

# 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 AND 22 GUESTS ACROSS TWO ROUNDS OF 11.

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 BUTTERMILK FRIED CHICKEN GLAZED WITH GOCHUJANG, OUR FAMOUS MANCHESTER PRAWN TOAST WITH SESAME AND SWEET CHILLI JAM AND TUNA TARTARE WITH SPICED AVOACO, CITRUS PONZU AND NORI 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 OPEN CHARCOAL ROBATA GRILL

TO FINISH WHY NOT TRY OUR WHITE CHOCOLATE SPHERE WITH PASSION FRUIT & YUZU FOAM. WE ALSO HAVE A BESPOKE VEGETARIAN/VEGAN SHARING MENU, WHETHER IT'S WILD MUSH-ROOMS, FINISHED WITH BLACK TRUFFLE AND PICKLES OR HERITAGE CARROTS WITH SESAME 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.IVYMANCHESTER@THEIVY-COLLECTION.COM](mailto:EVENTS.IVYMANCHESTER@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

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. WE ALSO OFFER A WIDESCREEN TV FOR GUEST USAGE

### TRAVEL & PARKING

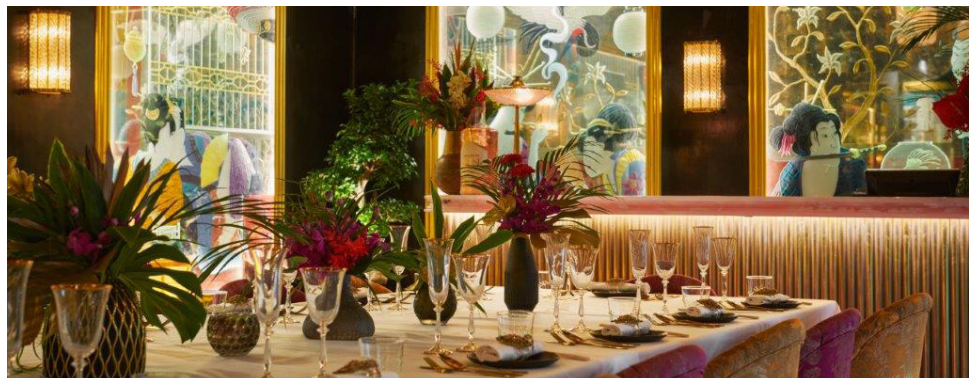
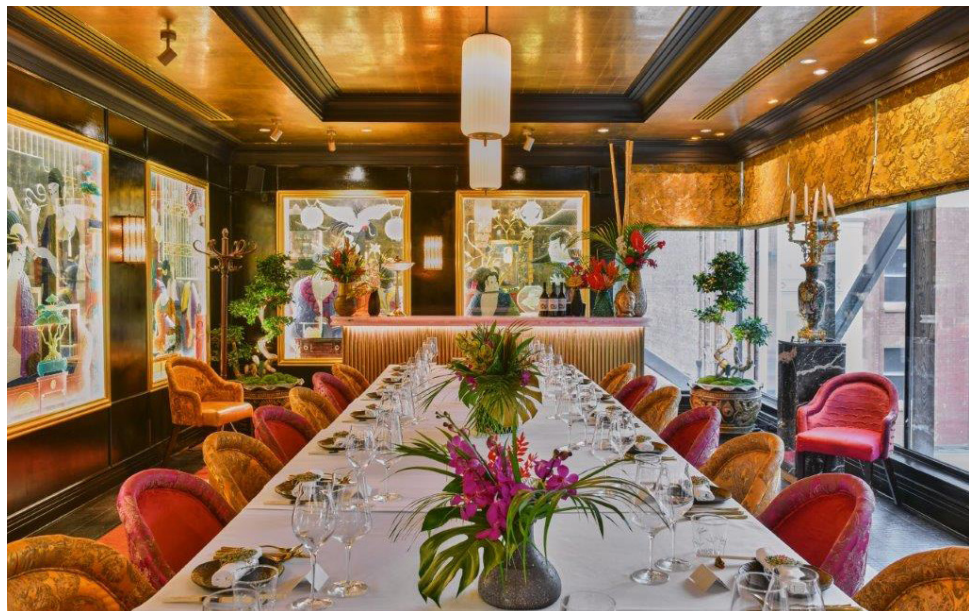
THE NEAREST TRAIN STATIONS ARE MANCHESTER PICCADILLY TRAIN STATION AND/OR MANCHESTER VICTORIA STATION.

