



WINES BY THE GLASS
TRADITIONAL METHOD & SPARKLING WINE

Glass 125ml

GOLD PROSECCO BRUT. BOTTEGA. VENETO. ITALY	9.50
DELLA VITE SUPERIORE DOC.G. PROSECCO. VALDOBBIADENE. ITALY	10.50
THE IVY COLLECTION CHAMPAGNE. CHAMPAGNE. FRANCE	12.75
VEUVE CLICQUOT. YELLOW LABEL. CHAMPAGNE. FRANCE	14.50
VEUVE CLICQUOT ROSÉ. CHAMPAGNE. FRANCE	16.50

WHITE

Glass 175ml

CHENIN BLANC. ACACIA TREE. WESTERN CAPE. SOUTH AFRICA	7.95
PINOT GRIGIO. ORGANIC. RIFF. ALTO ADIGE. ITALY	8.50
CHARDONNAY. JOURNEY'S END. WESTERN CAPE. SOUTH AFRICA	9.50
SAUVIGNON BLANC. CRAGGY RANGE. MARTINBOROUGH. NEW ZEALAND	10.25
WHITE CABERNET. CHATEAU CHANGYU MOSER XV. HELAN MOUNTAIN RANGE. NINGXIA. CHINA	10.75
CHABLIS. LA CHABLISIENNE. SEREINE. BURGUNDY. FRANCE	12.25

RED

Glass 175ml

SANGIOVESE. PODERI NESPOLI. FICO GRANDE. EMILIA-ROMAGNA. ITALY	7.95
MERLOT. SANTA RITA. GRAN HACIENDA. CENTRAL VALLEY. CHILE	8.50
TEMPRANILLO. TABULA. DAMANA 5. RIBERA DEL DUERO. SPAIN	9.00
CABERNET SAUVIGNON. CHATEAU CHANGYU MOSER XV. NINGXIA. CHINA	9.50
MALBEC. BODEGA CATENA. APPELLATION VISTA FLORES. MENDOZA. ARGENTINA	10.95
PINOT NOIR. PETH WETZ ESTATE. SPATBURGUNDER. RHEINHESSEN. GERMANY	11.50
CHATEAU GARDEGAN. BORDEAUX SUPERIEUR. BORDEAUX. FRANCE	13

ROSE

Glass 175ml

WANDERING BEAR ROSÉ. WESTERN CAPE. SOUTH AFRICA	7.95
LADY A. CHATEAU LA COSTE. VIN DE PAYS DE MEDITERRANEE. FRANCE	12.75
PROVENCE ROSÉ ULTIMATE PROVENCE. AOP COTES DE PROVENCE. FRANCE	14.75



TRADITIONAL METHOD & SPARKLING WINE

	<i>Vintage</i>	<i>Bottle 75cl</i>
GOLD PROSECCO BRUT, BOTTEGA, VENETO, ITALY	NV	50
DELLA VITA SUPERIORE DOC.G. PROSECCO, VALDOBBIADENE, ITALY	NV	63
THE IVY COLLECTION CHAMPAGNE, CHAMPAGNE, FRANCE	NV	67
VEUVE CLICQUOT, YELLOW LABEL, CHAMPAGNE, FRANCE	NV	89
NYETIMBER, CUVÉE CHÉRIE, DEMI SEC, SUSSEX, ENGLAND	NV	96
VEUVE CLICQUOT ROSÉ, CHAMPAGNE, FRANCE	NV	97
PALMER, BLANC DE BLANCS, CHAMPAGNE, FRANCE	NV	130
LAURENT-PERRIER, CUVÉE ROSÉ, CHAMPAGNE, FRANCE	NV	135
VEUVE CLICQUOT, EXTRA BRUT, EXTRA OLD, CHAMPAGNE, FRANCE	NV	170
PERRIER-JOUET, BELLE EPOQUE, CHAMPAGNE, FRANCE	2012	190
VEUVE CLICQUOT, LA GRANDE DAME, CHAMPAGNE, FRANCE	2008	190
DOM PERIGNON, CHAMPAGNE, FRANCE	2012	225
KRUG, GRANDE CUVÉE, CHAMPAGNE, FRANCE	NV	250

