

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

VEGAN BRUNCH MENU

FRIDAY - SUNDAY | 12PM - 2.30PM

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

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BOTTOMLESS BRUNCH 38

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
mushroom ceviche
beet pica
red quinoa salad

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

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

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.

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*

A LA CARTE MENU

STARTERS

MUSHROOM CEVICHE 8
chilli, red onion, coriander, lime juice

BEET PICA 10
*baby gem lettuce, spanish olives, currants, almonds, toasted coconut,
avocado ceviche*

RED QUINOA SALAD 14
*grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado,
chinese leeks, saffron yuzu vinaigrette*

MAINS

CHILLI-RUBBED TOFU 14
black rice, black beans, roasted cauliflower, japanese aioli

VEGAN SOFRITO PAD THAI 16
shimeji mushrooms, peppers, gai choy, bean shoots, peanuts

CHIPOTLE-GLAZED TOFU 16
asian greens, green papaya salad, malanga chips

DESSERT

SORBET 9
meringue, yuzu, coconut water

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.