wagyu beef, truffle, and lobster—for an opulent twist on Asian staples.

Finally, sides offer supportive brightness and crunch, like pickled daikon, chilli noodles, and aubergine in miso and masago—a nod to both comfort and complexity.





NOPI, part of the Ottolenghi family of restaurants, delivers a menu that celebrates a creative fusion of Middle Eastern, Mediterranean, and Asian influences. The flavour profiles are layered, bold, and inventive, with an emphasis on fresh herbs, tangy pickles, earthy spices, and vibrant vegetables.



The nibbles feature small but flavour-packed bites like kimchi arancini—an East-meets-West twist combining umami-rich fermented kimchi with creamy Gruyère and herbal rocket pesto. Even the sourdough focaccia is elevated with “Honest” olive oil, hinting at a commitment to high-quality, ethical ingredients.

In the veg section, Ottolenghi’s signature style shines through—expect unexpected pairings like burrata with poached rhubarb and lemon verbena, creating a dance of creaminess, tartness, and citrusy herbal notes. Dishes like maple beetroot with whipped goat’s cheese and pickled herbs showcase a balance between sweet, tangy, and creamy. Spices like miso, muhamma, zhoug, and peanut rayu (a spicy, nutty sauce) offer global touches that elevate even humble ingredients like parsnip or aubergine.

Fish and meat dishes blend richness with freshness: charred tiger prawns meet tropical guava and Thai basil, while grilled ox tongue is given lift with zhoug and pickled onion.

The mains feel luxurious—duck with cherry glaze and Aleppo chilli balances sweet heat, while dishes like sea bass with yuzu and crispy couscous tabbouleh show a refined play on texture and citrusy zing. The spring chicken with king oyster mushroom and pepper salsa is deeply savoury and umami-rich.



Finally, the sides keep the freshness going: think yuzu-dressed lettuce, curry leaf dukkah-roasted carrots, and Baharat-spiced new potatoes—each one bursting with spice, crunch, or tang.





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Summer 26 Menu

Burgers & Meatballs

Garlic & Cracked Black Pepper			42766
Nduja Style			43740
Mint Masala			44455
Smokehouse Chilli			44457
Smoked Garlic			45008
Smokey Tomato & Ancho Chilli			45696
Szechuan Pepper			45697
Chimichurri & Lime			45698
Hot Honey - Siracha & Honey			45935

Sausages

Three Chilli			44973
Siracha & Lemongrass			45373
Chimichurri & Lime			45433
Zhoug Style			45435
Calabrian Style			45436
Szechuan Pepper			45437
Rendang Style			45439
Vietnamese Style			45440
Smokey Tomato & Ancho Chilli			45441
Nasi Goreng			45442
Habanero Chilli			45443
Chargrill Flavoured Hot Honey			45778

Sausage Roll

Three Chilli			44973
Calabrian Style			45436
Rendang Style			45439
Smokey Tomato & Ancho Chilli			45441
Habanero Chilli			45443
Chargrill Flavoured Hot Honey			45778
Sweet Smokey BBQ			45832



Pies & Slices

Memphis Smokey BBQ							42980
Indian Style							42983
Thai Massaman							42984
Mexican Chilli							42985
Calabrian							45745
Jalapeno Spiced							45970
Soy Chilli & Honey							45971
Chargrilled Flavoured Hot Honey							45972
Smoked Garlic & Chilli							45973

Glazes

Thai Massaman							42767
Fruity Asian							44337
Maple Flavoured Chilli							44897
Sticky Jalapeno							44979
Hot Honey, Ginger, & Cassia							44980
Sticky Soy Chilli & Honey							44981
Texan Style BBQ							45163
Sweet Chilli & Garlic							45647
Vietnamese Style							45650
Malaysian Style							45700
Habanero Chilli Spice							45702
Greek Style							45874

Rubs

Sweet Paprika House							44316
Garlic & Rosemary							45872
Harissa							45873
Greek Style							45874

Choose up to eight to experience on tasting day!