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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TUNA TARTARE & CAVIAR £4.00

SALMON | ASPARAGUS & TAKUAN ROLL £3.00

AVOCADO | CUCUMBER & ASPARAGUS ROLL £2.50

TUNA SASHIMI CRISP £2.50

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

GLAZED PORK BELLY SKEWER | KOREAN BBQ £4.00

PRAWN TOAST | SESAME | SWEET CHILLI £2.50

WAGYU DENVER STEAK & TRUFFLE SAUCE £4.00

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ROBATA GRILLED ASPARAGUS SKEWER  
WAFU DRESSING vG £2.50

MUSHROOM YAKATORI | SWEET SOY vG £2.50

TEMPURA AVOCADO v £2.50

CRISPY TOFU SKEWER | VEGAN KIMCHI MAYO vG £2.50

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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.

£60

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

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GOCHUJANG GLAZED FRIED CHICKEN | SESAME  
PICKLED CUCUMBER

SALMON SASHIMI | SPICED YUZU  
& AVOCADO SALSA

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POPCORN SHRIMP | SPICY CREAMY SAUCE

VEGAN CRISPY BMC | KIMCHI MAYO

KASHMIRI CHICKEN SKEWERS  
LIME & HERB YOGHURT

SEARED PAK CHOI | GINGER SOY

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WARM PASSION FRUIT & COCONUT DOUGHNUTS  
WITH YOGHURT DIPPING SAUCE

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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.

£70

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

SALMON SASHIMI | SPICED YUZU  
& AVOCADO SALSA

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PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP

CHICKEN GYOZA | SESAME | SWEET  
BARBEQUE SAUCE

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

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WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

GRILLED ASPARAGUS & WHITE WAFU DRESSING BLACK  
SESAME & NORI

DRAGON FRIES | CHILLI | SESAME & BLACK GARLIC MAYO

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SPHERE WHITE CHOCOLATE  
PASSION FRUIT YUZU FOAM & CARAMEL SAUCE

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SELECTION OF ASIAN TEAS & COFFEE  
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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.

£80

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

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CHAR SUI BRAISED PORK WONTON  
SAKE | LIME & CHILLI

TUNA TARTARE | SPICED AVOCADO  
PONZU & NORI CRISPS

POPCORN SHRIMP | SPICY CREAMY SAUCE

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CLAYPOT PRAWN & TAMARIND CURRY

ROBATAYAKI CHICKEN | HOT & SOUR PLUM SAUCE  
AVOCADO & FRAGRANT SALAD

STEAMED RICE

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WAFFLE  
SOUR PLUM | VANILLA CREAM  
PLUM SAKE SORBET

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SELECTION OF ASIAN TEAS & COFFEE  
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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

SALMON SASHIMI | SPICED YUZU  
& AVOCADO SALSA

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GOCHUJANG GLAZED FRIED CHICKEN | SESAME  
PICKLED CUCUMBER

POPCORN SHRIMP | SPICY CREAMY SAUCE

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WAGYU DENVER STEAK | SWEET SOY DRESSING  
CRISPY GARLIC

BLACK COD | MISO

GRILLED ASPARAGUS & WHITE WAFU  
DRESSING | BLACK SESAME & NORI

KIMCHI EGG FRIED RICE

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STICKY TOFFEE  
PLUM SAUCE | SALTED CARAMEL ICE CREAM  
SPUN SUGAR

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SELECTION OF ASIAN TEAS & COFFEE  
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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

FLAMED EDAMAME WITH SPICY DIP

TUNA TARTARE | SPICED AVOCADO  
PONZU & NORI CRISPS

SALMON SASHIMI | SPICED YUZU  
& AVOCADO SALSA

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PRAWN TEMPURA | CHILLI, LIME & CORIANDER

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL

SCALLOPS | STICKY BARBECUE PORK BELLY

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WAGYU SIRLOIN | BLACK GARLIC

