

THE IVY

GEISHA ROOM

Situated on the second floor, The Geisha Room at Ivy Asian accommodate's 12 guests on one long table or 20 guests across two rounds of 10.

The Geisha Room features a striking pink onyx bar, sumptuous furnishings, colourful Asian-inspired fabrics and a gold leaf ceiling, all set against breathtaking artwork and floor to ceiling mirrors.

The Ivy, West Street's Head Chef, Gary Lee, has held a passion for Asian cuisine for some time, adding a series of pan-Asian dishes to The Ivy's à la carte menu in 2015.

In Manchester, The Ivy Spinningfields Senior Head Chef, Steve Scoullar, also enjoys working with Asian ingredients, produce and flavours following extensive travels across the continent. From trips to Cambodia and Vietnam, to sampling produce at Tsukiji fish market in Tokyo, Steve has developed a wealth of knowledge and expertise in this style of cooking.

With this in mind, The Ivy Spinningfields created the perfect opportunity for The Ivy Collection to introduce a brand-new dining concept on one of its four floors – Ivy Asian. Coming alive across the restaurant's entire second floor, Ivy Asian offers a number of Asian-inspired cocktails and dishes for guests to enjoy, including Wagyu beef with truffle sauce, salmon fillet teriyaki, and avocado, crispy tofu, lime and ginger dressing.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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The Pavilion, Byrom St, Manchester M3 3HG
www.theivymanchester.com

SHARING MENUS

Please select **one** menu for your whole party.

All menus are served sharing style, with all dishes being served in the middle of the table.

MENU A

£55

Flamed edamame with spicy dip

Yellowfin tuna tataki

Citrus and white soy

Buttermilk fried chicken with kimchi mayonnaise

Popcorn shrimp with spicy creamy sauce

Crispy duck bao

Hoisin and five spice

Avocado crispy tofu

Lime and ginger dressing

Slow cooked pork belly

Asian barbecue sauce

Kimchi egg fried rice

Warm mango and yuzu doughnuts with coconut dipping sauce

Selection of teas and filter coffee



All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SHARING MENUS

Please select **one** menu for your whole party.

All menus are served sharing style, with all dishes being served in the middle of the table.

MENU B

£65

Tuna sashimi crisp with avocado and truffle

Sesame seared salmon, cucumber, daikon and black bean dressing

Crispy squid with Asian tartare sauce

Fried chicken gyoza

Truffle soy

Asparagus, white wafu dressing

Black sesame

Beef sirloin with crispy garlic and soy dressing

Kimchi egg fried rice

Robata grilled asparagus skewer

Tonka bean panna cotta

Shaved pineapple, chilli and lime

Selection of teas and filter coffee



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SHARING MENUS

Please select **one** menu for your whole party.

All menus are served sharing style, with all dishes being served in the middle of the table.

MENU C

£75

Flamed edamame with spicy dip

Tuna sashimi crisp with avocado and truffle

Crispy duck salad

Pomelo and ginger

Nobashi prawn, traditional dashi dip

Crispy tofu bao

Kimchi mayo, yuba bean curd

Duck Massaman curry with cashew nuts

Thai sea bass with coriander, lime and chilli

Kimchi egg fried rice

**White chocolate sphere, passion fruit, meringue,
yuzu foam and caramel sauce**

Selection of teas and filter coffee



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CANAPÉS

We recommend 4 canapés per person for a pre-dinner or pre-lunch reception.

Please choose from the options below.

Tuna sashimi crisp with avocado and truffle

£2.50

Nobashi prawn, traditional dashi dip

£3.00

Robata grilled asparagus skewer

£2.50

Slow cooked pork belly

Asian barbecue sauce

£2.50

Yellowfin tuna tataki

Citrus and white soy

£3.00

Warm mango and yuzu doughnut

with coconut dipping sauce

£2.50

DRINKS

COCKTAILS

The Ivy Royale <i>flute</i>	10.25
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
The Discovery <i>rocks</i>	12.50
<i>Naked Grouse blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters</i>	
Snow Owl <i>flask</i>	11.50
<i>Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum & Champagne topped with a Champagne foam</i>	
Honeysuckle Daiquiri <i>coupe</i>	8.75
<i>Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers and mint</i>	
The Ivy Bloody Mary <i>long</i>	8.00
<i>Wyborowa Vodka, homemade spice mix & tomato juice</i>	
Peach Bellini <i>flute</i>	8.50
<i>Peach purée & Prosecco</i>	
Buck's Fizz <i>flute</i>	9.50
<i>Fresh orange juice & Champagne</i>	

COOLERS & JUICES

Green Juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet It <i>Beetroot, apple, lemon & ginger</i>	4.50
Mixed Berry Smoothie	4.75
<i>Raspberry, strawberry, blueberry, banana, coconut milk & lime</i>	
Peach & Elderflower Iced Tea	4.50
<i>English breakfast tea, peach, elderflower & lemon</i>	
Strawberries & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with soda</i>	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	2.95
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

— DRINKS —

BEERS & CIDER

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| The Ivy Craft Lager , <i>Scotland, 4.4% abv. 330ml</i> | 4.75 |
| Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv. 330ml</i>
<i>Gold medal winner 2018. Full and beautifully balanced flavour</i> | 5.25 |
| Hindsight Brewing Co. IPL , <i>Manchester, 4.7% abv. 330ml</i>
<i>An India Pale Lager using Citra and Chinook hops.</i>
<i>The body of a pale ale with the crisp refreshment of a lager</i> | 5.50 |
| Harviestoun Old Engine Oil , <i>Scotland, 6% abv. 330ml</i>
<i>Rich, chocolatey & viscous. This is a robust porter style beer with great character</i> | 5.00 |

FACILITIES & FURTHER INFORMATION



Capacity

The **Geisha Room** accommodates a maximum of 20 seated



Access, Service & Departure Times

Lunch (*Saturday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Monday to Wednesday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 01.00 am

Dinner (*Thursday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 02.00 am

Dinner (*Friday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 03:00 am

Dinner (*Sunday and bank holiday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12:30 am



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Complimentary place cards are provided



Seasonal flowers and tea lights are provided



An iPod docking station is available for your own use or background music can be provided



We do not have the facilities for DJs or dancing



Corkage is not permitted



Complimentary WiFi

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