



ROOFTOP RESTAURANT
BAR & LOUNGE

STARTERS

Seasonal Harvest Salad (V) 27

A fresh mix of seasonal greens with ripe Roma tomatoes, olives, oregano, and a honey-mustard vinaigrette.
+Grilled Baby Octopus. 7

IVY Caesar Salad 33

Fresh baby romaine layered with parmesan, croutons, and soft-boiled egg, elevated by our signature Caesar dressing and crispy beef bacon bits.

Aubergine & Chickpea Mezze (V) 35

Crispy fried aubergine with chickpeas, soft-boiled egg, and tahini, served with warm pita bread.

Goat's Cheese & Fig Tartine (V) 38

Caramelised Spanish onions, fresh figs, and creamy goat's cheese with a balsamic reduction.

IVY Cheese Platter 55

Curated selection of cheeses, served with crackers, cold cuts & fruits

SOUPS

Wild Mushroom Soup (V) 27

A velvety blend of seasonal mushrooms finished with truffle oil, served with garlic-herb toast.

Hearty Seafood Tomato Soup 47

A rich tomato broth with clams, green mussels, squid, and a giant freshwater prawn, finished with fresh herbs.

Soup of the Day 25

Ask our team for today's freshly prepared selection.

ENTREES

Flame-Grilled Tornado Kebab 32

Succulent layers of spiced lamb grilled to perfection on a spiral skewer, brushed with our house glaze for a smoky, caramelised finish.

*Vegetarian option available (V) 28

IVY Black Mussels

New Zealand black mussels sautéed to your preference:

- White Wine & Herb Butter – A delicate, aromatic classic. 60
- Rustic Tomato Concasse – A bold, hearty Mediterranean twist. 55

Oysters Gratin 72

New Zealand oysters baked with cheddar, parmesan, and a tomato coulis until golden.

Seared Scallops with Pomelo & Mango Salsa 48

Pan-seared premium scallops topped with a refreshing mango, pomelo, and herb salsa.

Beef Carpaccio with Truffle & Parmesan 48

Thinly sliced cured beef tenderloin with truffle, parmesan, rocket, and house Italian dressing.

Salmon Carpaccio with Mushroom & Parmesan 45

Cured salmon ribbons with sliced button mushrooms, parmesan, rocket, and house Italian dressing.

Golden Brie Croquette (V) 42

Golden-fried brie served with house-made mulberry chutney.

Crispy Shrimp Rice Roll 38

Minced shrimp wrapped in fragrant pepper rice with cucumber, scallion, fresh chilli, and a spicy house sauce.

Spinach & Cheese Chicken Roulade 39

Tender chicken breast rolled with baby spinach and mozzarella, served with roasted vegetables and a light tomato cream sauce.

Seaside Crab Croquettes 45

House-made crab cakes with potato, onion, and herbs, served with sour cream.

*Vegetarian option available (V) 35

FROM THE SEA

Grilled Salmon Fillet 44

Succulent salmon fillet grilled to perfection, served with sautéed mushrooms, polenta, and saffron cream sauce

Seared Seabass Fillet 55

Seared seabass nestled in a fragrant saffron cream, complemented by baby carrots, green beans, and a soft potato dumpling.

POULTRY & GAME

Duck Confit with Pumpkin Purée 49

Slow-cooked duck leg infused with aromatic herbs and duck fat, served with pickled red cabbage, pumpkin purée, and seasonal vegetables.

Roasted Chicken Leg with Citrus Pesto 39

Juicy whole chicken leg roasted to perfection, with creamy gratin potatoes and a bright citrus-pesto dressing.

Mediterranean Roasted Spring Chicken 52

Tender spring chicken roasted with vibrant vegetables and finished with a rich, flavour-packed pan jus.

FROM THE GRILL

Beef Tenderloin Fillet 88

A melt-in-your-mouth fillet mignon, paired with roasted beetroot, parsnip purée, and a touch of rock salt.

Mini Tomahawk 225

Succulent bone-in ribeye ~800g grilled to perfection, served with roasted vegetables and choice of black pepper or mushroom sauce

Herb-Crusted Lamb Cutlets 79

Lamb cutlets coated with a parmesan and herb crust, served alongside creamy gratin potatoes and seasonal vegetables.

Slow-Roasted Short Ribs 95

Rich and indulgent short ribs slow-cooked until fall-apart tender, served with velvety mashed potatoes and seasonal greens.

RISOTTO

- Grilled Prawn & Asparagus Risotto** 49
Rich, creamy risotto topped with giant freshwater prawn and crisp asparagus.
- Wild Mushroom Risotto (V)** 35
A deeply flavoured risotto featuring a medley of wild mushrooms, finished with grilled portobello and fresh herbs.

