



ASIA DE CUBA

FESTIVE GROUP MENU 2

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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GROUPE SASHIMI
mojo amarillo, sofrito crudo, radish

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

RED QUINOA SALAD
grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette

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MOJO DUCK CONFIT
brown rice, orange, thai basil, thai chilli, poached egg

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

ROCOTO-GLAZED BLACK COD
orange mojo, avocado pablano purée

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

CHINESE EGGPLANT & SWEET PLANTAIN RAGU

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THAI COCONUT & LEMONGRASS FLAN
orange consommé, caramel

GUAVA-WHIPPED LAYERED CHEESECAKE
coconut tuile, dehydrated tropical fruit

MEXICAN DOUGHNUTS
choice of caramel or thai chilli chocolate

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COFFEE & MINCE PIES