

ASIA DE CUBA

GROUP DINNER MENUS

SHARED MENUS FOR 12 PEOPLE AND ABOVE

FOR GLOBAL TRAVELLERS WITH A CULTURED PALATE AND A LOVE OF VARIETY, ASIA DE CUBA IS A DESTINATION RESTAURANT WITH A MUST-TASTE FUSION PHILOSOPHY. INSPIRED BY THE CULTURAL SYNTHESIS OF OLD HAVANA'S CHINATOWN, CHEF LUIS POUS INTERPRETS ASIAN-INFLUENCED CUBAN FARE FOR A MODERN CROWD AND A DISCERNING PALATE. FRESH INGREDIENTS, HANDCRAFTED DISHES AND EYE-CATCHING INTERIORS MAKE FOR AN UNFORGETTABLE EXPERIENCE WITH SURPRISING CULTURAL FLAVOURS.

WHEN DINING ON OUR GROUP MENUS, ALL THE DISHES ARE SERVED IN THE CENTRE OF THE TABLE FOR SHARING

MORGANSHOTELGROUP.COM

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BACKOFFHOUSE.MORGANSHOTELGROUP.COM

ASIA DE CUBA

MENU I

£50 PER PERSON | GROUPS OF 12+

RED SNAPPER CEVICHE

thai chilli, red onion, coriander, plantain

ADOBO-ROASTED CHICKEN

baby spinach, snow peas, endive, mung bean sprouts, aji amarillo miso vinaigrette

BLACK BEAN & PLANTAIN EMPANADAS

rocoto sweet & sour

* * *

SEVEN SPICE ROASTED CHICKEN

snow peas, shiitake mushrooms, black bean congri, manchego

SEARED TUNA*

white bean purée, chorizo salsa, tatsoi, garlic-sesame vinaigrette

CHILLI-RUBBED SCALLOPS

black rice, black beans, roasted cauliflower, japanese aioli

GRILLED MARKET VEGETABLES

PLANTAIN FRIED RICE

* * *

LEMON & LIME TART

pineapple & szechuan pepper confit, coconut meringue, tropical sorbet

TRES LECHES DE CHOCOLATE

chocolate szechuan peppercorn ice cream

MINI MEXICAN DOUGHNUTS

cinnamon sugar, butterscotch sauce

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 ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING.

A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

* OUR TUNA IS YELLOWFIN AND HAND, LINE OR TRAWL CAUGHT FROM SUSTAINABLE STOCKS.

MENU AVAILABLE 28 NOVEMBER – 24 DECEMBER

ASIA DE CUBA

MENU II

£60 PER PERSON | GROUPS OF 12+

GROUPE SASHIMI

mojo amarillo, sofrito crudo, radish

'THE CRISPY CALAMARI' SALAD

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

RED QUINOA

grilled vegetables, heirloom tomato, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette

* * *

MOJO DUCK CONFIT

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

SEVEN SPICE ROASTED CHICKEN

snow peas, shiitake mushrooms, black bean congri, manchego

ROCOTO-GLAZED BLACK COD

orange mojo, avocado pablano purée, orange mojo

CHINESE EGGPLANT & SWEET PLANTAIN RAGU

* * *

GUAVA-WHIPPED LAYERED CHEESECAKE

coconut tuiles, dehydrated tropical fruit

COCONUT & LEMONGRASS FLAN

orange consommé, caramel

MINI MEXICAN DOUGHNUTS

cinnamon sugar, butterscotch sauce

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MENU III

£70 PER PERSON | GROUPS OF 12+

COBIA SASHIMI

thai mango salad, rocoto miso vinaigrette, yuzu pickled mango

ROPA VIEJA SPRING ROLLS

Slow-braised short ribs, rocoto sweet & sour

FIRE & ICE SHRIMP

sesame, watermelon, napa cabbage

CHIPOTLE GLAZED TOFU

asian greens, green papaya salad

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ROCOTO-GLAZED BLACK COD

orange mojo, avocado poblano purée

NEW YORK STRIP STEAK

crispy chipotle soy boniatos, fresh heart of palm salad

SPICY LOBSTER SOFRITO

udon noodles thai chilli, asian greens

CREAMY CONGRI

SAUTEED BOK-CHOY

* * *

TRES LECHES DE CHOCOLATE

chocolate szechuan peppercorn ice cream

GUAVA-WHIPPED LAYERED CHEESECAKE

coconut tuiles, dehydrated tropical fruit

MEXICAN DOUGHNUTS

cinnamon sugar, butterscotch sauce

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VEGETARIAN MENU

MUSHROOM CEVICHE

chilli, red onion, coriander, lime juice

ASIA DE CUBA SALAD

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

RED QUINOA SALAD

grilled vegetables, heirloom tomato, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette

CHIPOTLE-GLAZED TOFU

asian greens, green papaya salad

CHILLI-RUBBED TOFU

black rice, black beans, roasted cauliflower, japanese aioli

DESSERTS ARE THE SAME AS THE MAIN GROUP SELECTION

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