



ASIA DE CUBA

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

5 COURSES | 135 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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sbe

ON ARRIVAL

PERRIER-JOUËT GRAND BRUT, FRANCE, NV - 125ML

CEVICHE

MUSHROOM CEVICHE
chilli, red onion, coriander, lime juice

STARTERS

VEGETABLE SPRING ROLLS
sriracha aioli

BEET PICA
almonds, coconut, currants

ASIA DE CUBA SALAD
banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

INTERMEZZO

MOJITO SORBET

MAINS

VEGETARIAN SOFRITO PAD THAI
shimeji mushrooms, peppers, gai choy, bean shoots, peanuts

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

SIDES

CHINESE EGGPLANT & PLANTAIN FRICASSEE

PLANTAIN FRIED RICE

SAUTÉED BOK CHOY

DESSERTS

CHEF'S SELECTION OF DESSERTS

FILTER COFFEE & TEA

LATE NIGHT REFRESHMENT

served at 12:45am

SNACKS

guava & cream cheese pastelitos, black bean empanadas