

— 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 are all overseen by our Executive Chef, and concentrate on fish and seafood. Martin Brudnizki Design Studio has masterminded the interiors, with art playing a vital role in the design and mood of the restaurant which features works from Damien Hirst, Frank Gehry and Michael Roberts.

THE SPACE

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 guests. The designers have put together a collection of materials and colours that masterfully capture the essence of the sea. The banquettes, booths and chairs are upholstered in aqua coloured leather and completed with antique brass detailing, paired with walls adorned with keppel ribbed silk fabric.

THE DETAILS

The Coral Reef Room is open seven days a week and serves lunch and dinner for up to 48 guests across four round tables, 30 on one table, and can accommodate up to 60 guests for canapé receptions. There is a custom-built private bar, with an off-white veined marble top and antique brass detailing, which has an additional five seats – perfect for after-dinner digestifs.



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)

Sunday Dinner (*service*) 6:30pm - 1am (last orders: 12:30am)

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 or a DJ can be arranged by management approval. An Aux cable 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.





— CONTACT —

For more details, please contact Oscar Wilkie on
020 7307 5904 or owilkie@caprice-holdings.co.uk



Measuring 6m and 4.5m, the two fish tanks in The Coral Reef Room at Sexy Fish are amongst the largest live coral tanks known, containing almost 300 fish between them. 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.

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 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

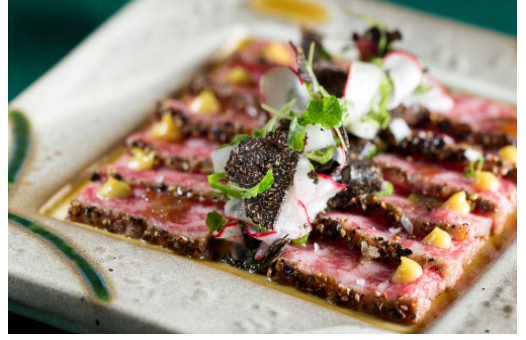
We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

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.



— 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

SASHIMI & SUSHI

Chunky Tuna Tartare, Barley Miso
& Spring Onions 6

Yellowtail Sashimi
Green Mandarin Ponzu & Myoga 4

Sexy Fish Roll 5.5

California Roll 4

Avocado Roll 2.5

Blow Torched Salmon Nigiri with Smoked
Tofu & Yuzu Kosho 4.50

Tuna Nigiri with Caviar 6.50

Smoked Eel & Foie Gras 5

SKEWERS

Rock Shrimp Tempura 5

Barbecued Rice, Smoked Aubergine
& Sesame 2.5

Beef Fillet, Smoked Ancho Chili
& Ginger Glaze 6.5

Beetroot, Rye Crumble
& Green Tea 4

Grilled Avocado, Crispy Tofu,
Lime Dressing 4

Maple Glazed Pork Belly 4

King Crab 10

Crispy Duck & Watermelon with
Pomegranate, Cashews & Sakura Herbs
7.5

Watermelon & Feta
with Yuzu Kosho 2.5

Prawn Gyoza, Soy &
Ginger Dressing 5

Wagyu Beef Gyoza,
Ginger & Black Truffle
8

Smoked Mushroom Gyoza
Umeboshi & Ginger 4.5

— CANAPÉ SELECTION —

BIGGER BITES

Isle of Mull Scallops, Jalapeño Sauce, Pickled Green Apple 8	Gochujang & Miso Lamb Lollipops 9.5
Spicy Lobster Taco 13	Chicken Bun 7
Yellowtail Taco 12	Beef Slider 11
Beef Taco 11	Rock Shrimp Slider 12
Pork Belly Bun 7	Tofu Bun 5
Black Cod & Prawn Croquettes 12	Edamame & Wasabi Croquettes 7

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

Pink Lady Crumble Pie	Key Lime Meringue Pie
Vanilla Cheesecake	Ice Pralines
Warm Pineapple & Yuzu Cake	Mini Doughnuts, Chocolate Sauce & Exotic Curd

Combination of Five

12

SUSHI RECEPTION

Our Sushi Reception is an elaborate and immersive experience offering guests a unique opportunity to enjoy the finest sashimi and sushi we offer.

Set amongst the aquariums of the private dining space, our fine ingredients are beautifully presented on ice blocks and uniquely sculpted bronze shells, whilst our talented Sexy Fish sushi chefs skilfully prepare an array of intricate sashimi and sushi bites in front of guests as they enjoy their reception drinks and canapes. The prepared sushi will then be served out to guests 'over the counter' style and in our infamous sushi shells, all whilst taking in the aquatic ambiance of our beautiful private dining space.

Recommended to be served in addition to other canape dishes and/or seated dinner, the above demonstration includes three or five pieces per person.

30 per person (*three pieces*) or 50 per person (*five pieces*)

350 set-up and preparation fee

Includes all set up, equipment and exclusive use of one of our sushi chefs throughout

**All prices are subject to a 15% gratuity charge.*

**Minimum Guest Numbers Required*



— SHARING MENUS —

Served family style in the middle of the table.

