

— 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 our 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 seven 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 six 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 are not overstocked and regular tests are 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, three on one long table) are provided in the private room. We can provide details of the florist should the host 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

THE CORAL REEF ROOM
M E N U

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 1 to 3 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 4 and 5 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.

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

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.

— CANAPÉ SELECTION —

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

For drinks receptions, we would advise guests to select a selection of four light bites and four to six bigger bites per person

LIGHT BITES

SASHIMI & SUSHI

Chunky Tuna Tartare, Barley Miso &
Spring Onions £6.00

Seared Tuna, Dried Miso,
Pickled Cucumber £5.00

Sashimi Yellowtail Jalapeño Salsa,
Yuzu Soy £3.50

Sexy Fish Roll £5.50

California Roll £4.00

Avocado Roll £2.50

Blow Torched Salmon Nigiri £4.00

Yellowfin Tuna Nigiri £5.00

Yellowtail Nigiri £6.00

SKEWERS

Octopus & Potato £3.50

Barbecued Rice, Smoked Aubergine
& Sesame £2.50

Beef Fillet, Smoked Ancho Chili
& Ginger Glaze £6.00

Beetroot, Rye Crumble
& Green Tea £4.00

Grilled Avocado, Crispy Tofu,
Lime Dressing £4.00

Crispy Duck & Watermelon with
Pomegranate, Cashews & Sakura Herbs
£7.50

Watermelon & Feta with Yuzu Koshu
£2.00

Prawn Gyoza, Soy &
Ginger Dressing £5.00

Wagyu Beef Gyoza, Ginger & Spring Onion
Dressing £7.50

Smoked Mushroom Gyoza Umeboshi &
Ginger £4.50

— CANAPÉ SELECTION —

BIGGER BITES

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

Gochujang & Miso Lamb
Lollipops £9.50

Spicy Lobster Taco £13.00

Chicken Bun £5.50

Yellowtail Taco £12.00

Beef Slider £10.00

Beef Taco £11.00

Rock Shrimp Slider £12.00

Pork Belly Bun £6.50

Tofu Bun £5.00

SUSHI PLATTERS

Each platter serves six guests

Classic

Tuna, Salmon, Yellowtail

£80 per platter



Signature

Scallop, Toro, Seasonal Prime

£150 per platter

DESSERT CANAPÉS

£3.50

Bramley Apple Crumble Pie

Vanilla Cheesecake

Warm Caramelized Pineapple
& Coconut Cake

Yuzu Meringue Pie

Soy & Caramel Millionaire

Mini Doughnuts, Chocolate Sauce,
Citrus Curd



— SHARING MENUS —

Served family style in the middle of the table

MENU 1

£85 PER PERSON

Padron Pepper Tempura *Dashi Broth*

Marinated Beetroot *Rye Crumble & Green Tea*

Maki Roll Selection *Spicy Tuna, Spicy Yellowtail and Cucumber*



Kimchi Marinated Octopus *Yuzu Pickled Fennel*

Smoked Mushroom *Gyoza Umeboshi & Ginger*



Whole Baby Chicken Yakitori *Eggplant & Shiso*

Steamed Rice



Yuzu Marshmallow



Fresh Mint Tea, Coffee & Petits Fours

— SHARING MENUS —

MENU 2

£120 PER PERSON

Salt & Pepper Squid

Yellowtail Sashimi *Green Mandarin Ponzu & Myoga*

Crispy Duck & Watermelon *Pomegranate & Cashew*

Smoked Mushroom Gyoza *Umeboshi & Ginger*



Sashimi & Maki Roll Platter

Pickled Ginger, Wasabi, Lotus Chips



Miso Glazed Chilean Sea Bass, *Cauliflower Three Ways*

USDA New York Strip, *Wasabi*

& Our Smoked Miso Steak Sauce

Sautéed Spinach *Garlic Ponzu*

Steamed Rice



Four Chocolate & Praline Fondant



Fresh Mint Tea, Coffee & Petits Fours

— SHARING MENUS —

MENU 3

£180 PER PERSON

Rock Shrimp Tempura



Sea Bass Sashimi *Yuzu and Caviar*

Fragrant Lobster *Chilli, Pomelo & Coconut*

Wagyu Gyoza *Foie Gras & Black Truffle*



Signature Sashimi & Maki Roll Platter

Pickled Ginger, Wasabi, Lotus Chips



Madagascan Jumbo Tiger Prawn

Miso Glazed Chilean Sea Bass *Cauliflower Three Ways*



Japanese Wagyu A4 Sirloin

Steamed Tenderstem Broccoli *Spicy Quinoa*

Steamed Rice



Signature Dessert Platter



Fresh Mint Tea, Coffee & Petits Fours

— SHARING MENUS —

ENHANCE YOUR SHARING MENU:

