

ASIA DE CUBA

Tasting Menu

*£60 PER PERSON

Maximum 8 people per table

AMUSE BOUCHE

APPETIZERS

CALAMARI SALAD 'ASIA DE CUBA'
CRISPY CALAMARI WITH CHAYOTE, HEARTS
OF PALM, BANANA, CASHEWS, CHICORY, AND
RADICCHIO, SESAME ORANGE DRESSING

AND

BEEF DUMPLINGS TWO WAY
CRISPY WITH PLUM SAUCE AND STEAMED WITH
COCONUT RICE AND MANGO PONZU

AND

CRAB CROQUETAS
JICAMA, MANGO, GREEN APPLE AND MIRIN
INFUSED SLAW, ROASTED RED PEPPER
REMOULADE, CHILLI PONZU DIPPING SAUCE

INTERMEZZO

ENTRÉES

CUBAN BBQ CHICKEN
THAI COCONUT STICKY RICE, AVOCADO CILANTRO
FRUIT SALSA AND TAMARIND SAUCE

AND

PAN SEARED AHI TUNA*
SERVED RARE WITH CRUNCHY WASABI MASHED
POTATOES AND CHIMICHURRI SAUCE

AND FOR PARTIES OF 4 OR MORE:

PALOMILLO OF MARINATED LAMB
PAN SEARED WITH SOFRITO OF STIR FRIED
PEPPERS, ONIONS AND JAPANESE AUBERGINE,
WATERCRESS SALAD WITH ORANGE OIL

DESSERT

CHEF'S SELECTION

WE ARE HAPPY TO RECOMMEND DISHES ON OUR MENU THAT DO NOT CONTAIN NUTS AS AN INGREDIENT, HOWEVER WE DO USE NUTS IN OUR KITCHEN SO ARE UNABLE TO GUARANTEE THAT ANY DISH WILL BE TOTALLY FREE OF TRACES OF NUTS.

*THIS TUNA IS YELLOWFIN AND IS POLE AND LINE, HAND OR TRAWL CAUGHT FROM SUSTAINABLE STOCKS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. AFTER A DEDUCTION OF THE CREDIT CARD COMMISSION PAYABLE ON THIS AND 1% ADMINISTRATION FEE, THE BALANCE IS ALL DISTRIBUTED TO SERVICE STAFF