



ASIA DE CUBA

VALENTINE'S MENU

4 COURSES | 75 PER PERSON

available 14-16 February from 5pm | minimum 2 people

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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sbe

ON ARRIVAL

BELLINI
prosecco, peach purée

CEVICHE

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

THE START OF SOMETHING GOOD

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

VEGETABLE SPRING ROLLS
sriracha aioli

CASABE CAKES
guava bbq pork, onion mojo, fresno pepper

INTERMEZZO

MOJITO SORBET

THE MAIN ATTRACTION

COFFEE-CRUSTED RIBEYE
vine tomatoes, shiso mojo butter, wasabi miso potato gratin

CUMIN-DUSTED TUNA
white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette

SIDES

SAUTÉED BOK CHOY
garlic chips, lime

...AND FOR PARTIES OF 3 OR MORE

SPICY THAI COCONUT CURRY LOBSTER HALF
udon noodles, gai choy, sofrito, thai chilli

LOVER'S SWEET ENDING

SELECTION OF CHEF'S VALENTINE'S CREATIONS