



SEXY FISH

セクシーフィッシュ

A decorative border surrounds the central text, featuring various sea creatures and plants. At the top left, a brown fish swims near green seaweed. At the top right, another brown fish is near blue seaweed. On the left side, a large purple jellyfish with long tentacles is prominent, along with a yellow ribbon-like plant. On the right side, there is a large purple plant with long, flowing tentacles and two yellow seahorses. At the bottom left, a blue fish is near blue coral. At the bottom right, a green fish is near green seaweed. The background is a light, textured beige color.

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THE MENU

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. Please select one menu for your whole party.

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



CANAPÉS

LIGHT BITES

Prawn Gyoza, Soy & Ginger Dressing 5

Watermelon & Feta with Yuzu Kosho 3

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

Chunky Tuna Tartare, Barley Miso & Spring Onion 6

Yellowtail Sashimi Green Mandarin Ponzu & Myoga 4

Spicy Yellowtail Roll 5

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 and Asparagus Skewer 6.5

Pork Belly Skewer 5.5

Toro Caviar Toast 10

Wagyu Tataki 10

Wagyu Beef Gyoza, Ginger & Black Truffle 8.5

Edamame & Wasabi Croquettes 4



CANAPÉS

BIGGER BITES

Tofu Bun 5

Rock Shrimp Slider 12

Karage Chicken Bun 6

Black Cod Loli, Spice Miso 14.5

Wagyu Toast, Smoked Kimchi,
Japanese Whisky Hollandaise 16

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

Spicy Lobster Taco 13

Yellowtail Taco 12

Beef Taco 11

Lobster Bun 13

Pork Belly Bun 8

Each platter serves six guests Signature Scallop,
Toro, Seasonal Prime 150

per platter Classic Tuna, Salmon, Yellowtail per platter 80

Blueberry Financier 3.5

Vanilla Cheesecake 3.5

Berry Pavlova 3.5

Chocolate Tart 3.5

Mini Doughnuts, Chocolate Sauce & Exotic Curd 3.5



MENU ONE

£100 PER PERSON

Salt & Pepper Squid

Edamame Gyoza, Szechuan Pepper

Salmon Ceviche

Maki Roll Selection

Spicy Tuna, Spicy Yellowtail and Salmon Avocado

Whole Baby Chicken, Pickles

Salmon Teriyaki

Tenderstem Broccoli, Spicy Quinoa

Steamed Rice

Coffee and Chocolate Delice,
Mint Chocolate Chip Ice Cream

MENU ENHANCEMENTS

PRICE PER PERSON

Premium Sushi Platter 25 | Shaves of Black Truffle 12

Wagyu 40 | Lobster 21

Signature Dessert Platter 10

Please note: If any of the above tasting menus are requested to be individually plated there will be an additional cost of £7 per person



MENU TWO

£130 PER PERSON

Rock Shrimp Tempura, Yuzu Mayo
Yellowtail Sashimi, Mandarin Ponzu
Crispy Duck & Watermelon Salad, Pomegranate

Sashimi* & Maki Roll Platter
*Salmon, Yellowtail and Tuna Sashimi,
Spicy Tuna and Salmon Avocado Maki*

Caramelised Black Cod, Spicy Miso
Spicy Beef Tenderloin, Ginger
Grilled Sweet Potato, Coconut Wasabi
Kimchi Fried Rice

Dessert Selection
Doughnuts, Cheesecake, Delice and Ice Cream

MENU ENHANCEMENTS

PRICE PER PERSON

Premium Sushi Platter 25 | Shaves of Black Truffle 12

Wagyu 40 | Lobster 21

Signature Dessert Platter 10

Please note: If any of the above tasting menus are requested to be individually plated there will be an additional cost of £7 per person



FISHMAS

£150 PER PERSON

Oysters' Gillardeau, Smoked Chilli Sauce
Eryngii Mushroom Tempura, Truffle
Tuna Tataki, Caviar, Truffle Mayo, Yuzu Soy

