

SIGNATURE COCKTAILS

FLORADORA ON HOLIDAY 16

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

FRUTOSO 13

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

LOST IN ALPS 13

st-germain liqueur, bombay sapphire gin, ginger

THE PANDAN 13

*jack daniel's tennessee whiskey, passion fruit, thai chilli,
peppermint tea, pandan-infused gomme syrup*

MADUROS OLD FASHIONED 15

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

JASMINE MARGARITA 16

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

THE STAR OF NEGRONI 14

star of bombay gin, martini riserva speciale rubino, campari

SMOKING APPLE 15

mezcal, green apple, apricot brandy, yellow cartreuse liqueur

RUM SHAKE 14

*bacardi carta blanca rum, bacardi carta negra rum,
raspberries, passion fruit, apricot brandy, cream*

EL DICTATOR 16

*diplomatico reserva exclusiva rim,
martini riserva speciale ambrato, apple*

PISCO PUNCH 14

pisco, crème de cassis, lemon, soda

SUMMER GARDEN 14

jack daniel's whiskey, amaro montenegro liqueur, aperol

LOS CLÁSICOS

CUBANO 15

diplomatico reserva rum, lime, sugar cane juice

MOJITO 12

bacardi superior rum, sugar cane juice, mint, lime

DAIQUIRI 12

bacardi superior rum, lime, sugar

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.



ASIA DE CUBA

BRUNCH GROUP MENU

FRIDAY - SUNDAY | 12PM - 2.30PM

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK T: @ASIADECUBAUK I: @ASIADECUBAUK
#GOBOTTOMLESS #PANTSREQUIRED

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BOTTOMLESS BRUNCH

FOR THE TABLE

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

OR

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

sharing mains for the table

MEXICAN DOUGHNUTS

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

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PROSECCO BRUNCH 48

ENJOY THE ABOVE SET BRUNCH WITH
UNLIMITED PROSECCO

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CHAMPAGNE BRUNCH 70

ENJOY THE ABOVE SET BRUNCH WITH
UNLIMITED LAURENT-PERRIER CHAMPAGNE

SHARING MAINS FOR THE TABLE

BREAKFAST IN THE FIELDS SHARING PLATTER

*scrambled eggs,
grilled halloumi cheese, avocado, roasted tomato,
mushrooms, grilled asparagus*

'THE CRISPY CALAMARI' SALAD

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

CUBAN SANDWICH

*slow-roasted pork, ham, swiss cheese,
pickles, mustard, yuca 'fries'*

SMOKED SALMON & POTATO WAFFLE

crushed avocado, poached egg

MOJO DUCK CONFIT

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

MEXICAN DOUGHNUTS

choice of caramel or thai chilli chocolate

Bottomless drinks are served for up to 2 hours.

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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.