

THE GEISHA ROOM

THE IVY

A S I A
MANCHESTER

THE GEISHA ROOM

THE GEISHA ROOM IS LOCATED WITHIN IVY ASIA - OUR EMERALD GEM OF THE IVY SPINNINGFIELDS. SITUATED ON LEVEL TWO OF THE RESTAURANT. THE GEISHA ROOM IS AVAILABLE FOR BOTH LUNCH AND DINNER SEVEN DAYS A WEEK. THE STUNNING PRIVATE DINING ROOM ACCOMMODATES A MAXIMUM OF 20 GUESTS ON ONE LONG TABLE.

THE STRIKING ROOM FEATURES A BEAUTIFUL PINK ONYX BAR, SUMPTUOUS FURNISHINGS, COLOURFUL ASIAN-INSPIRED FABRICS AND A GOLD LEAF CEILING ALL SET AGAINST BREATH-TAKING ARTWORK AND FLOOR-TO-CEILING MIRRORS.

AT THE IVY ASIA SPINNINGFIELDS, OUR MENUS TAKE INSPIRATION FROM A NUMBER OF DIFFERENT ASIAN CUISINES USING A BLEND OF LOCAL AND INTERNATIONAL INGREDIENTS.

OUR SHARING MENUS FEATURE SCOTTISH SALMON FROM LOCH DUART IN THE SCOTTISH HIGHLANDS AND WARRENDALE WAGYU FROM THEIR FARM IN THE YORKSHIRE WOLDS. HIGHLIGHTS INCLUDE GOCHUJANG GLAZED FRIED CHICKEN WITH WASABI MAYO.

OUR FAMOUS ASIA MANCHESTER PRAWN TOAST WITH SESAME & SWEET CHILLI JAM OR TUNA TARTARE WITH SPICED AVOCADO, CITRUS PONZU AND WASABI CRISPS. LARGER PLATES INCLUDE BLACK COD WITH MISO, ROBAYAKI CHICKEN WITH HOT & SOUR PLUM SAUCE AND A FRAGRANT SALAD AND OUR DELICIOUS WAGYU BEEF COOKED ON THE CHARCOAL ROBATA GRILL. TO FINISH WHY NOT TRY OUR MOLTEN CHOCOLATE PUDDING WITH PISTACHIO ICE-CREAM & NUT BRITTLE.

WE ALSO HAVE A BESPOKE VEGETARIAN/VEGAN SHARING MENU, WHETHER IT'S A WILD MUSHROOMS & TOFU WONTON WITH KIMCHI SAUCE OR HERITAGE CARROTS WITH A SESAME CRUMB AND A GREEN CHILLI SAUCE.

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENT OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.

CONTACT US

0161 503 3220 | EVENTS.THEIVYASIAMANCHESTER@THEIVY-COLLECTION.COM

MORE DETAILS

ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS. PLACE CARDS AND TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

IN THE GEISHA ROOM WE HAVE AN INBUILT SOUND SYSTEM AND NON-AMPLIFIED LIVE MUSIC IS PERMITTED OR RESTAURANT BACKGROUND MUSIC IS AVAILABLE. A SCREEN IS ALSO AVAILABLE IN HOUSE.

TRAVEL & PARKING

THE NEAREST TRAIN STATIONS ARE MANCHESTER PICCADILLY TRAIN STATION AND/OR MANCHESTER VICTORIA STATION.

PARKING: NCP MANCHESTER SPINNINGFIELDS, NEW QUAY STREET, MANCHESTER M3 3BE (5 MINUTE WALK)

FOOD ALLERGEN DISCLAIMER

PLEASE ALWAYS INFORM US OF ANY ALLERGIES OR INTOLERANCES. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.





WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.

PLEASE CHOOSE FROM THE OPTIONS BELOW.

CANAPÉS

TUNA TARTARE & CAVIAR £4.00

SALMON | ASPARAGUS & TAKUAN ROLL £3.00

RAINBOW VEGETABLE FUTOMAKI ROLL £2.50

TUNA SASHIMI CRISP £3.00

PRAWN TEMPURA | VIETNAMESE DRESSING £3.00
(2 PER PERSON)

CHICKEN GYOZA | BLACK TRUFFLE £2.50

GLAZED PORK BELLY SKEWER | KOREAN BBQ £4.00

PRAWN TOAST | SESAME | SWEET CHILLI £3.00

WAGYU DENVER STEAK & TRUFFLE SAUCE £4.00

ROBATA GRILLED ASPARAGUS SKEWER
MISO HOLLANDAISE v £2.50

MUSHROOM YAKATORI | SWEET SOY vG £2.50

TEMPURA AVOCADO v £2.50

CRISPY TOFU SKEWER | VEGAN KIMCHI MAYO vG £2.50

SWEET TREATS

RED DRAGON SKEWER | CHOCOLATE BROWNIE
YUZU CARAMEL v £3.00

ASSORTED MOCHI v £3.00

WARM PASSION FRUIT & COCONUT
DOUGHNUTS v £3.00

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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

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP

CHICKEN GYOZA | SESAME | SWEET
BARBEQUE SAUCE

RAINBOW VEGETABLE FUTOMAKI ROLL (5)

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

STEAMED TENDERSTEM BROCCOLI | CHILLI

DRAGON FRIES | CHILLI | SESAME & BLACK GARLIC MAYO

SPHERE WHITE CHOCOLATE
PASSION FRUIT YUZU FOAM & CARAMEL SAUCE

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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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.

