

THE MENUS

Our Executive Chef has carefully crafted a selection of Asian-inspired menus especially created for The Coral Reef Room. These include the very best seasonal ingredients with a focus on fish and seafood. The menus have been designed to suit all tastes and occasions and take on different formats. Menus one to three are all served sharing style which is a reflection of our main restaurant service, with all the dishes being served on platters in the middle of the table. Menus four and five are served tasting style, individually plated in a succession of courses for a more formal dining experience.

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

COCKTAILS

As The Coral Reef Room boasts its own beautifully crafted private bar, we're able to offer a collection of exquisite cocktails and classic beverages in the space, all created by one of our skilled bartenders. We can serve any of those found in the attached menu throughout the evening, in addition to creating further choices on request by way of a pre-order with our experienced bar team.

WINE & SAKE

Our sommelier has put together a list of Champagnes, fine wines and sake to complement the Asian influenced dishes. The balanced and thought-provoking wine list collates vintages and cépages from all over the world.



— CANAPÉ SELECTION —

*We recommend four light bites per person prior to lunch or dinner.
For drinks receptions, we kindly advise guests to select a minimum selection of
six light bites and four to six bigger bites per person.*

LIGHT BITES

Chunky Tuna Tartare, Barley Miso & Spring Onion 6	Asparagus and Mushroom Roll 4
Yellowtail Sashimi	Avocado Roll 2.5
Green Mandarin Ponzu & Myoga 4	Blow Torched Salmon Nigiri with Smoked Tofu & Yuzu Kosho 4.5
Sexy Fish Roll 5.5	Tuna Nigiri with Caviar 6.5
<i>Raw tuna, salmon, yellow tail with Yamagobo, truffle amago, cucumber, avocado and spinach</i>	Wagyu Gunkan with Black Truffle 7
Rock Shrimp Tempura 5	Crispy Duck & Watermelon with Pomegranate, Cashews & Sakura Herbs 7.5
Barbecued Rice, Smoked Aubergine & Sesame 2.5	Watermelon & Feta with Yuzu Kosho 2.5
Beef Fillet, Smoked Ancho Chilli & Ginger Glaze 6.5	Prawn Gyoza, Soy & Ginger Dressing 5
Maple Glazed Pork Belly 4	Wagyu Beef Gyoza, Ginger & Black Truffle 8
King Crab 10	Edamame & Wasabi Croquettes 4
Wagyu Tataki 10	

— CANAPÉ SELECTION —

BIGGER BITES

Isle of Mull Scallops, Jalapeño Sauce,
Pickled Green Apple 8

Spicy Lobster Taco 13

Yellowtail Taco 12

Beef Taco 11

Pork Belly Bun 7

Sexy Fish Croquette
with Smoked Aioli 6

Gochujang & Miso
Lamb Lollipops 11

Chicken Bun 7

Beef Slider 11

Rock Shrimp Slider 12

Tofu Bun 5

Sweetcorn Tempura
and Black Truffle 9.5

SUSHI PLATTERS

Each platter serves six guests

Classic

Tuna, Salmon, Yellowtail

80 per platter



Signature

Scallop, Toro, Seasonal Prime

150 per platter

DESSERT CANAPÉS

3.5

Blueberry Financier

Vanilla Cheesecake

Berry Pavlova

Chocolate Tart

Mini Doughnuts, Chocolate Sauce
& Exotic Curd



— Sharing Menus —

Served family style in the middle of the table.

