

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 24 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 LIME AND CORIANDER MAYO, OUR FAMOUS ASIA MANCHESTER SESAME PRAWN TOAST WITH SWEET CHILLI JAM OR POPCORN SHRIMP WITH SPICY CREAMY SAUCE. LARGER PLATES INCLUDE MARINATED MISO BLACK COD AND OUR DELICIOUS WAGYU DENVER STEAK GLAZED WITH SWEET SOY AND SESAME.

WE ALSO HAVE A BESPOKE VEGETARIAN/VEGAN SHARING MENU. WHETHER IT'S SPICED TOFU & SWEET POTATO KERALAN CURRY WITH JASMINE RICE AND PARATHA BREAD OR AVOCADO & CRISPY TOFU WITH A LIME & GINGER DRESSING.

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.THEIVYSIAMANCHESTER@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.

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RAW & CURED CANAPÉS

TUNA TARTARE | PONZU | IMPERIAL CAVIAR £4.5

SNOW CRAB & SRIRACHA MAYO £4

TUNA SASHIMI CRISP £3

IMPERIAL CAVIAR | BLINI & CRÈME FRAÎCHE £4.5

TEMPURA & FRIED CANAPÉS

TEMPURA PRAWNS | NAHM JIM £3.5

SESAME PRAWN TOAST | SWEET CHILLI £3.5

BEEF CHEEK AROMATIC CROQUETTE £3

MEAT CANAPÉS

WAGYU DENVER STEAK SKEWER & TRUFFLE SAUCE £4.5

GLAZED PORK BELLY SKEWER | KOREAN BBQ £4

YAKITORI CHICKEN SKEWER £4

VEGETARIAN & VEGAN CANAPÉS

CRISPY TOFU SKEWER | VEGAN KIMCHI MAYO vG £3

RAINBOW VEGETABLE FUTOMAKI vG £3

ROBATA GRILLED ASPARAGUS SKEWER £3.5

WHITE WAFU DRESSING vG

SWEET TREATS

RED DRAGON SKEWER | CHOCOLATE BROWNIE £3.5
YUZU CARAMEL v

ASSORTED MOCHI v £3.5

MINI CHOCOLATE FONDANT
PLUM SAKE MOUSSE | POPPING CANDY £3.5

WARM TIRAMISU & CHOCOLATE DOUGHNUT v £3.5

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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

£70

GLASS OF IVY CUVEE ENGLISH SPARKLING ON ARRIVAL
WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE

GOCHUJANG GLAZED FRIED CHICKEN
LIME & CORIANDER MAYO

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

STEAMED TENDERSTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT

DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO

STICKY TOFFEE | PLUM SAKE SAUCE
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

£85

GLASS OF IVY CUVEE ENGLISH SPARKLING ON ARRIVAL
WITH
TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPE

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5)
GOCHUJANG GLAZED FRIED CHICKEN
LIME & CORIANDER MAYO
TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU

"BLACK COD" | SLOW-ROASTED | 48 HOUR MISO
MARINATED & GLAZED ALASKAN SABLEFISH
STEAMED TENDESTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT
KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG
SPRING ONION

STICKY TOFFEE | PLUM SAKE SAUCE
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

£110

GLASS OF IVY CUVEE ENGLISH SPARKLING ON ARRIVAL

WITH

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE CANAPES

AND

BEEF CHEEK AROMATIC CROQUETTES

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE

SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

BLACK COD | SLOW-ROASTED | 48 HOUR MISO
MARINATED & GLAZED ALASKAN SABLEFISH

STEAMED TENDESTEM BROCCOLI | CRISPY CHILLI
LEMON & SEA SALT

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG
SPRING ONION

YUZU & LEMON TART | STEM GINGER | BLACK
SESAME MERINGUE | RASPBERRIES | CLOTTED CREAM

SELECTION OF ASIAN TEAS & COFFEE



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

VEGETARIAN
& VEGAN
TESTING
MENU

£60

GLASS OF IVY CUVEE ENGLISH SPARKLING ON ARRIVAL
WITH
CRISPY MISO TOFU & KIMCHI MAYO CANAPE VG

SATAY AUBERGINE SKEWERS | POMEGRANATE
& HERB SALAD VG

RAINBOW VEGETABLE FUTOMAKI ROLL VG

TOFU, SWEET POTATO & SPINACH KERALAN CURRY VG
STEAMED JASMINE RICE & PARATHA BREAD VG

DARK CHOCOLATE ORANGE CHEESECAKE
PLANT BASED | CARDAMOM BISCUIT CRUMB
MANGO SORBET

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

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£79

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

£30

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

£110

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

£80

THE IVY ASIA MANCHESTER BLACK SHELL
(RECOMMENDED FOR 4 GUESTS TO SHARE)
FUTOMAKI GARDEN ROLL | SEARED BBQ BEEF ROLL
SNOW CRAB MAKI ROLL | SALMON SASHIMI
YELLOWTAIL SASHIMI | JAPANESE A5 WAGYU NIGIRI
SALMON NIGIRI | TUNA TARTARE

£39

GOLDEN DRAGON DESSERT PLATTER
(A SELECTION OF DESSERTS TO SHARE & RECOMMENDED FOR 4 GUESTS)
MINI CHOCOLATE FONDANT | TIRAMISU DOUGHNUT
STICKY TOFFEE & PLUM SAKE CARAMEL
GINGER CRÈME BRÛLÉE | ASSORTED MOCHI
RED DRAGON BROWNIE SKEWERS YUZU & LEMON TART

CONTACT US

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