Signature Sushi Platter *£25 per person*

Pickled Ginger, Wasabi, Lotus Chips

Signature Dessert Platter *£8 per person*

Shaves of Black Truffle *£12 per person*





— TASTING MENUS —

Served individually plated in a succession of courses

MENU 5

£95 PER PERSON

Sea Bass Tiradito *Yuzu Lemon & Gochujang Miso*

Salt & Pepper Squid



Marinated Beetroot *Rye Crumble & Green Tea*

Smoked Mushroom *Gyoza Umeboshi & Ginger*



Sashimi & Maki Roll Platter

Pickled Ginger, Wasabi, Lotus Chips



Whole Baby Chicken Yakitori *Eggplant & Shiso*

Steamed Rice



Caramelised Pineapple & Coconut Cake



Fresh Mint Tea, Coffee & Petits Fours

— TASTING MENUS —

MENU 6

£120 PER PERSON

Yellowtail Sashimi *Green Mandarin Ponzu & Myoga*

Salt & Pepper Squid



Crispy Duck & Watermelon *Pomegranate & Cashew*

Prawn Gyoza *Soy & Ginger Dressing*



Sashimi & Maki Roll Platter

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



Thai Spiced Stone Bass *Green Papaya Salad & Red Chilli*

Grilled Sweet Potato *Chilli & Coriander*



Beef Tenderloin *Ginger & Black Pepper*

Sautéed Mushroom & Miso



Four Chocolate & Praline Fondant



Fresh Mint Tea, Coffee & Petits Fours

— TASTING MENUS —

SEKUSHI TASTING MENU

£245 PER PERSON

To offer you a truly unique experience, our Executive Chef will create a completely bespoke and seasonal menu for your entire party.

The Sekushi (Japanese for ‘sexy’) is designed to be served as individual plates with accompaniment of shared sides.

Please advise of any dietary requirements in advance

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ENHANCE YOUR TASTING MENU:

Signature Sushi Platter *£25 per person*

Signature Dessert Platter *£8 per person*

Lobster *£21 per person*

Wagyu *£40 per person*

— KUIKKU LUNCH —

A leisurely lunch is a luxury few of us can afford very often - with this in mind, our Executive Chef has created the Kuikku (Japanese for quick) menu. This option is only available for lunch bookings taking place Monday to Friday from 12 noon to 4.30pm, excluding December

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

£45 PER PERSON

Cracker Selection *Seaweed Crackers,*
*Squid Ink Crackers, Crispy Lotus Root**

Crispy Duck & Watermelon
Pomegranate & Cashew

Chicken Breast *Caramelised Mushroom & Shiso*

or

Salmon Fillet *Yuzu Hollandaise*

Steamed Rice*
Steamed Tenderstem Broccoli *Spicy Quinoa**

Vanilla Cheesecake *Griotte Cherries*

*Tea, Coffee & Petit Fours are not included
but can be added with a supplement of £8.50*

** shared with the table*

— ADDITIONAL ITEMS —

BAR SNACKS

£5.00 per person - selection of four

Crispy Sweet Potato
Crispy Bacon
Crispy Squid Bread
Crispy Yuba
Crispy Kale
Crispy Lotus Root
Nori & Sesame

LATE NIGHT SNACKS

For a post 10pm 'pick me up', please select a maximum of three items per person from the following;

- Sushi & Sashimi (full selection on page 7)
- Rock Shrimp Tempura
- Beef & Rock Shrimp Sliders

SIDE DISHES

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

Shishito Peppers
Steamed Tenderstem Broccoli, Spicy Quinoa
Green Beans, XO Sauce & Feta
Sautéed Spinach, Garlic Ponzu
Grilled Sweet Potato, Chilli & Coriander
Sautéed Mushroom & Miso

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

Wyborowa Vodka, , 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
£13.50

OLD FASHIONED

Few Rye Whisky, Brown Sugar, Bitters
£19.25

TOMMY'S MARGARITA

Olmeca Altos Reposado Tequila, Agave, Lime
£14

DARK & STORMY

Gosling's Black Seal Rum, Ginger Beer
£12.50

MOSCOW MULE

Wyborowa Vodka, Lime, Ginger Beer
£12.50

ESPRESSO MARTINI

Wyborowa Vodka, Nola Coffee Liqueur, Coffee
£12.50

— CONTACT —

For more details, please contact Jo Tomlin on
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