



# ASIA DE CUBA

## VALENTINE'S MENU

4 COURSES | 75 PER PERSON

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

T: @ASIADECUBAUK

I: @ASIADECUBAUK



## ON ARRIVAL

BELLINI  
*prosecco, peach purée*

## CEVICHE

SCALLOP CEVICHE  
*aji panca, grapefruit*

\*\*\*\*\*

## STARTERS

'FIRE & ICE' SHRIMP  
*watermelon, cucumber, napa cabbage, sesame, crispy wonton*

VEGETABLE SPRING ROLLS  
*sriracha aioli*

CASABE CAKES  
*guava bbq pork, onion mojo, fresno pepper*

\*\*\*\*\*

## INTERMEZZO

MOJITO SORBET

\*\*\*\*\*

## MAINS

COFFEE-CRUSTED RIBEYE  
*vine tomatoes, shiso mojo butter, wasabi miso potato gratin*

CUMIN-DUSTED TUNA  
*white bean, chorizo salsa, tatsoi, garlic-sesame vinaigrette*

## SIDES

SAUTÉED BOK CHOY  
*garlic chips, lime*

## ...AND FOR PARTIES OF 4+

SPICY THAI COCONUT CURRY LOBSTER HALF  
*udon noodles, gai choy, sofrito, thai chilli*

\*\*\*\*\*

## DESSERTS

CHEF'S SELECTION OF DESSERTS