



ASIA DE CUBA

FESTIVE GROUP MENU 3

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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COBIA SASHIMI

thai mango salad, rocoto miso vinaigrette, yuzu pickled mango

ROPA VIEJA SPRING ROLLS

slow-braised short ribs, rocoto sweet & sour

FIRE & ICE SHRIMP SALAD

watermelon, cucumber, napa cabbage, sesame, crispy wonton

CHIPOTLE-GLAZED TOFU

asian greens, green papaya salad

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ROCOTO-GLAZED BLACK COD

orange mojo, avocado poblano purée

NEW YORK STRIP STEAK

crispy chipotle soy boniato, hearts of palm

SPICY LOBSTER SOFRITO

udon noodles, thai chilli, asian greens

TRADITIONAL TURKEY

all the trimmings

(supplement £10 per person)

CREAMY CONGRI

SAUTÉED BOK CHOY

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TRES LECHE DE CHOCOLATE

chocolate szechuan peppercorn ice cream

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