



ASIA DE CUBA

SET MENU

3 courses | 30 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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STARTERS

SALMON CEVICHE

citrus cured, passion fruit leche de tigre, cucumber shiso salsa

BLACK BEAN & PLANTAIN EMPANADAS

rocoto sweet & sour

'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 leeks, queso fresco, saffron yuzu vinaigrette

MAINS

TAMARIND-GLAZED SALMON

cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette

SEVEN SPICE CHICKEN

snow peas, creamy congri, shiitake mushrooms, maduros, pan jus

CUMIN-DUSTED TUNA

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

VEGAN SOFRITO PAD THAI

shimeji mushrooms, peppers, gai choy, bean shoots, peanuts

SIDES (supplement £5 per side)

PLANTAIN FRIED RICE

avocado ceviche, maduros

YUCA 'FRIES'

onion mojo

SAUTÉED BOK CHOY

garlic chips, lime

GRILLED MARKET VEGETABLES

DESSERTS

THAI COCONUT & LEMONGRASS FLAN

orange consommé, caramel

GUAVA-WHIPPED LAYERED CHEESECAKE

coconut tuile, dehydrated tropical fruit

SORBET

meringue, yuzu, coconut water

MEXICAN DOUGHNUTS

choice of caramel or thai chilli chocolate

WHITE WINES

175ML

LE ROULEUR, VIN DE FRANCE, BLANC DE BLANC

9

Languedoc, France, 2016

CAVE DE L'AUREORE, MÂCON-VILLAGES

10

Burgundy, France, 2016

ROSÉ WINE

PLANETA, ROSÉ SICILIA DOC

9

Sicily, Italy, 2017

RED WINES

VINA FALERNIA, ELKI, SANGIOVESE

9

Elqui Valley, Chile, 2014

RAMÓN BILBAO CRIANZA, RIOJA

10

Rioja, Spain, 2014

SIGNATURE COCKTAILS

MADUROS OLD FASHIONED

15

ron zacapa 23 rum, bacardi carta negra rum, maduros, bitters

FRUTOSO

13

grey goose vodka, vanilla, passōa, passion fruit, strawberry