

SIGNATURE COCKTAILS

CANTALOUPE PISCO SOUR 13

pisco aba, cantaloupe melon, lemon

REFRESHMENT 13

grey goose vodka, cucumber, lemongrass, apple, lime, orgeat

FLORADORA ON HOLIDAY 16

aviation gin, hibiscus, lime, fresh ginger, soda water

SUMMER PASSION 13

belvedere vodka, passion fruit, apple, mango

FRUTOSO 13

absolut vanilla vodka, passoã, passion fruit, strawberry

LADY OF THE DYNASTY 13

ketel one vodka, lychee liqueur, orgeat, lemon

HELDI ELIXIR 13

bombay sapphire gin, apricot brandy, lime, ginger

THE PANDAN 13

*bulleit bourbon whiskey, passion fruit, peppermint tea,
thai chilli, pandan-infused gomme*

GRAZIELA'S DAIQUIRI 13

havana 3 yr rum, thai basil, lime, gomme syrup, fresh pineapple juice

KENTUCKY RASPBERRIES 16

maker's mark bourbon, chambord, crème de framboise

MADUROS OLD FASHIONED 15

ron zacapa 23 rum, flor de caña rum, maduros bitters

CUBANO 15

diplomatic reserve rum, sugar cane juice, lime

JASMINE MARGARITA 16

avion blanco tequila, pomegranate, lime, lemon, gomme syrup

LOS CLÁSICOS DE CUBA 12

MOJITO

havana superior rum, fresh sugar cane juice, mint, lime

DAIQUIRI

havana 3 yr rum, lime, sugar



BRUNCH MENU

FRIDAY – SUNDAY | 12PM – 2.45PM

Chef de Cuisine: Michael Hanbury

Executive Chef: Luis Pous

F: /ASIADECUBAUK

T: @ASIADECUBAUK I: @ASIADECUBAUK

#gobottomless #pantsrequired

BOTTOMLESS BRUNCH 35

black bean hummus with malanga & plantain chips

choice of one main course from the a la carte menu

ENJOY THE ABOVE SET BRUNCH WITH UNLIMITED MOJITOS, MIMOSAS, BELLINIS
OR BESPOKE BLOODY MARYS

PREMIUM BOTTOMLESS BRUNCHES 45

FOR THE TABLE

guava & cream cheese pastelitos, shrimp churros,
black bean hummus with malanga chips & plantain chips,
ceviche de pescado, chicken chicharrones,
ropa vieja spring rolls

OR

guava & cream cheese pastelitos,
black bean hummus with malanga chips & plantain chips,
mushroom ceviche, black bean empanadas,
vegetarian spring rolls, red quinoa salad (V)

choice of one main course from the a la carte menu

MEXICAN DOUGHNUTS

caramel or thai chilli chocolate... as many as you like

ENJOY THE ABOVE SET BRUNCH WITH UNLIMITED MOJITOS, MIMOSAS, BELLINIS
OR BESPOKE BLOODY MARYS

BESPOKE BLOODY MARY BAR

indulge in a wide selection of infused absolut vodkas, signature hot sauces, house-pickled vegetables, salts & spices
to season your bloody mary to your liking

CHAMPAGNE BRUNCH 70

ENJOY THE ABOVE SET BRUNCH WITH UNLIMITED PERRIER-JOUËT BRUT CHAMPAGNE
OR BRUNCH COCKTAILS

CUBAN ROAST UPGRADE

minimum of 2 guests, 10 supplement per person

EITHER OF THE ABOVE BRUNCH PACKAGES, WITH EL LECHON OR LAMBCHON
AS THE MAIN COURSE

cuban style slow-roasted pork or lamb, maduros, black beans, fried rice,
chinese eggplant & plantain fricassee, thai chilli chimichurri

DRINKS

MOJITO 12
bacardi superior rum, lime, mint
fresh sugar cane juice

BELLINI 12
prosecco, peach purée

MIMOSA 12
prosecco, freshly squeezed
orange juice

DELUXE BLOODY MARY 16

belvedere or grey goose vodka,
tomato juice, worcestershire sauce,
tabasco

A LA CARTE MENU

ST MARTINS LANE BREAKFAST TORTILLA 15

flour tortilla, spicy black beans, chorizo, eggs,
baked crispy with coriander, tomato

CUBAN BENEDICT 13.5

bbq pulled pork, chipotleise sauce

BREAKFAST IN THE FIELDS 12

two eggs as you like,
grilled halloumi cheese, avocado, roasted tomato,
mushrooms, grilled asparagus

‘THE CRISPY CALAMARI’ SALAD 15

banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

FIRE & ICE SHRIMP SALAD 14

sesame, watermelon, napa cabbage

CUBAN SANDWICH 17

slow-roasted pork, ham, swiss cheese, pickles, mustard, yuca ‘fries’

SMOKED SALMON & POTATO WAFFLE 13.5

crushed avocado, poached egg

MOJO DUCK CONFIT 18

brown rice, orange, thai basil, thai chilli, poached duck egg

CUBAN TOAST 10

crispy sweet butter brioche rolled in coconut & almonds,
guava purée, mascarpone cheese

PANCAKES 8.5

fruit compote or maple syrup, crispy bacon

MEXICAN DOUGHNUTS 8

choice of caramel or thai chilli chocolate

Bottomless drinks are served for up to 2 hours.
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.

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.