

<https://www.privatediningrooms.co.uk/restaurant/the-coral-reef-room-at-sexy-fish/>

THE CORAL REEF ROOM AT
SEXY FISH
セクシーフィッシュ

— THE CORAL REEF ROOM —

Sexy Fish pairs contemporary cuisine with cutting-edge art and design to create a dynamic new dining experience. The Asian-inspired menus concentrate on fish and seafood, and are overseen by the Executive Chef. Martin Brudnizki Design Studio has masterminded the interiors. Art plays a vital role in the design and mood of the restaurant which features works from Damien Hirst, Frank Gehry and Michael Roberts.

THE ROOM

The Coral Reef Room is an exclusive and dramatically designed private dining space with an integral bar, two of the largest live coral reef tanks in the world, and seating for up to 48. The designers have put together a collection of materials and colours that capture the essence of the sea. The banquettes, booths and chairs are upholstered in aqua coloured leather and the walls are adorned with a keppel ribbed silk fabric. Michael Roberts has designed the bespoke patterned carpet in tonal blue hues.

ACCOMMODATING YOUR GUESTS

The Coral Reef Room is open 7 days a week and will serve lunch and dinner to up to 48 guests on round tables, and 30 on one table. There is a custom-built bar, with an off-white veined marble top and antique brass detailing, which has an additional 6 seats – perfect for after-dinner digestifs. Last drinks orders are at 1.30am with taxi time at 2am.



ABOUT THE CORAL REEF

The two fish tanks in The Coral Reef Room at Sexy Fish are truly magnificent. Measuring 6m and 4.5m, they are amongst the largest live coral tanks known. Each tank houses stunning petrified coral sculptures, specifically crafted to accommodate an exquisite collection of live coral and the perfect seascape for a colourful assortment of tropical fish. Tended to regularly by a dedicated professional team of fish lovers, the tanks will not be overstocked and regular tests will be carried out on the water quality and livestock husbandry.



FACILITIES & FURTHER INFORMATION

CAPACITY

20-48 seated / 60 standing reception

ACCESS, SERVICE & DEPARTURE TIMES

Lunch (*access*) 11.30am Lunch (*service*) 12pm - 4.30pm

Dinner (*access*) 6pm Dinner (*service*) 6.30pm - 2am (*last orders 1.30am*)

SERVICE

Service charge is 15% and all prices include VAT

BESPOKE

Flowers (one arrangement per round table, 3 on one long table) are provided in the private room. We can provide details of the florist should the guest require more arrangements

Menu cards can be printed and dedicated to the host's requirements and place cards are available for personal use

Candles are supplied appropriate for the table layout

AMENITIES

Live music can be arranged by management approval. An iPod docking station is available for the host's own use, or background music can be provided

AV equipment can be hired if required

Private cloakroom provided

Lift access available

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THE CORAL REEF ROOM
M E N U

THE MENUS

The Executive Chef has carefully crafted a selection of Asian-inspired menus especially 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: menu 1 is a traditional set menu, menus 2 to 6 are all served either tasting or sharing style depending on the clients preference and the format of the event.

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.

COCKTAILS

The story behind Sexy Fish's cocktail menu is one of fun and exploration. The bar team's sense of adventure has led them to the four corners of Asia. Dipping into history and tradition, they have chosen The Middle Kingdom, The Land of Gold, The Silk Route and The Gulf of Siam as their cornerstones.

WINE & SAKE

Sexy Fish Sommelier has put together a list of Champagnes, wine and sake to complement the Asian influenced dishes. The balanced and thought-provoking wine list collates vintages and cépages from all over the world.

— CANAPÉ SELECTION —

We recommend four light canapés per person prior to lunch or dinner.

For drinks receptions, we would advise guests to select a selection of four light and four substantial canapés per person

LIGHT CANAPÉS

SASHIMI & SUSHI

Tartare of Tuna, Soy Cured Egg Yolk
& Truffle £4.20

Seared Tuna, Dried Miso,
Pickled Cucumber £3.20

Sashimi Yellowtail Jalapeño Salsa,
Yuzu Soy £3.00

Sexy Fish Roll £5.60

California Roll £4.60

Salmon Avocado Roll £4.60

Spicy Tuna Roll £4.00

Spicy Salmon Roll £4.00

Salmon Avocado Roll £4.20

Shrimp Tempura Roll £4.60

Soft Shell Roll £4.60

Asparagus Roll £2.30

Cucumber Roll £2.30

Vegetable Roll £3.60

Avocado Roll £2.30

Blow Torched Salmon Nigiri £6.00

Yellowfin Tuna Nigiri £7.00

Yellowtail Nigiri £8.00

SKEWERS:

