



LUNCH MENU

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

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CEVICHEs

RED SNAPPER <i>thai chilli, red onion, coriander, plantain</i>	12	COBIA <i>thai mango salad, rocoto miso vinaigrette</i>	16
GROUPER <i>mojo amarillo, sofrito crudo, radish</i>	12	SHRIMP <i>charred avocado, red onion, edamame</i>	12
CALAMARI <i>tomato confit, ginger chimichurri</i>	10	SALMON <i>citrus cured, passion fruit leche de tigre, cucumber shiso salsa</i>	12
SCALLOP <i>aji panca, grapefruit</i>	14		

SMALL PLATES

BLACK BEAN & PLANTAIN EMPANADAS <i>rocoto sweet & sour</i>	9	CASABE CAKES <i>guava bbq pork, onion mojo, fresno pepper</i>	12
TUNAPICA TARTARE <i>crispy wonton, spanish olives, currants, toasted coconut, almonds, avocado ceviche (v)</i>	14	CHICKEN CHICHARRONES <i>traditional onion mojo or sesame soy glazed</i>	12
SHRIMP CHURROS <i>sesame, jalapeño, thai coconut curry</i>	10	ROPA VIEJA SPRING ROLLS <i>slow braised short rib, rocoto sweet & sour</i>	12
OCTOPUS AL AJILLO <i>vegetable escabeche, lychee, garlic chips</i>	16	VEGETABLE SPRING ROLLS <i>srirachi aioli</i>	9

SALADS

‘THE CRISPY CALAMARI’ <i>banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette (v)</i>	16	ROAST BEETROOT <i>miso dressing, edamame, pesto</i>	12
RED QUINOA <i>grilled vegetables, heirloom tomatoes, roasted corn, baby frisée, avocado, chinese leeks, queso fresco, saffron yuzu vinaigrette (v)</i>	14	ROASTED DUCK <i>almonds, mandarin orange, napa cabbage, radicchio, baby sorrel, spicy vinaigrette</i>	16

WOK

CHILLI-RUBBED SCALLOPS <i>black rice, black beans, roasted cauliflower, japanese aioli (v)</i>	25	MOJO DUCK CONFIT <i>brown rice, orange, thai basil, thai chilli, poached duck egg</i>	24
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MAINS

SEVEN SPICE CHICKEN BREAST <i>snow peas, shiitake mushrooms, creamy congri, maduros, pan jus</i>	25	VEGAN SOFRITO PAD THAI <i>shimeji mushrooms, peppers, gai choy, bean shoots, peanuts (v)</i>	16
COFFEE-CRUSTED RIBEYE <i>vine tomatoes, shiso mojo butter, wasabi miso potato purée</i>	29	TAMARIND-GLAZED SALMON <i>cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette</i>	22
SPICY THAI COCONUT CURRY LOBSTER <i>udon noodles, gai choy, sofrito, thai chilli</i>	HALF 39 WHOLE 64	CHAR SIU BANH MI <i>char siu onklet, ginger, pickled vegetables, jalepeño, coriander, sweet potato papas</i>	17
CUMIN-DUSTED TUNA <i>white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette</i>	26	CUBAN SANDWICH <i>slow-roasted pork, ham, swiss cheese, pickles, mustard, yuca ‘fries’</i>	17
ROCOTO-GLAZED BLACK COD <i>orange mojo, avocado pablano purée</i>	38		

SIDES

YUCA ‘FRIES’ <i>onion mojo</i>	7	CUBAN BLACK BEANS	7
GRILLED MARKET VEGETABLES	8	CREAMY CONGRI <i>manchego</i>	8
PLANTAIN FRIED RICE <i>avocado ceviche, maduros</i>	8	SAUTÉED BOK-CHOY <i>garlic chips, lime</i>	7
CHINESE EGGPLANT & PLANTAIN FRICASSEE	8	LOBSTER BONIATO MASH	17

DESSERTS

TRES LECHEs DE CHOCOLATE <i>chocolate szechuan peppercorn ice cream</i>	9	MEXICAN DOUGHNUTS <i>choice of caramel or thai chilli chocolate</i>	8
THAI COCONUT & LEMONGRASS FLAN <i>orange consommé, caramel</i>	8	RUM BABA <i>yuzu jelly, vanilla chantilly cream, coconut streusel</i>	8
GUAVA WHIPPED LAYERED CHEESECAKE <i>coconut tuile, dehydrated tropical fruit</i>	10	LEMON & LIME TART <i>pineapple & szechuan pepper confit, coconut meringue, tropical sorbet</i>	9
COCONUT CAKE <i>vanilla sponge, coconut pastry cream, dulce de leche ice cream</i>	9	SORBET <i>meringue, yuzu, coconut water</i>	9

(v) Our kitchen will happily alter these dishes to be vegetarian.
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.

