

SEXY FISH

セクシーフィッシュ



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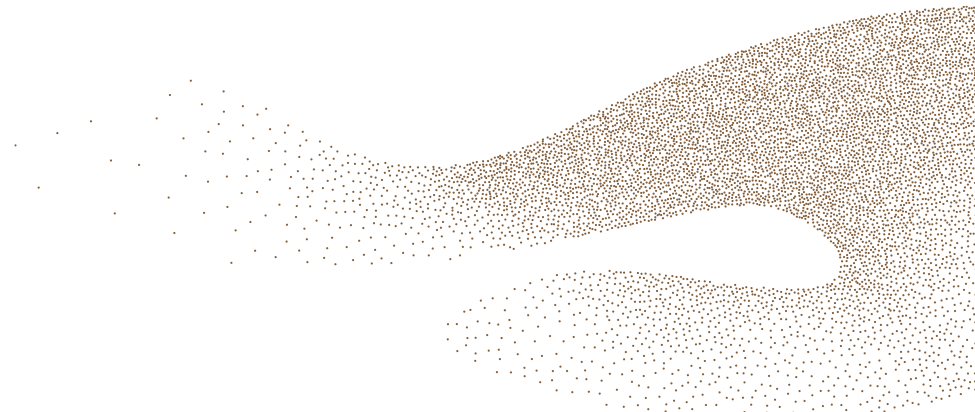
CANAPÉ LIGHT BITES 4

CANAPÉ BIGGER BITES 5

CORPORATE LUNCH MENUS 6

TASTING MENUS 8

ADDITIONAL ITEMS 11



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 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, KIMCHI MAYO 5

WATERMELON & FETA, YUZU KOSHU 4

CRISPY DUCK & WATERMELON, POMEGRANATE, CASHEWS & SAKURA HERBS 6.5

CHUNKY TUNA TARTARE, BARLEY MISO & SPRING ONION 6

YELLOWTAIL SASHIMI, GREEN MANDARIN PONZU & MYOGA 5

SPICY YELLOWTAIL ROLL 5

ASPARAGUS AND MUSHROOM ROLL 4

AVOCADO ROLL 2.5

BLOW TORCHED SALMON NIGIRI, SMOKED TOFU & YUZU KOSHO 5

TUNA NIGIRI, CAVIAR 7.5

WAGYU GUNKAN, BLACK TRUFFLE 7

ROCK SHRIMP TEMPURA 5

EDAMAME GYOZA, SZECHUAN PEPPER 4

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, SPICED MISO 14.5

WAGYU TOAST, SMOKED KIMCHI, JAPANESE WHISKY HOLLANDAISE 16

ISLE OF MULL SCALLOPS, JALAPEÑO SAUCE, PICKLED GREEN APPLE 9

SPICY LOBSTER TACO 13

YELLOWTAIL TACO 12

WAGYU TACO 14

LOBSTER BUN 13

PORK BELLY BUN 8

EACH PLATTER SERVES SIX GUESTS

SNOW CRAB, TORO, SEASONAL PRIME 150

PER PLATTER CLASSIC TUNA, SALMON, YELLOWTAIL 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

CORPORATE LUNCH MENUS

SHARING STYLE

MENU ONE

58 PER PERSON

SALT & PEPPER SQUID

EDAMAME GYOZA, SZECHUAN PEPPER

TIGER PRAWN TEMPURA, DASHI BROTH

SALMON & AVOCADO MAKI



WHOLE BABY CHICKEN, PICKLES

TENDERSTEM BROCCOLI, CHILLI SAUCE

STEAMED RICE



COFFEE & CHOCOLATE DELICE, MINT CHOCOLATE CHIP ICE CREAM

CORPORATE LUNCH MENUS

SHARING STYLE

MENU TWO
78 PER PERSON

ROCK SHRIMP TEMPURA, YUZU MAYO

PRAWN GYOZA, KIMCHI MAYO

CRISPY DUCK & WATERMELON SALAD, POMEGRANATE

SPICY TUNA MAKI

SPICY BEEF TENDERLOIN, GINGER

GRILLED ASPARAGUS, SMOKED CREAMY PONZU

KIMCHI FRIED RICE

CINNAMON DOUGHNUTS

PLEASE NOTE, IF ANY OF THE ABOVE TATSING MENUS ARE REQUESTED TO BE INDIVIDUALLY PLATED THERE WILL BE AN ADDITIONAL COST OF £7 PER PERSON. IF ANY CHANGES TO THE DISHES ON THESE MENUS ARE REQUESTED PLEASE CONFIRM THE PRICE AMENDMENTS WITH THE KITCHEN PRIOR TO AGREEING THE CHANGE WITH THE GUEST.