Shishito Peppers £2.00

Smoked Japanese Sausage £2.00

Asparagus Nuoc Cham £3.50

Octopus & Potato £3.25

Barbecued Rice, Smoked Aubergine
& Sesame £4.00

Beef Fillet Smoked Ancho Chilli
& Ginger Glaze £5.00

— CANAPÉ SELECTION —

SUBSTANTIAL CANAPÉS

BOWL & PLATE FOOD

Beetroot, Whipped Feta, Olives &
Hazelnuts £6.25

Grilled Avocado, Crispy Tofu,
Lime Dressing £5.75

Isle of Mull Scallops, Jalapeño Sauce,
Pickled Green Apple £8.00

Prawn Gyoza, Soy &
Ginger Dressing £12.50

Beef Gyoza, Ginger & Spring Onion
Dressing £14.50

Vegetable Gyoza, Sweet Chilli Dip £5.00

Crispy Duck & Watermelon with
Pomegranate, Cashews & Sakura Herbs
£7.75

Alaskan King Crab & Udon Noodles,
Cucumber, Green Chilli &
Ginger Dressing £8.75

Charred and Mixed Tomatoes with Tofu
Mayonnaise, Basil & Jalapeño £6.40

Fragrant Chicken with Roasted Peanuts,
Coconut & Chilli Dressing £6.75

Gochujang & Miso Lamb Lollipops £9.50

TACOS & BUNS

Spicy Lobster Taco £12.00

Yellowtail Taco £11.50

Beef Taco £11.00

Pork Belly Bun £5.00

Chicken Bun £5.00

Tofu Bun £4.00

Beef Slider £10.00

Rock Shrimp Slider £10.00

DESSERT CANAPÉS

£2.50

Bramley Apple Crumble Pie
Vanilla Cheesecake

Warm Caramelized Pineapple
& Coconut Cake

Mini Doughnuts, Chocolate Sauce,
Citrus Curd

Yuzu Meringue Pie
Soy & Caramel Millionaire

— SET MENU —

This menu is served to all guests
Please note any dietary requirements will be catered to separately