MENU ONE
85 PER PERSON

Pumpkin Tempura
Ginger Broth

Burrata & Kimchi
Homemade Crackers

Maki Roll Selection
*Spicy Tuna, Spicy Yellowtail & Cucumber,
Avocado & Asparagus*



Skewered Beef
Green Asparagus & Smoked Ancho Chilli

Smoked Mushroom Gyoza
Umeboshi & Ginger



Whole Baby Chicken Yakitori
Eggplant & Shiso

Steamed Rice



Pineapple & Yuzu Cake
Champagne Sorbet



Fresh Mint Tea, Coffee & Petits Fours

MENU TWO
125 PER PERSON

Salt & Pepper Squid

Yellowtail Sashimi
Green Mandarin Ponzu & Myoga

Crispy Duck & Watermelon
Pomegranate & Cashew

Glazed Pork Belly
Pear & Ginger



Sashimi & Maki Roll Platter
Pickled Ginger & Wasabi



Spicy Miso Caramelised Black Cod

USDA New York Strip
Wasabi & Smoked Miso Steak Sauce

Steamed Tenderstem Broccoli
Spicy Quinoa

Steamed Rice



Four Chocolate Fondant
Burnt Honey Ice Cream



Fresh Mint Tea, Coffee & Petits Fours

— SHARING MENUS —

MENU THREE
160 PER PERSON

Eringi Mushroom &
Black Truffle Tempura

Isle of Mull Scallops
Yuzu and Caviar

Fragrant Lobster
Chilli, Pomelo & Coconut

Wagyu Beef Gyoza
Ginger & Black Truffle

Premium Sashimi & Maki Roll Platter
Pickled Ginger & Wasabi

Madagascan Jumbo Tiger Prawn

Miso Glazed Chilean Sea Bass
Cauliflower

Japanese Wagyu A4 Sirloin

Green Asparagus
Smoked Creamy Ponzu

Steamed Rice

Signature Dessert Platter

Fresh Mint Tea, Coffee & Petits Fours

**ENHANCE YOUR
SHARING MENU**

Premium Sushi Platter *25 per person*
Pickled Ginger & Wasabi

Signature Dessert Platter *8 per person*

Shaves of Black Truffle *12 per person*



— TASTING MENUS —

Served individually plated in a succession of courses.

MENU FOUR

95 PER PERSON

Sea Bass Tiradito

Yuzu Lemon & Gochujang Miso

Salt & Pepper Squid

Burrata & Kimchi

Homemade Crackers

Prawn Gyoza

Soy & Ginger Dressing

Sashimi & Maki Roll Platter

Pickled Ginger & Wasabi

Isle of Mull Scallop

Jalapeno Sauce & Pickled Green Apple

Baby Chicken Yakitori

Eggplant & Shiso

Steamed Rice

Pineapple & Yuzu Cake

Champagne Sorbet

Fresh Mint Tea, Coffee & Petits Fours

MENU FIVE

130 PER PERSON

Salt & Pepper Squid

Yellowtail Sashimi

Green Mandarin Ponzu & Myoga

Crispy Duck & Watermelon

Pomegranate & Cashew

Prawn Gyoza

Soy & Ginger Dressing

Sashimi & Maki Roll Platter

Pickled Ginger & Wasabi

House Smoked Ora King Salmon

Herb Salad & Yuzu Miso

Green Beans

XO Sauce & Feta

Beef Tenderloin

Ginger & Black Pepper

Kimchi Fried Rice

Four Chocolate Fondant

Burnt Honey Ice Cream

Fresh Mint Tea, Coffee & Petits Fours

— TASTING MENUS —

SEKUSHI 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.

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

Please advise of any dietary requirements in advance

ENHANCE YOUR TASTING MENU:

Premium 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.

55 PER PERSON

Shared Maki Selection

Avocado & Asparagus, Spicy Tuna

Crispy Duck & Watermelon

Pomegranate & Cashew



Whole Baby Chicken Yakitori

Eggplant & Shiso

or

Salmon Teriyaki

Yuzu Hollandaise

Steamed Rice*

Steamed Tenderstem Broccoli*

Spicy Quinoa



Vanilla Cheesecake

Strawberry & Golden Lime Sorbet



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

** shared with the table*

— ADDITIONAL ITEMS —

SIDE DISHES

7.5 per dish. Served sharing style – one dish between two guests.

Green Beans, XO Sauce & Feta
Steamed Tenderstem Broccoli, Spicy Quinoa
Sautéed Spinach, Garlic Ponzu
Grilled Sweet Potato, Chilli & Coriander
Green Asparagus, Smoked Creamy Ponzu

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 confit.

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.

Milk Chocolate & Yuzu

Almond joconde sponge with crunchy hazelnut praline and yuzu cremeux. An insert of mandarin marmalade, Ecuadorean milk chocolate mousse, yuzu & mandarin jelly.

Dark Chocolate & Pecan

Soft chocolate sponge with sugared pecan nuts, Madagascan dark chocolate ganache. Layers of caramel milk chocolate mousse and soft passion fruit jelly.

TRUFFLE GIFT BOXES

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

CHOPSTICK GIFT BOXES

A beautiful gift box containing a set of bespoke gold Sexy Fish chopsticks and one of our iconic Sexy Fish brass rests for 35 per box.



— COCKTAILS —

MONKEY COLLINS

*Monkey 47 Gin, Butternut Squash, Pineapple, Dill,
Coriander, Soda Water, Gruyère*
19

JAPANESE KIR

Japanese Falernum, Grace Kosku White Wine
12

SANCHO PANZA

*Sansho Pepper-Infused Havana Club 3yo Rum, Selección de
Maestros Rum, Umeboshi, Il Nostro Chinotto*
14

ESPRESSO MARTINI

Ketel One, Illy Liquore di Caffè, Heaven Sake, Espresso
14

KIR ROYAL

Champagne, Cassis
16.25

PASSION FRUIT MARTINI

*Wyborowa Vodka, Passion fruit, Heaven Sake,
Cointreau, Agave*
14

MOSCOW MULE

Wyborowa Vodka, Lime, Ginger Beer
12.5

SEXY SCARLET

*Tanqueray No. Ten Gin, Blackberry & Sage Cordial,
Bergamot, Pineapple & Star Anise Bitters, Lager*
16



SEXY FISH

セクシーフィッシュ

— CONTACT —

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