TASTING MENUS

SHARING STYLE

MENU ONE

95 PER PERSON

EDAMAME FOR THE TABLE

SALT & PEPPER SQUID
PRAWN GYOZA, KIMCHI MAYO
SALMON CEVICHE

MAKI ROLL SELECTION
SPICY TUNA, SPICY YELLOWTAIL AND SALMON AVOCADO

WHOLE BABY CHICKEN, PICKLES
SALMON TERIYAKI
TENDERSTEM BROCCOLI, CHILLI SAUCE
STEAMED RICE

COFFEE & CHOCOLATE DELICE, MINT CHOCOLATE CHIP ICE CREAM

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. IF ANY CHANGES TO THE DISHES ON THESE MENUS ARE REQUESTED PLEASE CONFIRM THE PRICE AMENDMENTS WITH THE KITCHEN PRIOR TO AGREEING THE CHANGE WITH THE GUEST.

TASTING MENUS

SHARING STYLE

MENU TWO
130 PER PERSON

EDAMAME FOR THE TABLE

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

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TASTING MENUS

SHARING STYLE

MENU THREE
150 PER PERSON

EDAMAME FOR THE TABLE

ERYNGII MUSHROOM TEMPURA, TRUFFLE
TUNA TATAKI, CAVIAR, TRUFFLE MAYO, YUZU SOY
WAGYU & FOIE GRAS GYOZA, TRUFFLE
ISLE OF MULL SCALLOPS, JALAPEÑO & PICKLED APPLE

PREMIUM SASHIMI & SUSHI PLATTER
O-TORO, SALMON AND YELLOWTAIL SASHIMI
WAGYU NIGIRI, SNOW CRAB NIGIRI

GRILLED LOBSTER, FERMENTED CHILLI, YUZU & MINT
JAPANESE A5 WAGYU SIRLOIN
GRILLED ASPARAGUS, SMOKED CREAMY PONZU
TRUFFLED SWEET CORN RICE

SIGNATURE DESSERT PLATTER
CHOCOLATE FONDANT, MINI CHEESECAKE, MINI DOUGHNUTS
FRESH FRUITS, ICE CREAM AND SORBET SELECTION

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. IF ANY CHANGES TO THE DISHES ON THESE MENUS ARE REQUESTED PLEASE CONFIRM THE PRICE AMENDMENTS WITH THE KITCHEN PRIOR TO AGREEING THE CHANGE WITH THE GUEST.

SIDES SHARING DISHES

1 DISHES PER 2 PEOPLE

BROCCOLI, CHILLI SAUCE 7.5
GREEN ASPARAGUS, SMOKED CREAMY PONZU 7.5
GRILLED SWEET POTATO, COCONUT WASABI 7.5
KIMCHI FRIED RICE 7.5

ENHANCE OMAKASE MENU

ENHANCEMENTS ARE SERVED FOR THE WHOLE GROUP AND PRICED PER PERSON

PREMIUM SUSHI PLATTER 25
SHAVES OF BLACK TRUFFLE 12
WAGYU 40
LOBSTER 21
LOBSTER TEMPURA 21
SIGNATURE DESSERT PLATTER 10
SEXY TREATS 3

CAKES

7.50 PER PERSON

BURGUNDY CHERRY RED VELVET
WHITE CHOCOLATE & RASPBERRY
DARK CHOCOLATE & PECAN

TRUFFLE GIFT BOXES

5.50 PER BOX

HANDMADE CHOCOLATE TRUFFLES PRESENTED IN A SEXY FISH BOX
ARE AVAILABLE FOR GUESTS TO TAKE HOME

SEXY FISH CHOPSTICK REST

10 EACH

TO ENQUIRE, PLEASE CONTACT
OUR PRIVATE DINING TEAM
EMAIL: EVENTS@CAPRICE-HOLDINGS.CO.UK
OR CALL 020 3727 6549

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