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.

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

Yellowtail Sashimi
Green Mandarin Ponzu & Myoga 4

Spicy Yellowtail Roll 5
Yellow Tail with Yamagobo, Truffleamago, Cucumber, Avocado And Spinach

Asparagus and Mushroom Roll 4

Avocado Roll 2.5

Blow Torched Salmon Nigiri
with Smoked Tofu & Yuzu Kosho 5

Tuna Nigiri with Caviar 7.5

Wagyu Gunkan with Black Truffle 7

Rock Shrimp Tempura 5

Edamame Gyoza, Szechuan Pepper 3
Beef Fillet, Smoked Ancho

Beef and Asparagus Skewer 6.5

Pork Belly Skewer 5.5

King Crab & Cassava 10

Wagyu Tataki 10

Crispy Duck & Watermelon
With Pomegranate, Cashews & Sakura Herbs 6.5

Watermelon & Feta
with Yuzu Koshu 3

Prawn Gyoza,
Soy & Ginger Dressing 5

Wagyu Beef Gyoza,
Ginger & Black Truffle 8.5

Edamame & Wasabi Croquettes 4

Bigger Bites

Wagyu Toast, Smoked Kimchi,
Japanese Whisky Hollandaise 16

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

Spicy Lobster Blue Sweet Corn Taco 13

Yellowtail Taco 12

Blue Sweet Corn Beef Taco 11

Lobster Bun 13

Pork Belly Bun 8

Sexy Fish Croquette
with Smoked Aioli 6

Gochujang & Miso
Lamb Lollipops 11

Karage Chicken Bun 6

Black Cod Loli, Spice Miso 14.5

Rock Shrimp Slider 12

Tofu Bun 5

Sweetcorn Tempura
and Black Truffle 10.5

Sushi Platters

Each platter serves six guests

Classic
Tuna, Salmon, Yellowtail
80 per platter

Signature
Scallop, Toro, Seasonal Prime
150 per platter

Dessert Canapés

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

96 PER PERSON

Salt & Pepper Squid

Edamame Gyoza
Szechuan Pepper Dressing

Smoked Salmon Bao Bun
Ikura

Maki Roll Selection
Spicy Tuna, Salmon and Avocado, Asparagus and Mushroom

Whole Baby Chicken
Hummus & Yuzu

Miso Eggplant

Steamed Rice

Coffee & Caramel Delice
Blackberry & Yuzu Sorbet

Menu Two

139 PER PERSON

Pink Shrimp Tempura
Yuzu Mayo

Yellowtail Sashimi
Mandarin Ponzu

Crispy Duck
Watermelon Salad, Pomegranate

Sashimi and Maki Selection
Salmon, Tuna & Yellowtail Sashimi
Spicy Tuna, Salmon and Avocado, Asparagus and Mushroom

Caramelised Black Cod
Spicy Miso

Spicy Beef Tenderloin

Grilled Sweet Potato
Coconut Wasabi

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

Served family style in the middle of the table.

Menu Three

178 PER PERSON

Oysters' Gillardeau
Smoked Chilli Sauce

Erynguii Tempura

O-Toro Tartar toast

Wagyu Gyoza
Foie Gras & Truffle

Isle of Mull Scallops
Kimchi & Pickled Apple

Premium Sashimi & Maki Roll Selection
King Crab California, Wagyu Gunkan
Botan Ebi, Toro & Yellowtail sashimi

Chilean Sea Bass
Ranson Miso & Truffle

USDA New York Striploin

Grilled Asparagus
Smoked Creamy Ponzu

Kimchi Rice

Signature Dessert Plater

Enhance your Menu

Shaves of Black Truffle 12 per person

Wagyu 40 per person

Tasting Menu

Please advise of any dietary requirements in advanc

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.

Additional Items

7.5 per dish, served sharing style – one dish between two guests.

Broccoli, Spicy Quinoa
Green Asparagus, Smoked Creamy Ponzu
Grilled Sweet Potato, Coconut Wasabi
Kimchi Fried Rice

Celebration Cakes

Cakes are made to order, depending upon the size of the party, and priced at 7.50 per person. Personalised dedications are available upon request, and we would be delighted to present, cut, and serve the cake at your table.

If you would like to provide your own cake, there is a charge of 5.00 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

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

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BERKELEY SQUARE HOUSE, BERKELEY SQUARE, LONDON WI 6BR
T. 020 3764 2000 | WWW.SEXYFISH.COM