BLACK COD | MISO

SEARED PAK CHOI | GINGER SOY  
KIMCHI EGG FRIED RICE

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MOLTEN CHOCOLATE  
DARK CHOCOLATE | BRITTLE  
PISTACHIO ICE-CREAM

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SELECTION OF ASIAN TEAS & COFFEE  
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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

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YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

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SEARED WAGYU BEEF BARBECUE GLAZED ROLL

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SCALLOPS | STICKY BARBEQUE PORK BELLY

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TUNA TARTARE | SPICED AVOCADO  
PONZU & NORI CRISPS

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BLACK COD | MISO

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

SEARED PAK CHOI & GINGER SOY  
KIMCHI EGG FRIED RICE  
DRAGON FRIES & BLACK GARLIC MAYO

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STICKY TOFFEE  
PLUM SAUCE | SALTED CARAMEL ICE CREAM  
SPUN SUGAR

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INFUSED TEAS, SELECTION OF COFFEES  
AND PETIT FOURS



£60

FLAMED EDAMAME | MATCHA SALT & SPICY DIP v

POPCORN CAULIFLOWER BAO | PICKLED TAKUAN  
GOCHUJANG VEGAN MAYO v

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GRILLED ASPARAGUS & WHITE WAFU  
DRESSING BLACK SESAME & NORI vG

WILD MUSHROOMS | PICKLED SHIMEJI  
BLACK TRUFFLE MUSHROOM TEA vG

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

KIMCHI EGG FRIED RICE v

STEAMED BROCCOLI | CHILLI vG

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STICKY TOFFEE | PLUM SAUCE | SALTED CARAMEL ICE  
CREAM | SPUN SUGAR v

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SELECTION OF ASIAN TEAS & COFFEE  
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£60

FLAMED EDAMAME | MATCHA SALT & SPICY DIP VG

NORI TEMPURA | SESAME VEGAN MAYO VG

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TOMATO CEVICHE | CITRUS & SAMBAL VG

VEGAN CRISPY BMC | KIMCHI MAYO VG

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HERITAGE CARROTS | SESAME  
GREEN CHILLI SAUCE | SEEDS VG

STEAMED RICE VG

STEAMED PAK CHOI | GINGER SOY VG

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COCONUT PANNA COTTA | RASPBERRIES  
LIME & COCONUT VG

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SELECTION OF ASIAN TEAS & COFFEE  
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CHINESE  
COCKTAILS  
ZODIAC

*Ivy Asia Spinningfields present the Chinese Zodiac cocktail menu.  
A tantalising selection of drinks inspired by the different creatures  
each year is allocated.*

- THE MANCHESTER RAT 11.5  
*Olmecca Altos Plata Tequila infused with kaffir lime  
& ginger shaken with grapefruit sherbet, lime and Tabasco*  
1948. 1960. 1972. 1984. 1996
- HONEST OX 10.75  
*Jinzu Gin infused with shiso, Rinquiquin a la Pêche,  
Italicus Bergamot Liqueur, Changyu Moser White  
Cabernet Sauvignon, Orgeat & Mount Fuji Bitters*  
1949. 1961. 1973. 1985. 1997
- TIGER KING 12.5  
*Chivas 12 Year Old Scotch Whisky with peach liqueur,  
lime, vegan foamer, chocolate bitters, raspberry & cardomom  
shaken well and topped with Fever-Tree White Grape & Apricot Soda*  
1950. 1962. 1974. 1986. 1998
- IMPERIAL RABBIT 11.5  
*June Peach Gin Liqueur, Mancino Cherry Blossom Vermouth,  
pineapple & osmanthus tea, plum bitters, butterfly pea tea,  
Supasawa & Fever-Tree Mediterreanean Tonic*  
1951. 1963. 1975. 1987. 1999
- SMOKING DRAGON 14  
*Bottle smoked blend of Courvoisier VSOP Cognac,  
La Hechicera Reserva Familiar, Apricot Liqueur, pistachio  
& Angostura Bitters* 1952. 1964. 1976. 1988. 2000
- MIDNIGHT COBRA 10.5  
*Suntory Toki Japanese Whisky, Pierre Ferrand  
Dry Curacao, Cocchi Vermouth di Torino, orgeat,  
chocolate bitters & espresso*  
1953. 1965. 1977. 1989. 2001



