

SHARED DINNER MENUS

For 12 people and above

A sharing concept of highly creative fusion of Asian and Latino cuisines

MENU I

Noodle box

Sauteed Asian Vegetables, Rice Noodles and Mushroom Chili Broth, Hoisin Sauce

Braised Oxtail Spring Rolls

Siracha Ketchup and Papaya Black Bean Relish, Port Wine Reduction

Calamari Salad 'Asia De Cuba'

Crispy Calamari with Hearts of Palm, Chayote, Banana, Cashew Nuts
Roquette and Curly Endive with Sesame Orange Dressing

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Sweet Soy Salmon

Sauteed Asian Mushrooms, Cucumber Escabeche

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Fruit Salsa and Tamarind Sauce

Palomillo of Lamb

Pan Seared with Sofrito of Stir-fried Peppers, Onions and Japanese Eggplant,
Watercress Salad with Orange Oil

Plantain Fried Rice with Avocado Salad Wok Sautéed Vegetables

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Fresh Fruit Salad

with Passion Fruit and Chilli Sauce with Banana and Orange Sorbet

Coffee Brownie

Chocolate Fudge Sauce, Kahlua Glaze and Fudge Brownie Ice Cream

Mini Mexican Donuts

Sweet Brioche Donuts Rolled In Cinnamon Sugar And Filled With Butterscotch Sauce

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Filter coffee or tea

£60.00 per person

There will be a discretionary service charge of 15% added to the final bill

MENU II

Tunapica

Tuna Tartare Picadillo Style with Spanish Olives, Blackcurrants, Almonds, and Soya-Lime Vinaigrette and Wonton Chips

Beef Dumplings Two Ways

Crispy with Plum Sauce and steamed
With Coconut Rice and Mango Ponzu

Calamari Salad 'Asia De Cuba'

Crispy Calamari with Hearts of Palm, Chayote, Banana, Cashew Nuts
Roquette and Curly Endive with Sesame Orange Dressing

Crab Croquettes

Jimca Mango, Green Apple and Mirin Infused Slaw, Roasted Red Pepper Remoulade
Chili Ponzu Dipping Sauce

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Pan-Seared Tuna

Served Rare with Crunchy Wasabi Mash and Chimichurri Sauce

Honey - Rum Glazed Pot Roasted Pork

Sauteed Shanghai Bok Choy, Fried Plantains and Enoki Mushrooms

Cuban BBQ Chicken

Thai Coconut Sticky Rice, Avocado Fruit Salsa and Tamarind Sauce

Sweet Soy Salmon

Sauteed Asian Mushrooms, Cucumber Escabeche

Havana Noodles Wokked Longbeans

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Coconut Invasion

Coconut Layer Cake with Banana, Dulce de Leche Ice Cream and Chocolate Sauce

Cuban Opera

Chocolate Layer Cake with Coffee Mousse And Milk Chocolate Fudge
and Coffee Brittle Ice Cream

Coffee Brownie

Chocolate Fudge Sauce, Kahlua Glaze And Fudge Brownie Ice Cream

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Filter coffee or tea

£70.00 per person

There will be a discretionary service charge of 15% added to the final bill

MENU III

Lemongrass skewered Chicken

Coconut Thai Chilli Marinade, grilled Pineapple and Lychee

Calamari Salad 'Asia De Cuba'

with Hearts of Palm, Chayote, Banana, Cashew Nuts
Roquette and Curly Endive with Sesame Orange Dressing

Pan seared Jumbo Sea Scallops

Sweet and Sour Plantains, Habanero Corn Crema

Asian Spices Pork Spare ribs

Sweet Soy Glaze, Roasted Corn and Avocado Salad, Red Onion Escabeche

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Grilled Strip Steak

Gingered Chickpea Fries and Calabaza Melon Slaw, Citrus Ginger Soy

Miso Cured Black Cod

Cuban Black Bean and Edamame Salad, Tempura Shisito Peppers

Tropical Roasted Hoisin Duck

Asian Micro Green Salad, Plantano Maduro, Tropical Salcita, Papaya Duck Jus

Pan-Seared Tuna

Served Rare with Crunchy Wasabi Mash and Chimichurri Sauce

Plantain Fried Rice With Avocado Salad

Bamboo Steamed Vegetables

Lobster Bonito Mash

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Bay of Pigs

Banana Split Asia De Cuba Style

Cuban Opera

Chocolate Layer Cake with Coffee Mousse And Milk Chocolate Fudge
and Coffee Brittle Ice Cream

Mini Mexican Doughnuts

Filled and served with Butterscotch Sauce

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Filter coffee or tea

£80.00 per person

There will be a discretionary service charge of 15% added to the final bill