Plus, we may surprise you with a few special house selections during the presentation.

Presentations are typically held in our development kitchen, which is a nut-free environment. However, other allergens, such as gluten, may be present. Please let us know of any allergies or dietary requirements so we can accommodate your needs appropriately.



WHAT'S ON TREND

GLOBAL FUSION & LAYERED FLAVOURS

Both NOPI and The Ivy Asia exemplify an emerging trend of borderless cuisine—a bold departure from traditional, region-locked dining experiences. This global fusion approach seamlessly intertwines diverse cultural influences to craft dishes that are both familiar and refreshingly novel.

Rooted in Middle Eastern and Mediterranean traditions, NOPI elevates its offerings with unexpected Asian flourishes. Ingredients like miso, zhoug, and tamarind infuse familiar dishes with layers of umami, heat, and bright acidity. This harmonious blend results in flavours that are not only complex but also deeply satisfying, bridging the gap between tradition and innovation.

- **Miso:** A Japanese staple, bringing depth and a punch of umami that complements Middle Eastern grains and roasted vegetables.
- **Zhoug:** A vibrant, spicy Yemeni sauce that adds herbal heat, cutting through rich Mediterranean-style spreads and proteins.
- **Tamarind:** Its tangy profile balances heavier dishes, providing a citrus-like sharpness that elevates stews and glazes.

Signature Dish Insight: A roasted cauliflower with miso glaze and zhoug drizzle—an example of how disparate elements can unite for a dynamic flavour experience.

The success of this global fusion lies in the modern diner's craving for novelty, cultural exploration, and layered depth. In an increasingly interconnected world, the appetite for foods that represent a mosaic of cultures has grown exponentially.



Leaning heavily into Pan-Asian fusion, The Ivy Asia crafts its menu with influences spanning Japan, Korea, Thailand, and China. This is not mere appropriation but a sophisticated melding of culinary techniques and heritage, resulting in dishes that respect tradition while embracing modernity.

- **Japanese Precision:** Meticulously plated sashimi, where balance and freshness are paramount.
- **Korean Spice:** Gochujang-infused marinades and kimchi accompaniments bring heat and depth.
- **Thai Aromatics:** Lemongrass, kaffir lime, and galangal layer aromatic complexity into soups and curries.
- **Chinese Comfort Staples:** Dim sum and steamed buns are reimagined with premium ingredients and contemporary presentation.

Signature Dish Insight: A crispy duck salad with Thai basil and tamarind dressing—melding crisp textures with fragrant herbs and a sweet-spicy glaze.

VEGETABLES AS STAR ATTRACTIONS

At NOPI, vegetables are elevated far beyond their traditional roles as mere side accompaniments. They take centre stage, presented with the same culinary reverence typically reserved for premium cuts of meat. This shift in focus is not simply about catering to vegetarians—it's about redefining what constitutes a luxury dining experience.

The menu at NOPI boldly reimagines vegetables, transforming them into dishes that are rich in flavour, texture, and visual appeal. Signature offerings like crispy confit parsnip with miso muhammara and aubergine with tahini and rayu demonstrate a mastery in coaxing out deep, satisfying flavours from plant-based ingredients.

- Crispy Confit Parsnip with Miso Muhammara:
 - Technique: Slow confit preparation intensifies natural sweetness, while crisping adds texture.
 - Flavour Pairing: Miso muhammara—an innovative twist on the traditional Levantine dip—provides umami depth and a smoky, nutty finish.
 - Visual Appeal: The dish is plated with a fine dining aesthetic, turning a humble root vegetable into a gourmet experience.
- Aubergine with Tahini and Rayu:
 - Technique: The aubergine is grilled to silky perfection, its flesh absorbing smoke and char.
 - Flavour Pairing: Creamy tahini complements the soft texture, while rayu (Japanese chilli oil) introduces a hit of heat and sesame richness.
 - Visual Appeal: Garnished with herbs and a drizzle of oil, it's a dish that commands attention—proof that vegetables can be indulgent and artful.

