

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



ASIA DE CUBA

BRUNCH MENU

FRIDAY - SUNDAY | 12PM - 2.30PM

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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

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. 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.

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BOTTOMLESS BRUNCH 38

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 BRUNCH 48

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*

choice of one main course from the à 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 LAURENT-PERRIER CHAMPAGNE OR BRUNCH COCKTAILS

CUBAN ROAST UPGRADE MINIMUM OF 2 GUESTS | 10 SUPPLEMENT PER PERSON

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

ENJOY THE ABOVE SET BRUNCH PACKAGES WITH EL LECHON OR LAMBCHON AS THE MAIN COURSE

DRINKS

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

BELLINI 12
prosecco, peach purée

MIMOSA 12
prosecco, freshly squeezed orange juice

DELUXE BLOODY MARY 16
*belvedere or grey goose vodka, tabasco,
tomato juice, worcestershire sauce*

A LA CARTE MENU

ST MARTINS LANE BREAKFAST TORTILLA 15
*flour tortilla, spicy black beans, chorizo, eggs,
baked crispy with coriander, tomato*

CUBAN BENEDICT 13.50
bbq pulled pork, chipotle sauce

BREAKFAST IN THE FIELDS 12
*two eggs as you like,
grilled halloumi cheese, avocado, roasted tomato,
mushrooms, grilled asparagus*

'THE CRISPY CALAMARI' SALAD 16
banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

CUBAN SANDWICH 17
slow-roasted pork, ham, swiss cheese, pickles, mustard, yuca 'fries'

SMOKED SALMON & POTATO WAFFLE 13.50
crushed avocado, poached egg

TAMARIND-GLAZED SALMON 22
cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette

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 8.50
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.
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