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JASMINE PONY 9.75  
*Wyborowa Vodka, Grahams White Port, lychee juice, jasmine, rose, lemon juice, Akashi-Tai Junmai Ginjo Sparkling Sake, Fever-Tree Soda Water, Pineapple & Anise Bitters* 1954, 1966, 1978, 1990, 2002

SHEEP...ISH 12.75  
*Strawberry liqueur infused with pink pepper, Muyu Chinotto Nero, Strawberry Man Kwan bitters & Akashi-Tai Junmai Ginjo Sparkling Sake* 1955, 1967, 1979, 1991, 2003

GOLDEN MONKEY 11.25  
*Diplomatico Planas Rum with toasted coconut, The Kings Ginger Liqueur, Pineapple Rum, miso & ginger syrup, lime juice, pineapple juice* 1944, 1956, 1968, 1980, 1992

CLEVER COCKEREL 9.75  
*Ampersand Mango & Chilli Gin, Yellow Chartreuse, mango, lemongrass, lime juice & fresh mint* 1945, 1957, 1969, 1981, 1993

BIG DOG 9.75  
*Beefeater Gin, Lanique Rose, Rinquinquin a la Pêche, Suze Gentian Liqueur, grapefruit sherbet & Sumac and Kiwi Bitters* 1946, 1958, 1970, 1982, 1994

GREEDY PIG 12.5  
*Ki-No-Bi Kyoto Dry Gin, Akashi-Tai Yuzushu Sake, lime, white chocolate, cream & vegan foamer* 1947, 1959, 1971, 1983, 1995



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LYCHEE SPRITZ 9.75

*Beefeater Gin, Kwai Feh Lychee liqueur, rose liqueur, aloe vera, jasmine & lychee juice topped with Prosecco & soda*

THAI BAMBOO CUTTER 10.25

*Beefeater Gin, Thai lemongrass syrup, pineapple, lime and ginger ale*

BEIJING SLING 10.25

*Wyborowa vodka, Kishinamien Umeshu plum sake, jasmine, vanilla, lime, apple juice and plum bitters*

SWEET HARMONY 14

*An Ivy Asia exclusive. A marriage of Hibiki Harmony Whisky, blackberry liqueur, maraschino cherry liqueur, lime, sugar and a vegan foam*





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ROSE OF THE ORIENT	6.5
<i>A long and fresh blend of rose syrup and lychee juice with Fever-Tree Raspberry &amp; Orange Blossom Soda</i>	
PIQUANT SPRITZ	6.5
<i>Ginger, Peach, Lemon &amp; Fever-Tree Pink Grapefruit Soda</i>	
YUZU GARDEN	7
<i>Yuzu &amp; Lemon, Mint, Cucucumber, Elderflower topped with Fever-Tree Soda Water</i>	
GREEN JUICE	4.75
<i>Kale, spinach, celery, romaine, cucumber, apple &amp; lemon</i>	
DIET COKE. COKE ZERO	3.5
COCA-COLA	3.75
FEVER-TREE SOFT DRINKS	3.5
ETON RIDGE STILL WATER 75CL	4.75
ETON RIDGE SPARKLING WATER 75CL	4.75



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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 5.95

*A beer that compliments all occasions.*

*Its distinctive taste is known as Karakuchi (dry)*

JAM BY FIRST CHOP BREWING ARM. 6.25

GLUTEN FREE MANGO PALE,  
4% ABV. 330ML. MANCHESTER

*Sweetness from malt complements the infused mangos  
Chinook and Cascade hops then add bitterness and  
balance and finally the beer is dry hopped with Citra*

SINGHA BEER 5% ABV. 6.50 330ML. 6.50  
THAILAND

*Premium Thai beer brewed using 100% barley malts  
and double saaz hops. Floral, peppery aromas and sweet  
spice with hop bitterness make this the perfect beer for spicy food*

