



## *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.



## — 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
Edamame Gyoza, Szechuan Pepper 3	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**

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 7

Sexy Fish Croquette  
with Smoked Aioli 6

Gochujang & Miso  
Lamb Lollipops 11

Karage Chicken Bun 5

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**

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**  
*Szechuan 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*



## — 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**

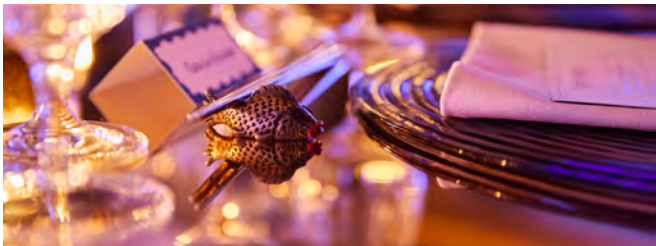
*Soft hocolate sponge with sugared pecan nuts, caramel milk chocolate mousse and exotic curd.*

### *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





### *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.

# Cocktails

## Alcoholic

### COCONUT & LEMONGRASS

*DELICATE*

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

16

### PASSION FRUIT MARTINI

*Wyborowa Vodka, Passion fruit,  
Cointreau, Agave*

17.50

### CUCUMBER & DILL

*FIZZY*

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

19

### SOUR CREAM & LIME

*LUSCIOUS*

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

22

### TAMARIND & HONEYCOMB

*CRUNCHY*

*Toki Whisky, Tamarind, Honeycomb*

17

### ALMOND & ORANGE

*MARTINI*

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

23

### ESPRESSO MARTINI

*Wyborowa Vodka, Expre Tosolini Café, Espresso*

17.50

### PEANUT & BANANA MAI TAI

*Peanut infused Havana 3yo Rum, Banana  
Liqueur, Yuzu, Yellow Chartreuse,  
Cointreau, 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

# SEXY FISH

セクシーフィッシュ

## ———— CONTACT ————

To enquire, please contact our private dining team  
Email: [events@sexyfish.com](mailto:events@sexyfish.com) or all 020 7307 5904