



# ASIA DE CUBA

## SIGNATURE MENU

65 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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## AMUSE

GROUPER CEVICHE  
*mojo amarillo, sofrito crudo, radish*

## STARTERS

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

CASABE CAKES  
*guava bbq pork, onion mojo, fresno pepper*

TUNAPICA TARTARE  
*crispy wonton, spanish olives, currants, almonds, toasted coconut, avocado ceviche*

## INTERMEZZO

MOJITO SORBET

## MAINS

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

SEVEN SPICE HALF CHICKEN  
*snow peas, creamy congri, shiitake mushrooms, maduros, pan jus*

..... and for parties of 3 or more:

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

## DESSERTS

CHEF'S SELECTION OF OUR MOST POPULAR DESSERTS