MAGNUMS

	<i>Vintage</i>	<i>Bottle 1.5l</i>
CHABLIS, DOMAINE JEAN DEFAIX, BURGUNDY, FRANCE	2020	92
GOLD PROSECCO BRUT, BOTTEGA, VENETO, ITALY	NV	98
CHATEAU PEYRABON, HAUT MEDOC, BORDEAUX, FRANCE	2012	110
VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE, FRANCE	NV	160

IVY ASIA

WHITE

AROMATIC

	<i>Vintage</i>	<i>Bottle 75cl</i>
LAFABULEUSE FRISANT BLANC, DOMAINE LAFAGE, MIRAFLORES, COTES CATALANES, FRANCE <i>Roses and exotic fruit with a light fizz</i>	2020	33
VIOGNIER, VALDIVIESO, VALLEY SELECTION, MAULE VALLEY, CHILE <i>Apricot, peach and hints of vanilla and spice</i>	2020	39
RIESLING, MARKUS MOLITOR, HAUS KLOSTERBERG, MOSEL, GERMANY <i>Perfect balance of fruit, acidity and minerality great with spicy dishes</i>	2020	43
SAUVIGNON BLANC, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND <i>Passion fruit, white peach and lime</i>	2019	44
GRUNER-VELTLINER, LAURENZ V, KAMPTAL, AUSTRIA <i>Peach, apple and peppery notes</i>	2020	48
RIESLING, MILLTON, OPOU, GISBORNE, NEW ZEALAND <i>Mandarin, lime and green tea notes, great with Thai spices</i>	2020	60
GEWURZTRAMINER, ALOIS LAGEDER, AM SAND, ALTO ADIGE, ITALY <i>Tropical notes of quince, passion fruit and mango. Perfect for Asian spice and grilled fish and chicken</i>	2018	67
RIESLING, ROBERT WEIL, KIEDRICHER, TROCKEN, RHEINGAU, GERMANY <i>Bright stone fruit and citrus with great balance</i>	2020	74
SANCERRE BLANC, DOMAINE THOMAS, GRAND CHAILLE, LOIRE, FRANCE <i>Elegant, fresh and rich Old World Sauvignon</i>	2020	79
CONDRIEU, SAINT COSME, RHONE, FRANCE <i>Stone fruit, honey and hints of oak make this a perfect match for salmon & tuna</i>	2019	110
POUILLY-FUME, BARON DE L LADOUCETTE, LOIRE, FRANCE <i>Hints of smoke with this dry Sauvignon are perfect with dishes from the Robata grill</i>	2017	155
CHATEAU SMITH HAUT LAFITTE BLANC, PESSAC-LEOGNAN, BORDEAUX, FRANCE <i>Serious wine that is perfect for lobster and salmon</i>	2015	170

FRESH & CRISP

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHENIN BLANC, ACACIA TREE, WESTERN CAPE, SOUTH AFRICA <i>Citrus, peach and zippy, fresh finish</i>	2019	29
PINOT GRIGIO, ORGANIC, RIFF, ALTO ADIGE, ITALY <i>Green apple, citrus and a hint of honey</i>	2020	36
GAVI DI GAVI, MORGASSI SUPERIORE, VOLO RISERVA, PIEMONTE, ITALY <i>Melon, creamy notes and perfect with shellfish</i>	2018	54
PINOT GRIS, BOLNEY ESTATE, SUSSEX, ENGLAND <i>Crisp citrus with hints of apple</i>	2018	62
PINOT GRIS, PROPHET'S ROCK, CENTRAL OTAGO, NEW ZEALAND <i>Stone fruits, honey and citrus, great with slow cooked pork belly and spicy dishes</i>	2019	70
SOAVE CLASSICO SUPERIORE, SUAVIA, LE RIVE, VENETO, ITALY <i>Wonderfully fresh, try with lean fish and vegetarian dishes</i>	2017	79