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HATOZAKI BLENDED 10

HATOZAKI PURE MALT 15

HAKUSHU DISTILLERS RESERVE 17

YAMAZAKI DISTILLERS RESERVE 21

HAKUSHU 18 YEAR OLD 65

HIBIKI 21 YEAR OLD 95



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AKASHI-TAI JUNMAI	100ml	300ml	
GINJO SPARKLING	15	45	
<i>Sweet with Moscato-like flavours</i>			
AWASHIZUKU SPARKLING SAKE		300ml	
		28	
<i>A delightful sweet sparkling sake from the Kuichi Brewery, the makers of Hitachino Nest Beer</i>			
	50ml	300ml	BOTTLE
AKASHI-TAI	5	25	55
HONJOZO KURO			
<i>Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves</i>			
ENTER.SAKE BLACK	6	34	64
DOT HONJOZO			
<i>Clean and pure with hints of peach and pineapples</i>			
AKASHI-TAI UMESHU PLUM	7	40	78
<i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>			
AKASHI-TAI JUNMAI	7	40	78
TOKUBETSU YAMADANISHIKI			
<i>Handcrafted through every step of the process, from making Koji rice to hand bottling. Yamadanishiki rice is polished until only 60% of the grain is left</i>			
KOSHI NO KANBAI SAI GINJO	10	49	
<i>Sake from the Niigata region, sweet and sour notes with umami and watermelon hints. A perfect pairing with Salmon Sashimi</i>			
'SOHOMARE KIMOTO	21	100	
JUNMAI DAIGINJO			
<i>Complex yet subtle with notes of stone fruit, liquorice and mushroom with a creamy texture. The Kimoto brewing method gives it a fuller body and a soft and pleasantly oily texture. Best served with umami rich dishes such as tuna</i>			



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ENTER.SAKE GOLD JUNMAI DAIGINJO BOTTLE  
125  
*Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.*

TOYONAGA HONKAKU RICE SHOCHU 135  
*Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon*

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COURVOISIER VSOP 10.5

REMY MARTIN 1738 ACCORD ROYAL 12

MAXIME TRIJOL VSOP 12.5

MARTELL CORDON BLEU 24

COURVOISIER XO 26

HENNESSY XO 28

HENNESSY PARADIS 150

15ml    25ml    50ml

LOUIS XIII BY REMY MARTIN 80    120    230

*Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII.*

*Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. Louis XIII is a fragrance.*



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THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France</i>	NV	67
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France</i>	NV	87
NYETIMBER. CUVÉE CHÉRIE. DEMI SEC. <i>Sussex, England</i>	NV	96
VEUVE CLICQUOT ROSÉ. <i>Champagne, France</i>	NV	97
LAURENT-PERRIER. CUVÉE ROSÉ. <i>Champagne, France</i>	NV	135
VEUVE CLICQUOT. EXTRA BRUT. EXTRA OLD. <i>Champagne, France</i>	NV	170
PERRIER-JOUET. BELLE EPOQUE. <i>Champagne, France</i>	2012	190
VEUVE CLICQUOT. LA GRANDE DAME. <i>Champagne, France</i>	2008	190
DOM PERIGNON. <i>Champagne, France</i>	2012	225
KRUG. GRANDE CUVÉE. <i>Champagne, France</i>	NV	250
LOUIS ROEDERER. CRISTAL. <i>Champagne, France</i>	2008	350



