



ASIA DE CUBA

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

5 COURSES | 135 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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ON ARRIVAL

LAURENT-PERRIER LA CUVÉE BRUT, NV - 125ML

CEVICHE

GROUPER

mojo amarillo, sofrito crudo, radish

STARTERS

TUNAPICA TARTARE

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

VEGETABLE SPRING ROLLS

srirachi aioli

ROASTED DUCK SALAD

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

INTERMEZZO

MOJITO SORBET

MAINS

CHILLI-RUBBED SCALLOPS

black rice, black beans, roasted cauliflower, japanese aioli

COFFEE-CRUSTED RIBEYE

vine tomatoes, shiso mojo butter, wasabi miso potato purée

CUMIN-DUSTED TUNA

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

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

LATE NIGHT REFRESHMENT

served at 12:45am

CUBANO SANDWICHES

slow-roasted pork, ham, swiss cheese, pickles, mustard