IVY ASIA

WHITE

BOLD & BEAUTIFUL

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHARDONNAY, JOURNEY'S END, WESTERN CAPE, SOUTH AFRICA <i>Buttery notes from oak make this perfect for fatty tuna and salmon</i>	2019	40
WHITE CABERNET, CHATEAU CHANGYU MOSER XV, HELAN MOUNTAIN RANGE, NINGXIA, CHINA <i>Unique White Cabernet, light pink in colour with hints of strawberry and exotic fruits</i>	2018	45
CHABLIS, LA CHABLISIENNE, SEREINE, BURGUNDY, FRANCE <i>Floral aroma and hints of toast and butter on the palate, matches well with pork and rich fish</i>	2018	52
CHABLIS TER CRU, DOMAINE PAUL NICOLLE, LES FOURNEAUX, BURGUNDY, FRANCE <i>Minerality and complexity are evident, perfect for shellfish</i>	2019	69
CROZES-HERMITAGE BLANC, PAUL JABOULET AINE, MULE BLANCHE, RHONE, FRANCE <i>Marsanne grape with stone fruit and honey notes</i>	2020	75
CHARDONNAY, MORGAN, DOUBLE L VINEYARD, CALIFORNIA, USA <i>Rich, buttery, vanilla notes. Great with pork belly</i>	2020	90
CHABLIS GRAND CRU, LA CHABLISIENNE, LES GRENOUILLES BURGUNDY, FRANCE <i>Classic Burgundy Chablis with a lot of oak character</i>	2018	120
MEURSAULT DOMAINE VINCENT LATOUR, GRANDS CHARRONS, BURGUNDY, FRANCE <i>Bold oak and nutmeg flavours, pairs well with tuna and salmon</i>	2019	129
CHARDONNAY, CATENA ZAPATA, WHITE BONES, MENDOZA, ARGENTINA <i>Outstanding Mendoza Chardonnay, white berries, herbal notes and perfect balance</i>	2018	127
CORTON-CHARLEMAGNE GRAND CRU, DOMAINE ROUX, BURGUNDY, FRANCE <i>A wine of great finesse, perfect with shellfish</i>	2018	250

IVY ASIA

RED

PINOT NOIR

	<i>Vintage</i>	<i>Bottle 75cl</i>
PINOT NOIR, PETH WETZ ESTATE, SPATBURGUNDER, RHEINHESSEN, GERMANY <i>Cherry, blueberry and green tea notes</i>	2019	48
PINOT NOIR, MILLTON, LA COTE, GISBORNE, NEW ZEALAND <i>Dark cherry and hints of smoke, great with grilled meats</i>	2019	75
CHASSAGNE-MONTRACHET ROUGE, DOMAINE MARC MOREY, BURGUNDY, FRANCE <i>Hints of pepper and vanilla with strawberry on the palate</i>	2017	86
PINOT NOIR, PROPHET'S ROCK, CUVÉE AUX ANTIPODES, CENTRAL OTAGO, NEW ZEALAND <i>Red fruits, plum and earthy notes make this a triumph with Shitake mushrooms</i>	2016	150
VOSNE ROMANEE, DOMAINE ROUX, BURGUNDY, FRANCE <i>Complex and elegant with vanilla and chocolate notes</i>	2019	188

SPICE AND PEPPER

	<i>Vintage</i>	<i>Bottle 75cl</i>
COTES DU RHONE, ALAIN JAUME, HAUT DE BRUN, RHONE, FRANCE <i>Raspberry, blackcurrant and blackberry with hints of white pepper</i>	2019	38
SHIRAZ, JOURNEY'S END, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA <i>Smoke, pepper and nutmeg spices balance strawberry and black cherry fruit</i>	2017	44
GRENACHE AND SYRAH, MORGAN, COTES DU CROWS, MONTEREY COUNTY, USA <i>Bold red fruits and black pepper make this great for spiced beef dishes</i>	2018	65
HERMITAGE, PAUL JABOULET AINE, LA MAISON BLEU, RHONE, FRANCE <i>Fantastic Northern Rhone red with earthy notes and a great pairing for Wagyu or peppered steak</i>	2017	120
SYRAH, CRAGGY RANGE, LE SOL, HAWKE'S BAY, NEW ZEALAND <i>Great balance of white pepper and oak notes. A superior wine that works across poultry and meat dishes</i>	2016	125
CHATEAUNEUF DU PAPE, CHATEAU DE BEAUCASTEL, RHONE, FRANCE <i>Legendary producer and a superb wine, notes of leather vanilla, tobacco and smoke pair beautifully with pork from the grill</i>	2009	185
SHIRAZ, MOUNT LANGI, LANGI GHIRAN SHIRAZ, VICTORIA, AUSTRALIA <i>Chocolate, liquorice & plum suits lamb and beef dishes</i>	2017	190
HERMITAGE, PAUL JABOULET AINE, LA CHAPPELLE, RHONE, FRANCE <i>A gem from the Rhone with warm spices, dark fruit and oak hints. A treat with Wagyu Beef</i>	2016	320