MENU ONE *90 PER PERSON*

Pumpkin Tempura

Ginger Broth

Salmon Tartare

Korean Spice

Edamame Gyoza

Sezchuan Pepper



Maki Roll Selection

*Spicy Tuna, Spicy Yellowtail & Cucumber,
Avocado & Asparagus*



Whole Baby Chicken Teriyaki

Chickpeas and Yuzu

Miso Eggplant

Buckwheat

Steamed Rice



**Coffee & Caramel Delice,
Blackberry & Yuzu Sorbet**

MENU TWO *130 PER PERSON*

Salt & Pepper Squid

Yellowtail Sashimi

Green Mandarin Ponzu & Myoga

Crispy Duck & Watermelon

Pomegranate & Cashew

Grilled Tiger Prawn

Chilli & Lime



Sashimi & Maki Roll Platter

Pickled Ginger & Wasabi



Spicy Miso Caramelised Black Cod

USDA New York Strip

Steamed Tenderstem Broccoli

Spicy Quinoa

Steamed Rice



**Coffee & Caramel Delice,
Blackberry & Yuzu Sorbet**

ENHANCE YOUR MENU

Premium Sushi Platter *25 per person*

Pickled Ginger & Wasabi

Shaves of Black Truffle *12 per person*

Wagyu *40 per person*

Lobster *21 per person*

Signature Dessert Platter *10 per person*

— Sharing Menus —

MENU THREE

165 PER PERSON

Oyster Gillardeau

Smoked chili sauce

Crispy Pink Shrimp

Yuzu Mayo

Smoked Salmon

Pickled cucumber



Wagyu Beef Gyoza

Ginger & Black Truffle

Isle of Mull Scallops

Yuzu and Caviar



Premium Sashimi & Maki Roll Platter

Pickled Ginger & Wasabi



Grilled Tiger Prawn

Chilli & Lime

Chilean Sea Bass

Spicy Mentaiko & Wild Leek



Beef Tenderloin

Ginger & Black Pepper

Grilled Sweet Potato

Coconut & Wasabi



Signature Dessert Platter

ENHANCE YOUR MENU



Shaves of Black Truffle *12 per person*

Lobster *21 per person*

— TASTING MENU —

CHEF'S TASTING MENU

220 PER PERSON

To offer you a truly unique experience, our Executive Chef will create a completely bespoke and seasonal menu for your entire party.

Served both sharing style and individually plated in a succession of courses.

Please advise of any dietary requirements in advance



— COCKTAILS —

ALCOHOLIC

APPLE & CARAMEL

*Monkey 47 Gin, Apple & Caramel Syrup,
Calvados, apple juice, soda*
16

BEE POLLEN & FENNEL

*Fennel & Beeswax infused Hibiki Harmony,
Courvoisier VSOP, chamomile infused
Noilly Prat vermouth, bee pollen*
17

ELDERFLOWER & CEREAL

*Cereal infused St. Germain Elderflower Liqueur,
Fernet Branca, Champagne*
14

ESPRESSO MARTINI

Wyborowa Vodka, Expre Tosolini Café, Espresso
17.50

PASSION FRUIT MARTINI

*Wyborowa Vodka, Passion fruit,
Cointreau, Agave*
17.50

OLIVE & LEMON

*Lemon & Olive Oil Infused Absolut Elyx,
Olive Distillate, Olive Tincture,
Lemon Essence Spray*
14

KIR ROYAL

Champagne, Cassis
23.50

MANGO & COCONUT

*Mango & Coconut infused Don Julio Blanco,
Don Julio 1942, Coconut Syrup,
Coriander bitters*
16



NON-ALCOHOLIC

PEACH & JASMINE

*Peach & Jasmine cordial,
coriander seed, soda*
7

GRAPEFRUIT & ROSEMARY

*Rosemary Cordial, Rosemary droplets,
Accorn Bitter, Grapefruit Soda*
12

— ADDITIONAL ITEMS —

SIDE DISHES

7.5 per dish. Served sharing style – one dish between two guests.

Steamed Tenderstem Broccoli,
Spicy Quinoa

Sautéed Spinach, Garlic Ponzu

Grilled Sweet Potato, Coconut & Wasabi

Green Asparagus, Smoked Creamy Ponzu

Kimchi Fried Rice

CELEBRATION CAKES

Cakes made to order for the size of the party priced at 7.50 per person. The cake is presented during the event before being cut and served, with personalised dedications available upon request. If the host would like to provide their own cake, there is an additional charge of 5 per person.

Burgundy Cherry Red Velvet

Classic red velvet sponge, layers of cream cheese & white chocolate buttercream with Morello cherry confi .

White Chocolate & Yuzu

Almond joconde sponge with crunchy hazelnut praline and yuzu cremeux, Ecuadorean milk chocolate mousse.

White Chocolate & Raspberry

A crispy almond sponge, toasted almonds and milk chocolate crunch. A filling of cream cheese, yogurt & lime set custard with a fresh raspberries jelly.

Dark Chocolate & Pecan

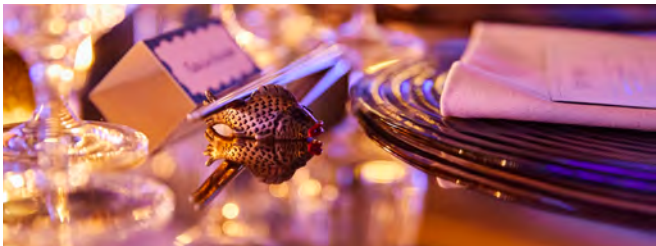
Soft hocolate sponge with sugared pecan nuts, caramel milk chocolate mousse and exotic curd.

TRUFFLE GIFT BOXES

Handmade chocolate truffles presented in a Sexy Fish box are available for guests to take home for 5.50 per box.

SEXY FISH CHOPSTICK REST

10.00 each



SEXY FISH

セクシーフィッシュ

———— CONTACT ————

To enquire, please contact our private dining team
Email: events@sexyfish.com or call 020 7307 5904