

SITUATED ON THE SECOND FLOOR, THE GEISHA ROOM AT IVY ASIA ACCOMMODATE'S 18 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 XQMIRRORS.

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 ASIA. COMING ALIVE ACROSS THE RESTAURANT'S ENTIRE SECOND FLOOR, IVY ASIA 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 GEISHA ROOM







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.

£55

FLAMED EDAMAME WITH SPICY DIP

RAW YELLOWFIN TUNA TATAKI I CITRUS AND WHITE SOY

BUTTERMILK FRIED CHICKEN WITH KIMCHI MAYONNAISE

POPCORN SHRIMP WITH SPICY CREAMY SAUCE

CRISPY DUCK BAO I HOISIN AND FIVE SPICE

AVOCADO CRISPY TOFU I LIME AND GINGER DRESSING

SLOW COOKED PORK BELLY I ASIAN BARBECUE SAUCE

KIMCHI EGG FRIED RICE

WARM MANGO AND YUZU DOUGHNUTS WITH COCONUT DIPPING SAUCE

SELECTION OF TEAS AND FILTER COFFEE



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.

£65

TUNA SASHIMI CRISP WITH AVOCADO AND TRUFFLE

SESAME SEARED RAW SALMON, CUCUMBER, DAIKON AND BLACK BEAN DRESSING

CRISPY SQUID WITH ASIAN TARTARE SAUCE

FRIED CHICKEN GYOZA I TRUFFLE SOY

ASPARAGUS. WHITE WAFU DRESSING BLACK SESAME

BEEF SIRLOIN WITH CRISPY SESAME AND SOY DRESSING

KIMCHI EGG FRIED RICE

ROBATA GRILLED ASPARAGUS SKEWER

TONKA BEAN PANNA COTTA I SHAVED PINEAPPLE, CHILL AND LIME

SELECTION OF TEAS AND FILTER COFFEE



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.

£75

FLAMED EDAMAME WITH SPICY DIP

tuna sashimi crisp

WITH AVOCADO AND TRUFFLE

CRISPY DUCK SALAD I POMELO AND GINGER

NOBASHI PRAWN. DASHI STOCK

CRISPY TOFU BAO I MISO 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 I

PASSION FRUIT, MERINGUE, YUZU FOAM

AND CARAMEL SAUCE

SELECTION OF TEAS AND FILTER COFFEE



WE RECOMMEND 4 CANAPÉS PER PERSON FOR A PRE-DINNER OR PRE-LUNCH RECEPTION. PLEASE CHOOSE FROM THE OPTIONS BELOW.

CANAPÉS

TUNA SASHIMI CRISP WITH AVOCADO AND TRUFFLE £2.50

NOBASHI PRAWN, DASHI DIP £3.00

ROBATA GRILLED ASPARAGUS SKEWER £2.50

SLOW COOKED PORK BELLY ASIAN BARBECUE SAUCE £2.50

RAW YELLOWFIN TUNA TATAKI CITRUS AND WHITE SOY £3.00

WARM MANGO AND YUZU DOUGHNUT WITH COCONUT DIPPING SAUCE £2.50



O C K T A I L S

THE IVY ROYALE FLUTE Our signature Kir Royale with Briottet rose liqueur,	10.25
Plymouth sloe gin & hibiscus, topped with Champagne	
THE DISCOVERY ROCKS Naked Grouse blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters	12.50
SNOW OWL FLASK Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum & Champagne topped with a Champagne foam	11.50
HONEYSUCKLE DAIQUIRI COUPE Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers and mint	8.75
THE IVY BLOODY MARY LONG Wyborowa Vodka, homemade spice mix & tomato juice	8.00
PEACH BELLINI FLUTE Peach purée & Prosecco	8.50
BUCK'S FIZZ FLUTE Fresh orange juice & Champagne	9.50

GREEN JUICE

Avocado, mint, celery, spinach, apple, parsley

BEET IT BEETROOT. APPLE. LEMON & GINGER

MIXED BERRY SMOOTHIE

A.75

Raspberry, strawberry, blueberry, banana, coconut milk & lime

PEACH & ELDERFLOWER ICED TEA

English breakfast tea, peach, elderflower & lemon

STRAWBERRIES & VANILLA SODA

A blend of strawberry, fruits & vanilla with soda

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



COCA-COLA, DIET COKE, COKE ZERO	2.95
fever-tree soft drinks	2.95
range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	
ACQUA PANNA STILL MINERAL WATER 750ML	3.50
SAN PELLEGRINO SPARKLING MINERAL WATER 750ML	3.50

E C I D E R

THE IVY CRAFT LAGER.

Scotland, 4.4% abv, 330ml

PAOLOZZI HELLES LAGER,

Edinburgh, Scotland, 5.2% abv, 330ml

Gold medal winner 2018. Full and beautifully balanced flavour

HINDSIGHT BREWING CO. IPL.

Manchester, 4.7% abv, 330ml

An India Pale Lager using Citra and Chinook hops. The body of a pale ale with the crips refreshment of a lager

HARVIESTOUN OLD ENGINE OIL, 5.00
Scotland, 6% abv, 330ml
Rich. chocolatev & viscous. This is a robust porter style beer

Rich, chocolatey & viscous. This is a robust porter style beer with great character



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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