## AROMATIC

	<i>Vintage</i>	<i>Bottle 75cl</i>
LAFABULEUSE FRISANT BLANC. DOMAINE LAFAGE. MIRAFLORES. COTES CATALANES. FRANCE <i>Roses and exotic fruit with a light fizz</i>	2020	33
VIIGNIER. VALDIVIESO VALLEY SELECTION. MAULE VALLEY. CHILE <i>Apricot, peach and hints of vanilla and spice</i>	2020	39
RIESLING. MARKUS MOLITOR. HAUS KLOSTERBERG. MOSEL. GERMANY <i>Perfect balance of fruit, acidity and minerality great with spicy dishes</i>	2020	43
SAUVIGNON BLANC. CRAGGY RANGE. MARTINBOROUGH. NEW ZEALAND <i>Passion fruit, white peach and lime</i>	2019	46
GRUNER-VELTLINER. LAURENZ V. KAMPTAL. AUSTRIA <i>Peach, apple and peppery notes</i>	2020	48
RIESLING. MILLTON. OPOU. GISBORNE. NEW ZEALAND <i>Mandarin, lime and green tea notes, great with Thai spices</i>	2020	60
GEWURZTRAMINER. ALOIS LAGEDER. AM SAND. ALTO ADIGE. ITALY <i>Tropical notes of quince, passion fruit and mango. Perfect for Asian spice and grilled fish and chicken</i>	2018	67
RIESLING. ROBERT WEIL. KIEDRICHER. TROCKEN. RHEINGAU. GERMANY. <i>Bright stone fruit and citrus with great balance</i>	2020	74
SANCERRE BLANC. DOMAINE THOMAS. GRAND CHAILLE. LOIRE. FRANCE. <i>Elegant, fresh and rich Old World Sauvignon</i>	2020	79
CONDRIEU. SAINT COSME. RHONE. FRANCE <i>Stone fruit, honey and hints of oak make this a perfect match for salmon &amp; tuna</i>	2019	110
POUILLY-FUME. BARON DE L LADOUCETTE. LOIRE. FRANCE <i>Hints of smoke with this dry Sauvignon are perfect with dishes from the Robata grill</i>	2017	155



## FRESH & CRISP

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHENIN BLANC, ACACIA TREE, WESTERN CAPE, SOUTH AFRICA <i>Citrus, peach and zippy, fresh finish</i>	2019	29
PINOT GRIGIO, ORGANIC, RIFE, ALTO ADIGE, ITALY <i>Green apple, citrus and a hint of honey</i>	2020	34
GAVI DI GAVI, MORGASSI SUPERIORE, VOLO RISERVA, PIEDMONT, ITALY <i>Melon, creamy notes and perfect with shellfish</i>	2018	54
SOAVE CLASSICO SUPERIORE, SUAVIA, LE RIVE, VENETO, ITALY <i>Wonderfully fresh, try with lean fish and vegetarian dishes</i>	2017	79



## BOLD & BEAUTIFUL

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHARDONNAY, JOURNEY'S END, WESTERN CAPE, SOUTH AFRICA <i>Buttery notes from oak make this perfect for fatty tuna and salmon</i>	2019	40
WHITE CABERNET, CHATEAU CHANGYU MOSER XV, HELAN MOUNTAIN RANGE, NINGXIA, CHINA <i>Unique White Cabernet, light pink in colour with hints of strawberry and exotic fruits</i>	2018	45
CHABLIS, LA CHABLISIENNE, SEREINE, BURGUNDY, FRANCE <i>Floral aroma and hints of toast and butter on the palate, matches well with pork and rich fish</i>	2018	57
CHABLIS TER CRU, DOMAINE PAUL NICOLLE, LES FOURNEAUX, BURGUNDY, FRANCE <i>Minerality and complexity are evident, perfect for shellfish</i>	2019	69
CROZES-HERMITAGE BLANC, PAUL JABOULET AINE, MULE BLANCHE, RHONE, FRANCE <i>Marsanne grape with stone fruit and honey notes</i>	2020	75
CHARDONNAY, MORGAN, DOUBLE L VINEYARD, CALIFORNIA, USA <i>Rich, buttery, vanilla notes. Great with pork belly</i>	2020	90
MEURSAULT DOMAINE VINCENT LATOUR, GRANDS CHARRONS, BURGUNDY, FRANCE <i>Bold oak and nutmeg flavours, pairs well with tuna and salmon</i>	2019	125
CHABLIS GRAND CRU, LA CHABLISIENNE, LES GRENOUILLES BURGUNDY, FRANCE <i>Classic Burgundy Chablis with a lot of oak character</i>	2018	120
CHARDONNAY, CATENA ZAPATA, WHITE BONES, MENDOZA, ARGENTINA <i>Outstanding Mendoza Chardonnay, white berries, herbal notes and perfect balance</i>	2018	127