MENU 1
£65 PER PERSON

Beef Tataki

Crispy Shallots, Toasted Rice & Truffle

—

House Smoked Ora King Salmon

Yuzu & Miso Sauce, Herb Salad

—

White & Dark Chocolate Tofu

Candied Cocoa Nibs

—

Fresh Mint Tea, Coffee and Petits Fours

— TASTING AND SHARING —

These menus can be served as sharing or as individual courses

MENU 2

SHARING: £85 PER PERSON

TASTING: £95 PER PERSON

Seared Salmon

Seared Salmon Sashimi, Yuzu Soy, Olive & Sesame Oil



Marinated Beetroot Salad

Whipped Feta, Black Olives, Hazelnuts



Octopus Carpaccio

Lime & Ginger Vinaigrette, Pickled Shallots



Yakitori Glazed Baby Chicken

Shredded Leaf Salad, Parmesan



Vanilla Cheesecake

Griotte Cherries



Fresh Mint Tea, Coffee and Petits Fours

— TASTING AND SHARING —

MENU 3

SHARING: £95 PER PERSON

TASTING: £110 PER PERSON

Yellowtail Sashimi

Jalapeño Salsa, Yuzu Soy



Fragrant Chicken Salad

Roasted Peanuts, Coconut & Chilli Dressing



Prawn & Monkfish Yakitori

Shiso & Red Vinegar Dressing



House Smoked Ora King Salmon

Yuzu & Miso Sauce, Herb Salad



Yuzu Meringue



Fresh Mint Tea, Coffee and Petits Fours

— TASTING AND SHARING —

MENU 4

SHARING: £100 PER PERSON

TASTING: £135 PER PERSON

Sea Bass Tiradito

Yuzu Lemon, Olive Oil, Gochujang Miso, Baby Coriander



Alaskan King Crab & Udon Noodle Salad

Cucumber, Green Chilli & Ginger Dressing



Isle of Mull Scallops

Jalapeño Sauce, Pickled Green Apple



Gochujang & Miso Lamb Cutlets

Kyoto Cucumber



Black Sesame Crunch Bar

Raspberries and Milk Ice Cream



Fresh Mint Tea, Coffee and Petits Fours

— TASTING AND SHARING —

MENU 5

SHARING: £120 PER PERSON

TASTING: £140 PER PERSON

Sashimi & Maki Roll Platter

Pickled Ginger, Wasabi, Tartare of Yellowfin Tuna, Lotus Chips



Crispy Duck & Watermelon Salad

Pomegranate, Cashew & Sakura Herbs



Miso Glazed Chilean Sea Bass

Cauliflower Three Ways



USDA New York Strip

*Truffle, Wasabi & Ponzu Dressing
& Our Smoked Miso Steak Sauce*



Four Chocolate & Praline Fondant



Fresh Mint Tea, Coffee and Petits Fours

— TASTING AND SHARING —

MENU 6

SHARING: £150 PER PERSON

TASTING: £220 PER PERSON

Sashimi & Maki Roll Platter

Pickled Ginger, Wasabi, Tartare of Yellowfin Tuna, Lotus Chips



Alaskan King Crab & Udon Noodle Salad

Cucumber, Green Chilli & Ginger Dressing



Whole Lobster

Sancho pepper & Shiso Leaf Butter



Wagyu Beef Sirloin A5 100g

Served with Ponzu & Our Smoked Miso Steak Sauce



Four Chocolate & Praline Fondant



Fresh Mint Tea, Coffee and Petits Fours

— LUNCH MENU —

In addition to our other menus, this option is only available for lunch bookings taking place Monday to Sunday from 12 noon to 4.30pm, excluding December

The organiser is asked to choose the same one dish per course for all guests and any dietary requirements will be catered to separately

MENU 7

£55.00 PER PERSON

Seared Yellowfin Tuna

Dried Miso & Wood Sorrel, Pickled Cucumber

OR

Charred Mixed Tomatoes

Tofu Mayonnaise, Basil & Jalapeño Dressing

—
Sea Bream Fillet

Roasted Sesame Seeds

OR

Yakitori Glazed Baby Chicken

Shredded Leaf Salad, Parmesan

—
Caramelised Pineapple & Coconut Cake

—
Fresh Mint Tea, Coffee and Petits Fours

— ADDITIONAL ITEMS —

BAR SNACKS

£4.00 per person. Served sharing style

Edamame Beans
Seaweed Crackers
Squid Ink Crackers
Crispy Lotus Root

SIDE DISHES

£7.50 per dish. Served sharing style – one dish between two guests

Steamed Rice
Steamed Kai-Lan with Hot Chilli Sauce
Sautéed Spinach with Ponzu

CHEESE BOARDS

An additional course of British or European cheeses with our homemade crackers and pickles can be added to all menus at a supplement of £12.50 per person and can be served as individual boards or sharing style platters.

CELEBRATION CAKES

Handmade cakes with personalised dedications are available upon request. If the host would like to provide their own cake, there is an additional charge of £5.00 per person.

TRUFFLE GIFT BOXES

Handmade chocolate truffles presented in a Sexy Fish box for guests to take home are £5.50 per box.

— COCKTAILS —

CLASSIC BELLINI
Peach Purée, Prosecco
£12

APEROL SPRITZ
Aperol, Prosecco, Soda Water
£12

PASSION FRUIT MARTINI
Absolut Elyx, Cointreau, Passion Fruit, Agave
£14

CLASSIC MARTINI
Tito's Vodka or St George Terrior Gin, Noilly Prat
£14 / £15

NEGRONI
Beefeater Gin, Antica Formula, Campari
£12.50

OLD FASHIONED
Few Rye Whisky, Brown Sugar, Bitters
£19.25

TOMMY'S MARGARITA
Olmecca Altos Reposado Tequila, Agave, Lime
£14

DARK & STORMY
Gosling's Black Seal Rum, Ginger Beer
£12.50

MOSCOW MULE
Absolut Elyx Vodka, Lime, Ginger Beer
£14

ESPRESSO MARTINI
Wyborowa Vodka, Illy Espresso Liqueur, Coffee
£12

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— **CONTACT** —

For more details, please contact Jo Tomlin on
020 7307 5904 or jtomlin@sexyfish.com