



ASIA DE CUBA

FESTIVE GROUP MENU 1

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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RED SNAPPER CEVICHE
thai chilli, red onion, coriander, plantain

'THE CRISPY CALAMARI' SALAD
banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

BLACK BEAN & PLANTAIN EMPANADAS
rocoto sweet & sour

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SEVEN SPICE ROASTED CHICKEN
snow peas, shiitake mushrooms, black bean congri, manchego

SEARED TUNA
white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette

CHILLI-RUBBED SCALLOPS
black rice, black beans, roasted cauliflower, japanese aioli

TRADITIONAL TURKEY
all the trimmings
(supplement £10 per person)

GRILLED MARKET VEGETABLES

PLANTAIN FRIED RICE
avocado ceviche, maduros

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TRES LECHES DE CHOCOLATE
chocolate szechuan peppercorn ice cream

LEMON & LIME TART
pineapple & szechuan pepper confit, coconut meringue, tropical sorbet

MEXICAN DOUGHNUTS
choice of caramel or thai chilli chocolate

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COFFEE & MINCE PIES