IVY ASIA

RED

ITALIAN VARIETALS

	Vintage	Bottle 75cl
SANGIOVESE, PODERI NESPOLI, FICO GRANDE, EMILIA-ROMAGNA, ITALY <i>Soft and supple with red fruit flavours</i>	2019	28
FRAPPATO, NERELLO MASCALESE, TERRE DI GIUMARA, SICILY, ITALY <i>Raspberry and strawberry with vanilla and cinnamon spice. Perfect with curry and stir fry</i>	2020	37
PRIMITIVO APPASIMENTO, MASSERIA, BORGO DEI TRULLI, LUCALE, PUGLIA, ITALY <i>Blackcurrant, vanilla and chocolate. Delicious with slow cooked pork belly</i>	2016	45
AMARONE, LA DAMA, VENETO, ITALY <i>A revelation with Asian spices the raisin flavour, smoothness and full flavour are a perfect match</i>	2016	79
BAROLO, PAOLO CONTERNO, RIVA DEL BRIC, PIEMONTE, ITALY <i>Aroma of red roses followed by earthy, leather with cherry</i>	2017	85
VINO NOBILE DI MONTEPULCIANO, BOSCARRELLI, SOTTO CASA, RISERVA, TUSCANY, ITALY <i>Red berries, vanilla & pepper</i>	2014	132
BAROLO, VIETTI, SINGLE VINEYARD CRU, PIEMONTE, ITALY <i>Complex with floral notes followed by bold cherry, rich spices, leather and tobacco. All balanced to perfection</i>	2017	360
COLORE, BIBI GRAETZ "COLORES", TUSCANY, ITALY <i>Unique and superb Tuscan with hints of cinnamon alongside cherry, plum and pepper</i>	2010	550
MASSETINO, TUSCANY, ITALY <i>Silky plum and cassis with cedar and cigar box spices</i>	2018	855

BORDEAUX STYLES

	Vintage	Bottle 75cl
CABERNET SAUVIGNON, CHATEAU CHANGYU MOSER XV, NINGXIA, CHINA <i>Full bodied with notes of black tea, spices and black cherry</i>	2017	39
CHATEAU GARDEGAN, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE <i>Classic Bordeaux, great with beef and chicken</i>	2018	52
CHATEAU LA LAGUNE, 3EME CRU CLASSE, HAUT MEDOC, BORDEAUX, FRANCE <i>Plum, cherry, dried flowers and hints of leather</i>	2011	200
CHATEAU CHANGYU MOSER XV, CABERNET SAUVIGNON, PURPLE AIR COMES FROM THE EAST, NINGXIA, CHINA <i>Full bodied, silky and complex. Oak, dried flowers, vanilla and chocolate</i>	2016	350
CHATEAU COS D'ESTOURNEL, ST-ESTEPHE, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Rich, earthy and full of oak character</i>	2008	400
CHATEAU PICHON-LONGUEVILLE BARON, PAUILLAC, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Velvety soft with warm spices and red fruits</i>	2010	450
OPUS ONE, NAPA VALLEY, CALIFORNIA, USA <i>Iconic producer, silky in the mouth with dark stewed fruits and vanilla spices. A treat with Wagyu beef</i>	2018	840
CHATEAU MOUTON ROTHSCHILD, PAUILLAC, BORDEAUX, FRANCE <i>Velvety yet powerful with huge fruit giving way to complex spices and tertiary notes. Truly spectacular</i>	2004	1300

