



ASIA DE CUBA

**NEW YEAR'S EVE MENU
EARLY SITTING**

5 COURSES | 75 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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sbe

CEVICHE

SALMON

citrus cured, passion fruit leche de tigre, cucumber shiso salsa

STARTERS

VEGETABLE SPRING ROLLS

sriracha aioli

TUNAPICA TARTARE

*crispy wonton, spanish olives, currants, toasted coconut, almonds,
avocado ceviche*

ROASTED DUCK SALAD

*almonds, mandarin orange, napa cabbage, radicchio, baby sorrel,
spicy miso vinaigrette*

INTERMEZZO

MOJITO SORBET

MAINS

CUMIN-DUSTED TUNA

white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette

COFFEE-CRUSTED RIBEYE

vine tomatoes, shiso mojo butter, wasabi miso potato purée

SIDES

PLANTAIN FRIED RICE

SAUTÉED BOK CHOY

...AND FOR PARTIES OF 4+

ASIAN GRILLED LAMB CUTLETS

black beans, roasted corn hash, green herb vinaigrette

DESSERTS

CHEF'S SELECTION OF DESSERTS

FILTER COFFEE & TEA