Wagyu Gyoza, Foie Gras & Truffle
Isle of Mull Scallops, Jalapeño & Pickled Apple

Premium Sashimi & Sushi Platter
*O-toro, Salmon and Yellowtail Sashimi,
Wagyu Nigiri, Snow Crab Nigiri*

Caramelised Black Cod, Spicy Miso
USDA Prime Ribeye, Seaweed Butter
Grilled Asparagus, Smoked Creamy Ponzu
Kimchi Fried Rice

Fishmas Platter
*Ginger & White Chocolate Santa Fish, Christmas Tree,
Reindeer, Snow Bauble, Mince Pie Ice Cream & Cranberry Sauce*

MENU ENHANCEMENTS

PRICE PER PERSON

Shaves of Black Truffle 12

Wagyu 40

Lobster Tempura 21

Please note: If any of the above tasting menus are requested to be individually plated there will be an additional cost of £7 per person



PREMIUM

£180 PER PERSON

Oysters' Gillardeau, Smoked Chilli Sauce

Totro Tartare & Caviar

Lobster Tempura

Turbot Carpaccio, White Truffle

Wagyu Toast, Smoked Kimchi, Hollandaise

Black Cod Croquette

Premium Sashimi & Sushi Platter

O-toro, Salmon and Yellowtail Sashimi,

Wagyu Nigiri, Snow Crab Nigiri

Wagyu Sirloin A5

Chilean Seabass, Gold & Caviar

Sweet Corn Fried Rice, Truffle

Fishmas Platter

*Ginger & White Chocolate Santa Fish, Christmas Tree,
Reindeer, Snow Bauble, Mince Pie Ice Cream & Cranberry Sauce*

MENU ENHANCEMENTS

PRICE PER PERSON

Shaves of Black Truffle 12

Wagyu 40

Lobster Tempura 21

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ADDITIONAL ITEMS

SIDES & SHARING DISHES

1 DISH PER 2 PEOPLE

Broccoli, Spicy Quinoa 7.5
Green Asparagus, Smoked Creamy Ponzu 7.5
Grilled Sweet Potato, Coconut Wasabi 7.5
Kimchi Fried Rice 7.5

CAKES

£7.5 PER PERSON

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

Burgundy Cherry Red Velvet
White Chocolate & Raspberry
Dark Chocolate & Pecan

TRUFFLE GIFT BOXES *£5.5 PER BOX*

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

SEXY FISH CHOPSTICK REST *£10 EACH*



A LA CARTE

BUILD YOUR EVENT FOOD - SHARING STYLE - PRICE PER PERSON

Please choose 1 from each section, plus 2 mains and 2 sides

SNACK

Salt and Pepper Squid 8
Rock Shrimp, Yuzu Mayo 9
Eryngii Tempura, Truffle Dip 9

COLD

Yellowtail, Mandarin Ponzu 9
Oyster, Smoked Chilli Sauce 6
Caviar Dip 15
Salmon & Chu Toro Tiradito 11

GYOZA

Prawn Gyoza,
Soy & Ginger Dressing 9
Edamame & Szechuan 8
Wagyu & Truffle 17

SKEWER

Scallop & Pickled Apple 9
Chilli Lime & Prawn 9
Pork Belly & Pear 8

SUSHI PLATTERS

Traditional 30

Premium 50

MAINS FISH

Black Cod 23
Grilled Sea Bass 18
Salmon Teriyaki 16
Shiso Lobster 41

SIDES VEG

Asparagus 6
Broccoli 7
Sweet Potato 6

MEAT

Spicy Beef 24
Baby Chicken 18
Wagyu Steak 53

WOK

Kimchi Rice 8
Truffle Sweetcorn Rice 13
Steamed Rice 4

DESSERT

Vanilla Cheesecake 10
Classic Platter 15
Coffee and Chocolate Delice, Spiced Mandarin Sorbet
(*1 delice per person) 9
Cinnamon Doughnuts (2 pieces) 8
Chocolate Fondant - Sharing (2 ppl per fondant) 8
Chocolate Fondant - Individually plated per person 16



*To enquire, please contact our private dining team
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