## PINOT NOIR

	<i>Vintage</i>	<i>Bottle 75cl</i>
PINOT NOIR, PETH WETZ ESTATE, SPATBURGUNDER, RHEINHESSEN, GERMANY <i>Cherry, blueberry and green tea notes</i>	2019	48
PINOT NOIR, MILLTON, LA COTE, GISBORNE, NEW ZEALAND <i>Dark cherry and hints of smoke, great with grilled meats</i>	2019	75
CHASSAGNE-MONTRACHET ROUGE, DOMAINE MARC MOREY, BURGUNDY, FRANCE <i>Hints of pepper and vanilla with strawberry on the palate</i>	2017	86
PINOT NOIR, PROPHET'S ROCK, CUVÉE AUX ANTIPODES, CENTRAL OTAGO, NEW ZEALAND <i>Red fruits, plum and earthy notes make this a triumph with Shitake mushrooms</i>	2016	150
VOSNE ROMANÉE, DOMAINE ROUX, BURGUNDY, FRANCE <i>Complex and elegant with vanilla and chocolate notes</i>	2019	188



## SPICE AND PEPPER

	<i>Vintage</i>	<i>Bottle 75cl</i>
COTES DU RHONE, ALAIN JAUME, HAUT DE BRUN, RHONE, FRANCE <i>Raspberry, blackcurrant and blackberry with hints of white pepper</i>	2019	38
SHIRAZ, JOURNEY'S END, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA <i>Smoke, pepper and nutmeg spices balance strawberry and black cherry fruit</i>	2017	44
GRENACHE AND SYRAH, MORGAN, COTES DU CROWS, MONTEREY COUNTY, USA <i>Bold red fruits and black pepper make this great for spiced beef dishes</i>	2018	65
HERMITAGE, PAUL JABOULET AINE, LA MAISON BLEU, RHONE, FRANCE <i>Fantastic Northern Rhone red with earthy notes and a great pairing for Wagyu or peppered steak</i>	2017	120
SYRAH, CRAGGY RANGE, LE SOL, HAWKE'S BAY, NEW ZEALAND <i>Great balance of white pepper and oak notes. A superior wine that works across poultry and meat dishes</i>	2016	125
SHIRAZ, MOUNT LANGI, LANGI GHIRAN SHIRAZ, VICTORIA, AUSTRALIA <i>Chocolate, liquorice &amp; plum suits lamb and beef dishes</i>	2017	190
HERMITAGE, PAUL JABOULET AINE, LA CHAPELLE, RHONE, FRANCE <i>A gem from the Rhone with warm spices, dark fruit and oak hints. A treat with Wagyu Beef</i>	2016	320



## ITALIAN VARIETALS

	<i>Vintage</i>	<i>Bottle 75cl</i>
SANGIOVESE, PODERI NESPOLI, FICO GRANDE, EMILIA-ROMAGNA, ITALY <i>Soft and supple with red fruit flavours</i>	2019	28
FRAPPATO, NERELLO MASCALESE, TERRE DI GIUMARA, SICILY, ITALY <i>Raspberry and strawberry with vanilla and cinnamon spice. Perfect with curry and stir fry</i>	2020	37
PRIMITIVO APPASIMENTO, MASSERIA, BORGO DEI TRULLI, LUCALE, PUGLIA, ITALY <i>Blackcurrant, vanilla and chocolate. Delicious with slow cooked pork belly</i>	2016	45
AMARONE, LA DAMA, VENETO, ITALY <i>A revelation with Asian spices the raisin flavour, smoothness and full flavour are a perfect match</i>	2016	79
BAROLO, PAOLO CONTERNO, RIVA DEL BRIC, PIEDMONT, ITALY <i>Aroma of red roses followed by earthy, leather with cherry</i>	2017	85
BAROLO, VIETTI, SINGLE VINEYARD CRU, PIEDMONT, ITALY <i>Complex with floral notes followed by bold cherry, rich spices, leather and tobacco. All balanced to perfection</i>	2017	360
COLORE, BIBI GRAETZ "COLORES", TUSCANY, ITALY <i>Unique and superb Tuscan with hints of cinnamon alongside cherry, plum and pepper</i>	2010	550
MASSETINO, TUSCANY, ITALY <i>Silky plum and cassis with cedar and cigar box spices</i>	2018	855



