THE CORAL ROOM

MENUS

The Menus

Our Executive Chef has created a selection of Asian-inspired menus, to suit all tastes and occasions, specifically for The Coral Room.

Reflecting the service in the main restaurant, our first three menus are designed to be shared, with dishes served on platters in the centre of the table. For a more formal dining experience, menus four and five are individually plated in courses. Rest assured, whichever dining style you choose, you are in for an experience to remember.

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY

We can happily cater for guests with specific dietary requirements and arrange alternative dishes where required.

COCKTAILS

The Coral Room boasts its own private marble-topped bar from which we offer a curated selection of exquisite cocktails mixed by our skilled bartenders.

In addition to the drinks found in the attached menu, we can offer further cocktail choices to be arranged before your event. Please speak with our experienced bar team who will be able to advise.

WINE & SAKE

Our sommelier has authored a list of Champagnes, fine wines, and sake to complement our Asian influenced dishes. This extensive, yet selective, wine list brings together vintages and cépages from all over the world.



Cocktails

Alcoholic

Coconut & Lemongrass

DELICATE

Coconut Infused Absolut Elyx Vodka, Coconut, Sake, Lime, Celery, Lemongrass Oil

16

Cucumber & Dill

FIZZY

Extra Virgin Olive Oil infused Boatyard Double Gin, Cucumber, Dill, Mastiha, Soda

19

Tamarind & Honeycomb

CRUNCHY

Toki Whisky, Tamarind, Honeycomb

17

Sour Cream & Lime

LUSCIOUS

Taco spiced Patrón Silver Tequila, Sour Cream, Lime, Kalamansi, Oregano, Smoke Chili

22

Coffee & Toast

LAVISH

Brown butter infused the lost explorer espadín mezcal coffee, Caramel, Campari and Manzanilla

23

Passion Fruit Martini

Wyborowa Vodka, Passion fruit, Cointreau, Agave

17.50

Espresso Martini

Wyborowa Vodka, Expré Tosolini Café, Espresso

17.50

Almond & Orange Martini

Ki No Bi Sexy Fish Gin, Almond, Fortified Wines, Coconut

23

Peanut & Banana Mai Tai

Peanut infused Havana 3yo Rum, Banana Liqueur, Yuzu, Yellow Chartreuse, Cointreuau, Orgeat

16

Non-Alcoholic

Hojicha & Wildflower

SPARKLING

Hojicha Sparkling Tea, Butterfly Split Tea, Spent Citrus, Soda, Seasonal Flower

(Low ABV with Crystal Head Onyx Vodka)

14/20

To enquire, please contact our private dining team
Email: events@caprice-holdings.co.uk
or call 020 3727 6549

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