

## Small Plates RM

### Crab Croquettes 29

Golden croquettes filled with creamy crab béchamel and molten cheese.

\*Vegetarian option available (V) 26

### Fig & Goat Cheese Tartine (V) 42

Fresh figs, caramelised onion, creamy goat cheese, and balsamic reduction.

### Beef Carpaccio 48

Thinly sliced cured beef tenderloin with truffle paste, parmesan, and rocket leaves.

### Flame-Grilled Tornado Kebab 35

Layers of spiced lamb, cheese, and tortilla, flame-grilled to perfection.

\*Vegetarian option available (V) 30

### Spiced Chilean Black Mussels 48

Fresh mussels tossed in a fragrant spicy curry sauce with aromatic curry leaves.

### Charcuterie Board 69

A curated selection of artisanal cheeses and premium cold cuts.

## Soups & Salad

### French Onion Soup 28

Slow-caramelised onions in a rich broth, topped with toasted bread and melted cheese.

### Wild Mushroom Chowder 28

A hearty creamy mushroom chowder finished with truffle oil and served with garlic butter toast.

### Seasonal Harvest Salad 28

A refreshing mix of seasonal greens, cherry tomatoes, and olives with house vinaigrette.

+add on

Pesto chicken +6 34

Cured salmon +10 38

Grilled cajun prawns +14 42

### Caesar Salad 33

Crisp romaine lettuce tossed in creamy garlic parmesan dressing, topped with crunchy croutons and shaved parmesan.

+add on

Pesto chicken +6 39

Cured salmon +10 43

Grilled cajun prawns +14 47

# Malaysian Delights

RM

## IVY Signature Nasi Lemak

40

A Malaysian icon- fragrant coconut rice with pandan & ginger, served with crispy, aromatic fried chicken leg & traditional accompaniments.

## Tom Yum Seafood Fried Rice

45

Fragrant Tom Yum fried rice loaded with seafood.

## Spiced Charred Noodles ala Mamak

40

A Malaysian street classic – wok-tossed noodles with prawns, eggs, and sambal.

## Spiced Mutton Fried Rice

40

Aromatic fried rice with tender spiced mutton & fresh herbs.

## Mutton Varuval

42

Spiced dry mutton curry infused with bold South Indian flavours, served with chapati.

# Mains

## Aguachile Grilled Salmon

65

Grilled salmon served with baby spinach, polenta, and saffron cream.

## IVY's Fish & Chips

44

Cornflake-crusted perch fillet served with house-made tartare sauce and fries.

## IVY's Smashed Burger

48

Juicy smashed beef patties crafted for burger lovers.

## Crispy Fried Chicken Burger

45

Marinated boneless chicken thigh, pickle cabbage, lettuce, tomato & hot sauce.

## Duck Confit

52

Slow-cooked duck leg with mashed potatoes, orange rosemary jus, and seasonal vegetables.

## Cajun Citrus Pesto Chicken Leg

45

Roasted cajun-marinated chicken leg served with potato gratin and seasonal vegetables.

## Tenderloin Steak & Frites

99

Grilled beef tenderloin served with crispy fries, peppercorn sauce, chimichurri, and nam jim jaew.

## Braised Lamb Shank

88

Fork-tender lamb shank served with roasted vegetables and creamy mash.

## Miso Maple Short Rib

98

Slow-braised short ribs glazed with miso maple, served with mash and seasonal roasted vegetables.

## Herb-Crusted Lamb Rack

145

Herb-crusted lamb rack with potato gratin and seasonal vegetables.

## Australian Tomahawk

350

Stanbroke Augustus MB1 grain-fed Australian tomahawk, grilled to perfection and served with roasted vegetables, potato wedges, and black pepper sauce.