IVY ASIA

RED

SPAIN AND SOUTHERN HEMISPHERE

	<i>Vintage</i>	<i>Bottle 75cl</i>
MERLOT, SANTA RITA, GRAN HACIENDA, CENTRAL VALLEY, CHILE <i>Plum and peppery hints, great with lamb and beef</i>	2020	33
TEMPRANILLO, TABULA, DAMANA 5, RIBERA DEL DUERO, SPAIN <i>Great all rounder with meat dishes, dark fruits and oak notes</i>	2020	38
MALBEC, BODEGA CATENA, APPELLATION VISTA FLORES, MENDOZA, ARGENTINA <i>Classic bold Malbec that is made for steak</i>	2018	44
RIOJA RESERVA, DINASTIA VIVANCO, RIOJA, SPAIN <i>Rich flavours of vanilla, oak and tobacco. Perfect for lamb cutlets</i>	2014	54

ROSE

	<i>Vintage</i>	<i>Bottle 75cl</i>
WANDERING BEAR ROSÉ, WESTERN CAPE, SOUTH AFRICA <i>Vibrant strawberry flavours, these sweeter notes make this a great wine with spicy dishes</i>	2020	29
LADY A, CHATEAU LA COSTE, VIN DE PAYS DE MEDITERRANEE, FRANCE <i>Light citrus with strawberry and peach. Try with shellfish and spicy chicken</i>	2020	52
CHATEAU LEOUBE, LOVE BY LEOUBE, COTES DE PROVENCE, FRANCE <i>Red berries, citrus and a touch of grapefruit freshness</i>	2020	56
PROVENCE ROSÉ ULTIMATE PROVENCE, AOP COTES DE PROVENCE, FRANCE <i>Apricot, pear and roses. Perfect with salmon</i>	2020	59

DESSERT WINE

	<i>Vintage</i>	<i>Bottle 75cl</i>
MOSCATO D'ASTI, VIETTI, CASCINETTA, PIEMONTE, ITALY <i>37.5cl</i> <i>A match made in heaven for our Lychee dessert or Panna Cotta</i>	2020	25
SAUTERNES, PETIT GUIRAUD, BORDEAUX, FRANCE <i>37.5cl</i> <i>Try with savoury dishes with BBQ sauces for a rare treat</i>	2017	36
TOYR TAWNY PORT, QUINTA DO VALLADO, DOURO VALLEY, PORTUGAL <i>50cl</i> <i>Rich and nutty, great with chocolate dessert</i>	NV	40
ROYAL TOKAJI, GOLD LABEL, TOKAJI, HUNGARY <i>50cl</i> <i>Honey, apricot and pear, this sweet wine pairs amazingly with Asian glazed savoury dishes</i>	2016	80



SAKE

SPARKLING SAKE

	100ml Glass	300ml Bottle
AKASHI-TAI JUNMAI GINJO <i>A sweet and sparkling sake with Moscato like flavours</i>	15	45
AWSHIZUKU SPARKLING SAKE <i>A delightful sweet sparkling sake from the Kuichi Brewery, the makers of Hitachino Nest Beer.</i>		28

CHILLED SAKE

	50ml Glass	250ml Carafe
AKASHI-TAI AKASHI-TAI HONJOZO KURO <i>Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves</i>	5	24
AKASHI-TAI UMESHU PLUM <i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>	7	34
AKASHI-TAI AKASHI-TAI GINJO YUZUSHU <i>Made with fresh yuzu from the Hyogo prefecture, which is pressed on arrival to preserve the clear aroma of the rare citrus fruit highly prized in Japan</i>	8.5	46
KOSHI NO KANBAI SAI GINJO <i>Sake from the Nigata region, sweet and sour notes with Umami and watermelon hints. A perfect pairing with Salmon Sashimi</i>	10	49
AKASHI-TAI JUNMAI TOKUBETSU YAMADANISHIKI <i>A complex Junmai sake made using Yamadanishiki rice from Hyogo prefecture. Notes of apricot, chestnut and cedar</i>	12	59
SOHOMARE KIMOTO JUNMAI DAIGINJO <i>Complex yet subtle with notes of stone fruit, liquorice and mushroom, and a creamy texture. The kimoto brewing method gives it a fuller body and a soft and pleasantly oily texture. Best served with umami rich dishes such as tuna</i>	21	100