The rise of plant-forward dining is driven by both environmental awareness and a shift in consumer eating habits, particularly in urban and wellness-conscious markets like London. Diners are increasingly interested in reducing their meat intake without sacrificing flavour or the dining experience.

Flexitarian Lifestyles:

- Many consumers are adopting flexitarian diets, cutting back on meat but not eliminating it entirely. This opens space for vegetables to become main attractions.
- The concept of "Meat-Free Mondays" and similar initiatives has normalised the idea of vegetables as more than just sides.

Luxury Without Compromise:

- The dishes at NOPI prove that vegetables can be as decadent and satisfying as their meat-based counterparts.
- Chefs are using advanced techniques—like confit, smoking, and fermentation—to build deep, layered flavours.
- Ingredients like tahini, miso, and muhammara are chosen not just for taste but for their richness and texture.



PREMIUM INGREDIENTS & ELEVATED COMFORT



One of the most resonant trends across both NOPI and The Ivy Asia is the use of premium ingredients to upgrade familiar, comforting dishes. Whether it's wagyu-stuffed gyoza, black truffle risotto, or miso-glazed cod yakitori, these menus aren't just about fine dining—they're about familiar formats presented with finesse.

These restaurants understand that post-pandemic dining is less about frequency and more about quality experiences. With diners visiting restaurants less often, every meal becomes an opportunity for something memorable. That's where elevated comfort steps in—dishes that are emotionally satisfying, visually indulgent, and made luxurious through ingredient choice and technique.

Wagyu Gyoza / Yakitori:

- Technique: Classic street food formats made upscale by using intensely marbled wagyu beef and delicate hand-finishing techniques.
- Flavour Profile: Rich, savoury, often paired with house-made dipping sauces featuring fermented notes or subtle heat for contrast.

Black Truffle Arancini / Risotto:

- Technique: Familiar Italian dishes like risotto or arancini are transformed into luxury items with the addition of finely shaved truffle or infused oils.
- Flavour Profile: Earthy, creamy, indulgent, often paired with ingredients like parmesan crisps or slow-roasted garlic.

Miso Cod Yakitori:

- Technique: A nod to Japanese izakaya culture, but reinterpreted with premium cuts and long marinades.
- Flavour Profile: Sweet-savoury umami glaze over buttery cod; elevated simplicity.

Burrata on Asian or Middle Eastern Bases:

- Technique: Creamy Italian burrata placed atop spice-rich lentil stews, za'atar flatbreads, or sweet-sour chutneys.
- Flavour Profile: Cooling, creamy richness meets bold, aromatic warmth—a textural and cultural contrast.

ASIAN FLAVOUR PROFILES DOMINATE

One of the most defining trends in contemporary British dining is the rise of bold, pan-Asian flavour profiles. At The Ivy Asia, this isn't a subtle influence—it's a full embrace. From yuzu and miso to kimchi, gochujang, ponzu, lemongrass, and Thai basil, these ingredients are no longer niche—they're becoming modern menu essentials.

The Ivy Asia's Approach

The menu is constructed around high-impact flavours that layer fermentation, heat, sweetness, sourness, and umami in clever, dynamic ways. This keeps the palate stimulated across courses and enhances the perception of complexity without the need for heavy sauces or fats.

Yuzu:

- A fragrant Japanese citrus with a tangy, floral profile. Used in dressings, glazes, or desserts to add brightness.

Miso:

- A fermented soybean paste offering deep, savoury umami. Found in glazes, broths, or butters.

Kimchi:

- Spicy fermented cabbage or radish bringing heat, acid, and funk. Adds punch to rice bowls or even Western dishes.

Gochujang:

- A Korean chilli paste with sweetness, depth, and a slow-building heat. Used in marinades, sauces, or even cocktails.

