

FESTIVE GROUP DINNER MENUS

SHARED MENUS FOR 8 PEOPLE AND ABOVE

FOR GLOBAL TRAVELLERS WITH A CULTURED PALATE AND A LOVE OF VARIETY, ASIA DE CUBA IS A DESTINATION RESTAURANT WITH A MUST-TASTE FUSION PHILOSOPHY. INSPIRED BY THE CULTURAL SYNTHESIS OF OLD HAVANA'S CHINATOWN, CHEF LUIS POUS INTERPRETS ASIAN-INFLUENCED CUBAN FARE FOR A MODERN CROWD AND A DISCERNING PALATE. FRESH INGREDIENTS, HANDCRAFTED DISHES AND EYE-CATCHING INTERIORS MAKE FOR AN UNFORGETTABLE EXPERIENCE WITH SURPRISING CULTURAL FLAVOURS.

WHEN DINING ON OUR GROUP MENUS, ALL THE DISHES ARE SERVED IN THE CENTRE OF THE TABLE FOR SHARING.

CHEF DE CUISINE: MICHAEL HANBURY EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK T: @ASIADECUBAUK I: @ASIADECUBAUK



MENU I

AVAILABLE 1-24 DECEMBER 2018

£55 PER PERSON | GROUPS OF 8+

IF YOU ARE FEELING REALLY FESTIVE THIS SEASON, YOU MAY SWAP ONE OF THE MAIN COURSES FOR OUR TRADITIONAL TURKEY. FOR THOSE WHO REALLY WANT TO INDULGE FURTHER, YOU CAN ADD THE TURKEY AS AN ADDITIONAL DISH AT £10 PER PERSON.

RED SNAPPER CEVICHE thai chilli, red onion, coriander, plantain

'THE CRISPY CALAMARI' SALAD banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

BLACK BEAN & PLANTAIN EMPANADAS rocoto sweet & sour

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SEVEN SPICE ROASTED CHICKEN snow peas, shiitake mushrooms, black bean congri, manchego

SEARED TUNA white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette

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

TRADITIONAL TURKEY all the trimmings (supplement £10 per person)

GRILLED MARKET VEGETABLES

PLANTAIN FRIED RICE avocado ceviche, maduros

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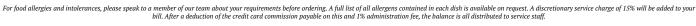
TRES LECHES DE CHOCOLATE chocolate szechuan peppercorn ice cream

LEMON & LIME TART pineapple & szechuan pepper confit, coconut meringue, tropical sorbet

MEXICAN DOUGHNUTS choice of caramel or thai chilli chocolate

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COFFEE & MINCE PIES





MENU 2

AVAILABLE 1-24 DECEMBER 2018

£65 PER PERSON | GROUPS OF 8+

IF YOU ARE FEELING REALLY FESTIVE THIS SEASON, YOU MAY SWAP ONE OF THE MAIN COURSES for OUR TRADITIONAL TURKEY. FOR THOSE WHO REALLY WANT TO INDULGE FURTHER, YOU CAN ADD THE TURKEY AS AN ADDITIONAL DISH AT £10 PER PERSON.

GROUPER SASHIMI mojo amarillo, sofrito crudo, radish

'THE CRISPY CALAMARI' SALAD banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

RED QUINOA SALAD

grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leek, queso fresco, saffron yuzu vinaigrette

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MOJO DUCK CONFIT brown rice, orange, thai basil, thai chilli, poached egg

SEVEN SPICE ROASTED CHICKEN snow peas, shiitake mushrooms, black bean congri, manchego

ROCOTO-GLAZED BLACK COD orange mojo, avocado pablano purée

TRADITIONAL TURKEY all the trimmings (supplement £10 per person)

CHINESE EGGPLANT & SWEET PLANTAIN RAGU

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THAI COCONUT & LEMONGRASS FLAN orange consommé, caramel

GUAVA-WHIPPED LAYERED CHEESECAKE coconut tuile, dehydrated tropical fruit

MEXICAN DOUGHNUTS choice of caramel or thai chilli chocolate

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COFFEE & MINCE PIES





MENU 3

AVAILABLE 1-24 DECEMBER 2018

£75 PER PERSON | GROUPS OF 8+

IF YOU ARE FEELING REALLY FESTIVE THIS SEASON, YOU MAY SWAP ONE OF THE MAIN COURSES FOR OUR TRADITIONAL TURKEY. FOR THOSE WHO REALLY WANT TO INDULGE FURTHER, YOU CAN ADD THE TURKEY AS AN ADDITIONAL DISH AT £10 PER PERSON.

COBIA SASHIMI thai mango salad, rocoto miso vinaigrette, yuzu pickled mango

ROPA VIEJA SPRING ROLLS slow-braised short ribs, rocoto sweet & sour

FIRE & ICE SHRIMP SALAD watermelon, cucumber, napa cabbage, sesame, crispy wonton

CHIPOTLE-GLAZED TOFU asian greens, green papaya salad

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ROCOTO-GLAZED BLACK COD orange mojo, avocado poblano purée

NEW YORK STRIP STEAK crispy chipotle soy boniato, hearts of palm

SPICY LOBSTER SOFRITO udon noodles, thai chilli, asian greens

TRADITIONAL TURKEY all the trimmings (supplement £10 per person)

CREAMY CONGRI

SAUTEED BOK CHOY

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TRES LECHES DE CHOCOLATE chocolate szechuan peppercorn ice cream

GUAVA-WHIPPED LAYERED CHEESECAKE coconut tuile, dehydrated tropical fruit

MEXICAN DOUGHNUTS choice of caramel or thai chilli chocolate

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COFFEE & MINCE PIES

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

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.



VEGETARIAN MENU

AVAILABLE 1-24 DECEMBER 2018

MUSHROOM CEVICHE chilli, red onion, coriander, lime juice

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

RED QUINOA SALAD

grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leek, queso fresco, saffron yuzu vinaigrette

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

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

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DESSERTS ARE THE SAME AS THE MAIN GROUP SELECTION