PASTA

- Smoked Duck Aglio Olio** 37
Smoked duck breast tossed with spaghetti, fragrant garlic, chili, and premium olive oil, finished with a hint of fresh tomato concasse.
- Grilled Chicken Pesto Spaghetti** 35
Al dente spaghetti coated in house-made basil pesto, topped with grilled chicken breast and shaved parmesan.
- Truffle Carbonara Fettuccine** 45
Silky ribbons of fettuccine in a velvety pecorino and egg yolk sauce, finished with crispy beef and a hint of truffle.
- Slow-Braised Beef Bolognese** 39
Classic fettuccine enveloped in a rich, slow-cooked beef ragù with tomato and herbs.
- Creamy Chicken Alfredo Penne** 38
Grilled chicken slices folded into a rich, creamy Alfredo sauce with tender green beans and herbs.
- Tiger Prawn Rigatoni al Rosso** 46
Succulent tiger prawns in a herb-infused tomato sauce, tossed with hearty rigatoni and a touch of chili heat.
- Ocean Harvest Rigatoni** 58
A medley of clams, squid, prawns, and mussels in a vibrant tomato sauce over rigatoni pasta.

PIZZA

Choice of hand-stretched Italian or sourdough base.

- Classic Margherita (V)** 35
A timeless favourite with tomato sauce, mozzarella, and fragrant oregano.
- Cajun Chicken & Mushroom** 38
Spiced Cajun chicken layered with sautéed mushrooms and roasted capsicum.
- Pesto Chicken with Black Olive & Spanish Onion** 38
Our signature pesto chicken pizza — fragrant basil pesto, tender grilled chicken, black olives, and sweet Spanish onions
- Pepperoni & Olive** 39
Classic pepperoni paired with briny black olives and caramelised onions.
- Seafood Medley** 42
A rich seafood blend of shrimp, clams, fish, and mussels over a tomato base.
- Quattro Stagioni** 52
A four-season celebration of cured beef, mushrooms, artichokes, and black olives.


LOCAL WOK FAVOURITES

- IVY Signature Nasi Lemak**  38
A Malaysian icon — fragrant coconut rice with pandan and ginger, served with crispy, aromatic fried chicken leg and traditional accompaniments.
- Tom Yum Seafood Fried Rice** 48
Fragrant tom yum fried rice loaded with premium seafood and topped with a giant blue river prawn
- Spiced Charred Noodles à la Mamak** 52
A Malaysian street classic — wok-tossed noodles with fresh water prawns, eggs, and sambal.
- Penang Char Kway Teow** 32
A beloved favourite with flat rice noodles, fresh seafood, and a perfect smoky “wok hei” finish.
- Spicy Mutton Fried Rice** 36
Aromatic fried rice with tender spiced mutton and fresh herbs.

SNACKS & BAR BITES

- Truffle Parmesan Fries (V)** 25
Crispy golden fries tossed in aromatic truffle oil and parmesan, served with house aioli.
- Crispy Calamari Rings** 25
Lightly battered squid rings served with vegetable crudités and garlic mayo.
- Loaded Nachos** 38
Crispy tortilla chips layered with melted cheese, jalapeños, and house-made salsa - choice of chicken, beef or vegetarian
- Spicy BBQ Wings** 32
Juicy chicken wings glazed in a smoky-spicy BBQ sauce, served with cooling ranch dip.
- Crispy Popcorn Chicken** 25
Bite-sized buttermilk-fried chicken tossed with herbs and spices, served with honey chili sauce.
- Onion Ring Basket (V)** 25
Golden-fried onion rings with a creamy garlic dip.
- Breaded Button Mushrooms (V)** 29
Crispy fried mushrooms served with tangy herb aioli.
- Herbed Cocktail Sausages** 25
Mini sausages simmered in a rich tomato reduction, served with toasted sourdough.
- Spicy Corn Ribs (V)** 25
Grilled corn ribs brushed with chili-lime butter, served with toasted bread.
- Mutton Varuval** 46
Spicy dry mutton curry infused with bold South Indian flavours, served with soft white bread.

DESSERTS

- Jeevster's Sea Salt Brownie**  32
Rich, fudgy brownie served warm with vanilla ice cream and a drizzle of chocolate sauce.
- Classic Crème Brûlée** 28
Silky vanilla custard with a crisp caramelised sugar top.
- Tiramisu Classico** 28
Layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa.
- Fruit platter** 28
Local cut fruits served on a banana leaf

PREMIUM GELATO SELECTION

Choice of double chocolate, vanilla, strawberry, pistachio, coconut, and mascarpone

1 scoop RM 15
2 scoop RM 25

 Signature (V) Vegetarian