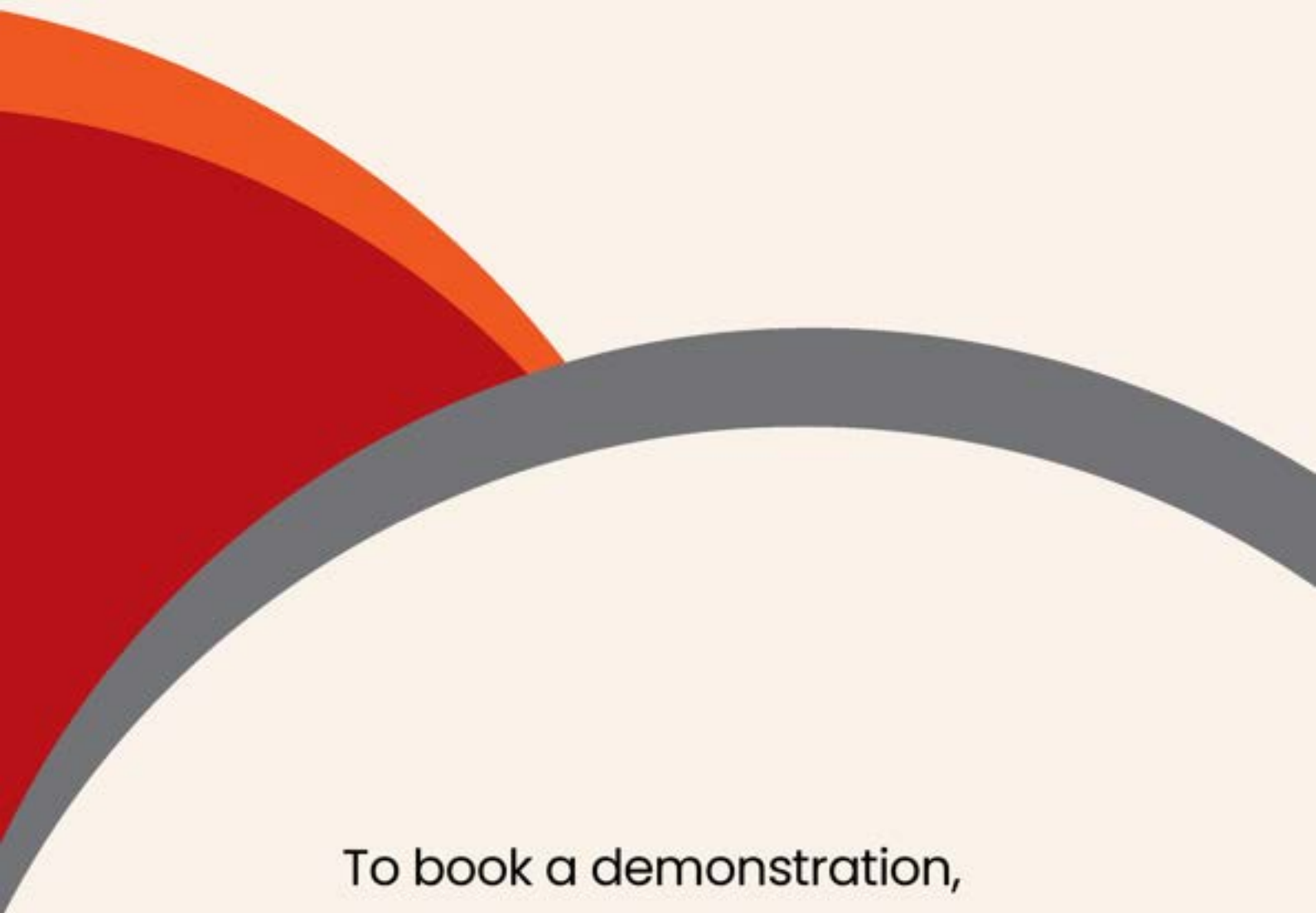
Ponzu:

- A citrus-soy sauce hybrid that adds salt, acid, and freshness. Excellent on raw dishes like carpaccio or sashimi.

Lemongrass & Thai Basil:

- Common in Thai cuisine, these add a fragrant, herbal lift that balances out richness or spice.





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