## BORDEAUX STYLES

	<i>Vintage</i>	<i>Bottle 75cl</i>
CABERNET SAUVIGNON, CHATEAU CHANGYU MOSER XV, NINGXIA, CHINA <i>Full bodied with notes of black tea, spices and black cherry</i>	2017	39
CHATEAU GARDEGAN, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE <i>Classic Bordeaux, great with beef and chicken</i>	2018	52
CHATEAU LA LAGUNE, 3EME CRU CLASSE, HAUT MEDOC, BORDEAUX, FRANCE <i>Plum, cherry, dried flowers and hints of leather</i>	2011	200
CHATEAU CHANGYU MOSER XV, CABERNET SAUVIGNON, PURPLE AIR COMES FROM THE EAST, NINGXIA, CHINA <i>Full bodied, silky and complex. Oak, dried flowers, vanilla and chocolate</i>	2016	350
CHATEAU COS D'ESTOURNEL, ST-STEPHE, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Rich, earthy and full of oak character</i>	2008	400
CHATEAU PICHON-LONGUEVILLE BARON, PAUILLAC, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Velvety soft with warm spices and red fruits</i>	2010	450
OPUS ONE, NAPA VALLEY, CALIFORNIA, USA <i>Iconic producer, silky in the mouth with dark stewed fruits and vanilla spices. A treat with Wagyu beef</i>	2016	840
CHATEAU MOUTON ROTHSCHILD, PAUILLAC, BORDEAUX, FRANCE <i>Velvety yet powerful with huge fruit giving way to complex spices and tertiary notes. Truly spectacular</i>	2006	1300



## SPAIN AND SOUTHERN HEMISPHERE

	<i>Vintage</i>	<i>Bottle 75cl</i>
MERLOT, SANTA RITA, GRAN HACIENDA, CENTRAL VALLEY, CHILE <i>Plum and peppery hints, great with lamb and beef</i>	2020	33
TEMPRANILLO, TABULA, DAMANA 5, RIBERA DEL DUERO, SPAIN <i>Great all rounder with meat dishes, dark fruits and oak notes</i>	2020	38
MALBEC, BODEGA CATENA, APPELLATION VISTA FLORES, MENDOZA, ARGENTINA <i>Classic bold Malbec that is made for steak</i>	2018	46
RIOJA RESERVA, DINASTIA VIVANCO, RIOJA, SPAIN <i>Rich flavours of vanilla, oak and tobacco. Perfect for lamb cutlets</i>	2014	54

## ROSE

	<i>Vintage</i>	<i>Bottle 75cl</i>
WANDERING BEAR ROSÉ, WESTERN CAPE, SOUTH AFRICA <i>Vibrant strawberry flavours, these sweeter notes make this a great wine with spicy dishes</i>	2020	29
LADY A, CHATEAU LA COSTE, VIN DE PAYS DE MEDITERRANEE, FRANCE <i>Light citrus with strawberry and peach. Try with shellfish and spicy chicken</i>	2020	52
CHATEAU LEOUBE, LOVE BY LEOUBE, COTES DE PROVENCE, FRANCE <i>Red berries, citrus and a touch of grapefruit freshness</i>	2020	56
PROVENCE ROSÉ ULTIMATE PROVENCE, AOP COTES DE PROVENCE, FRANCE <i>Apricot, pear and roses. Perfect with salmon</i>	2020	59



## DESSERT WINE

	<i>Vintage</i>	
MOSCATO D'ASTI, VIETTI, CASCINETTA, PIEMONTE, ITALY <i>37.5cl</i> <i>A match made in heaven for our Lychee dessert or Panna Cotta</i>	2020	25
SAUTERNES, PETIT GUIRAUD, BORDEAUX, FRANCE <i>37.5cl</i> <i>Try with savoury dishes with BBQ sauces for a rare treat</i>	2017	36
10YR TAWNY PORT, QUINTA DO VALLADO, DOURO VALLEY, PORTUGAL <i>50cl</i> <i>Rich and nutty, great with chocolate dessert</i>	NV	40
ROYAL TOKAJI, GOLD LABEL, TOKAJI, HUNGARY <i>50cl</i> <i>Honey, apricot and pear, this sweet wine pairs amazingly with Asian glazed savoury dishes</i>	2016	80

## CONTACT US

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