£90

FLAMED EDAMAME WITH SPICY DIP

TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

PORK & KIMCHI DUMPLINGS | CHILLI OIL

FLAMED WAGYU | TRUFFLE PONZU
SPICED POTATO CRISP

POPCORN SHRIMP | SPICY CREAMY SAUCE

MONKFISH AND PRAWN MALAYSIAN CURRY
CHOI SUM | LOTUS ROOT

ROBATAYAKI CHICKEN | HOT & SOUR PLUM SAUCE
FRAGRANT HERB SALAD

STEAMED RICE

STEAMED TENDERSTEM BROCCOLI | CHILLI

STICKY TOFFEE | PLUM SAKE
SALTED CARAMEL ICE CREAM | SPUN SUGAR

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

SHARING MENU

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.

£110

FLAMED EDAMAME WITH SPICY DIP

TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

GOCHUJANG GLAZED FRIED CHICKEN
WASABI MAYO

SALMON | ASPARAGUS & TAKUAN ROLL
YUZU PEARLS | SRIRACHA (6)

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | SWEET SOY DRESSING
CRISPY GARLIC

BLACK COD | MISO | YUZU

STEAMED TENDERSTEM BROCCOLI | CHILLI

KIMCHI EGG FRIED RICE

STICKY TOFFEE | PLUM SAKE
SALTED CARAMEL ICE CREAM | SPUN SUGAR

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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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.

£125

FLAMED EDAMAME WITH SPICY DIP

TUNA TARTARE | CHARGRILLED WATERMELON
CITRUS SOY | WASABI CRISP

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

FLAMED WAGYU | PONZU | BLACK TRUFFLE

PRAWN TEMPURA | CHILLI | LIME & CORIANDER DIP

KASHMIRI CHICKEN SKEWERS | CHILLI | LIME & HERB DIP

SALT & PEPPER BEEF FILLET | WILD MUSHROOMS | LIME

BLACK COD | MISO | YUZU

SEARED PAK CHOI | GINGER SOY
& KIMCHI EGG FRIED RICE

MOLTEN CHOCOLATE
DARK CHOCOLATE | BRITTLE
PISTACHIO ICE-CREAM

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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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.

£150

ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS
SOUR CREAM AND CHIVE

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL

KASHMIRI CHICKEN SKEWERS | CHILLI | LIME & HERB DIP

BLACK COD | MISO | YUZU

WARRENDALE WAGYU FILLET | MISO BONE MARROW
SESAME GLAZE | BLACK TRUFFLE

STEAMED TENDERSTEM BROCCOLI
DRAGON FRIES & BLACK GARLIC MAYO

KIMCHI RICE | XO SAUCE | CRISPY EGG | SPRING ONION

MOLTEN CHOCOLATE
DARK CHOCOLATE | BRITTLE | PISTACHIO ICE-CREAM

INFUSED TEAS, SELECTION OF COFFEES
AND PETIT FOURS



THIS MENU IS INDIVIDUAL SMALL PLATES
AND SERVED IN FOUR WAVES HIGHLIGHTED BELOW.

VEGETARIAN
TASTING
MENU

£70

FLAMED EDAMAME | MATCHA SALT & SPICY DIP vG

NORI TEMPURA | SESAME VEGAN MAYO vG

RAINBOW VEGETABLE FUTOMAKI ROLL (5) vG

WILD MUSHROOM & TOFU WONTON | KIMCHI
PICKLED RADISH | ASPARAGUS vG

BROCCOLI & SWEET POTATO MASSAMAN CURRY |
CHOI SUM | LOTUS ROOT vG

STEAMED RICE vG

STEAMED TENDERSTEM BROCCOLI | CHILLI vG

DARK CHOCOLATE ORANGE CHEESECAKE
CARDAMOM | MANGO SORBET vG

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST



THIS MENU IS INDIVIDUAL SMALL PLATES
AND SERVED IN FOUR WAVES HIGHLIGHTED BELOW.

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£70

FLAMED EDAMAME | MATCHA SALT & SPICY DIP vG

NORI TEMPURA | SESAME VEGAN MAYO vG

RAINBOW VEGETABLE FUTOMAKI ROLL (5) vG

VEGAN CRISPY BMC | KIMCHI MAYO vG

HERITAGE CARROTS | SESAME
GREEN CHILLI SAUCE | SEEDS vG

STEAMED RICE vG

STEAMED PAK CHOI | GINGER SOY vG

DARK CHOCOLATE ORANGE CHEESECAKE
CARDAMOM | MANGO SORBET vG

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST



AVAILABLE MONDAY TO THURSDAY LUNCH 12-4PM

THIS MENU IS INDIVIDUAL SMALL PLATES
AND SERVED IN FIVE WAVES HIGHLIGHTED BELOW.

AVAILABLE UNTIL SUNDAY 19TH NOVEMBER 2023.

EXPRESS
LUNCH
CORPORATE
MENU

£70

FLAMED EDAMAME WITH SPICY DIP

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

RAINBOW VEGETABLE FUTOMAKI ROLL (5)

TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP

GOCHUJANG GLAZED FRIED CHICKEN
WASABI MAYO

SLOW COOKED PORK BELLY | ASIAN BARBEQUE SAUCE

KASHMIRI CHICKEN SKEWERS | CHILLI, LIME & HERB DIP

ASIAN SLAW | HERB & YUZU DRESSING

WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

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£85

30G ROYAL IMPERIAL CAVIAR
BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE
(RECOMMENDED FOR 6 GUESTS)

£24

TEMPURA LOBSTER BAO
ROYAL IMPERIAL CAVIAR | YUZU MAYO
(FOR 2 GUESTS)

£95

WAGYU TOMAHAWK 1.1KG
MISO BUTTER | DRAGON FRIES
(FOR 4 GUESTS) (45 MINUTES COOKING AND RESTING TIME)

CONTACT US

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WWW.THEIVYMANCHESTER.COM