# Pizza RM

## Classic Margherita 38

*Tomato sauce, mozzarella, and oregano.*

*Mozzarella ball +18*

## Hoisin Duck 46

*A bold Asian-inspired pizza topped with smoked duck, olives, mushrooms, and hoisin sauce.*

## Pepperoni, Jalapeño & Olive 42

*Loaded with beef or chicken pepperoni, confit jalapeños, and black olives.*

## Fig & Bresaola 70

*A gourmet pairing of cured beef, figs, honey balsamic, and mozzarella.*

*Add Mozzarella ball +18*

## Frutti di Mare (seafood) 63

*Tomato-based seafood pizza topped with prawns, clams, squid, and mussels.*

# Pasta

## Aglia Olio

*Spaghetti tossed with fragrant garlic, chilli flakes, olive oil, and parsley.*

*Smoked duck*

**38**

*Tiger prawn*

**45**

## Grilled Chicken Pesto

**38**

*Pasta tossed in house-made basil pesto with grilled chicken breast and shaved parmesan.*

## Carbonara Fettuccine

*Classic carbonara with egg yolk, pecorino romano, and choice of protein.*

*Salmon*

**46**

*Smoked duck*

**46**

*Streaky beef bacon*

**48**

## Creamy Chicken Alfredo Penne 42

*Penne in rich creamy alfredo sauce with cajun grilled chicken slices.*

## Tiger Prawn Rigatoni al Rosso

**52**

*Rigatoni in herb-infused tomato sauce with tiger prawns and a touch of chilli.*

## Rigatoni alla Rosa with Garden Vegetables (V) 38

*Rigatoni in a rich tomato cream sauce with roasted garden vegetables.*


# Risotto

## Grilled Prawn Risotto 58

*Rich, creamy risotto topped with grilled tiger prawns and shellfish.*

## Wild Mushroom Truffle Risotto 50

*Creamy risotto with a medley of wild mushrooms, finished with truffle mushroom purée.*

<i>Dessert</i>	<b>RM</b>
<b>Ketayap Crème Brûlée</b>	<b>28</b>
<i>A playful take on the classic kuih, infused with pandan and shredded coconut simmered in rich gula melaka.</i>	
<b>Jeevster's Sea Salt Brownie</b> 	<b>32</b>
<i>Rich, fudgy brownie served warm with vanilla ice cream and a drizzle of chocolate sauce.</i>	
<b>Strawberry Chocolate Croffle</b>	<b>28</b>
<i>Buttery croffle topped with rich chocolate, crunchy Biscoff crumble, and fresh strawberries for the perfect balance of sweet, crisp, and fruity flavours.</i>	
<b>Tiramisu</b>	<b>36</b>
<i>A refined take on the classic Italian dessert, layered with espresso-soaked lady fingers and smooth mascarpone cream, finished with a light dusting of premium cocoa.</i>	
<i>Bar Bites</i>	
<b>Truffle Parmesan Fries (V)</b>	<b>25</b>
<i>Golden fries tossed in infused truffle &amp; parmesan.</i>	
<b>Fried Coconut Strips (V)</b>	<b>25</b>
<i>Crispy fried coconut strips with golden crust, offering a sweet, nutty bite &amp; delicate crunch.</i>	
<b>Breaded Button Mushroom (V)</b>	<b>35</b>
<i>Panko battered button mushrooms served with tangy herb aioli.</i>	
<b>Calamari Rings</b>	<b>28</b>
<i>Lightly battered squid rings fried until golden.</i>	
<b>Golden Onion Rings (V)</b>	<b>23</b>
<i>Crispy battered onion rings fried to perfection.</i>	
<b>Popcorn Chicken</b>	<b>28</b>
<i>Bite-sized chicken marinated in a bold seven-spice blend and fried crispy.</i>	
<b>Loaded Nachos (V)</b>	<b>40</b>
<i>Tortilla chips layered with melted cheese and guacamole.</i>	
<b>Chimichurri Baked Wings</b>	<b>35</b>
<i>Succulent honey glazed wings, topped with chimichurri.</i>	
<b>MexiCorn Ribs (V)</b>	<b>28</b>
<i>Rib-style corn strips coated in smoky chilli spices and grated cheese.</i>	
<b>Chicken 65</b>	<b>28</b>
<i>Spicy south indian-style deep-fried chicken, marinated with aromatic spices, curry leaves, and chilli for a crispy, flavourful bite.</i>	
<b>Satay</b>	
<i>Marinated skewers with spicy peanut sauce and nasi impit.</i>	
Chicken, 6 pcs	<b>28</b>
Beef, 6 pcs	<b>32</b>
Mixed Chicken & Beef, 6 pcs	<b>32</b>

