



ASIA DE CUBA

SUNDAY ROAST MENU

MINIMUM 2 GUESTS | 30 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

T: @ASIADECUBAUK

I: @ASIADECUBAUK

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SIGNATURE COCKTAILS 12

DAIQUIRI

bacardi superior rum, lime, sugar

MOJITO

bacardi superior rum, fresh sugarcane juice, mint, lime

WHITE WINE 10

MÂCON-VILLAGES, CAVE DE L'AURORE
burgundy, france, 2016

RED WINE 10

RAMÓN BILBAO CRIANZA, RIOJA
rioja, spain, 2014

CEVICHEs

Choose one

RED SNAPPER

thai chilli, red onion, coriander, plantain

GROUPEr

mojo amarillo, sofrito crudo, radish

CALAMARI

tomato confit, ginger chimichurri

SHRIMP

charred avocado, red onion, edamame

SALADs

Choose one

RED QUINOA

grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)

'THE CRISPY CALAMARI'

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

ROASTED DUCK

almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy miso vinaigrette

ROASTs

Choose either

EL LECHON OR LAMBCHON

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

DESSERTs

Enjoy both

MEXICAN DOUGHNUTs

choice of caramel or thai chilli chocolate

GUAVA-WHIPPED LAYERED CHEESECAKE

coconut tuile, dehydrated tropical fruit