



# ASIA DE CUBA

## GROUP PARTY LUNCH 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.

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK

T: @ASIADECUBAUK

I: @ASIADECUBAUK



# MENU I

£40 PER PERSON | GROUPS OF 12+

RED SNAPPER CEVICHE

*thai chilli, red onion, coriander, plantain*

'THE CRISPY CALAMARI' SALAD

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

BLACK BEAN & PLANTAIN EMPANADAS

*rocoto sweet & sour*

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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

*avocado ceviche, maduros*

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TRES LECHES

*lime & coconut sauce, vanilla chantilly*

LEMON & LIME TART

*pineapple & szechuan pepper confit, coconut meringue, tropical sorbet*

MEXICAN DOUGHNUTS

*choice of caramel or thai chilli chocolate*

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.



# MENU 2

£50 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 SALAD

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

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## MOJO DUCK CONFIT

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

## SEVEN SPICE ROASTED CHICKEN

*snow peas, shiitake mushrooms, black bean congee, manchego*

## ROCOTO-GLAZED BLACK COD

*orange mojo, avocado pablano purée*

## CHINESE EGGPLANT & SWEET PLANTAIN RAGU

\* \* \*

## THAI COCONUT & LEMONGRASS FLAN

*orange consommé, caramel*

## GUAVA-WHIPPED LAYERED CHEESECAKE

*coconut tuile, dehydrated tropical fruit*

## MEXICAN DOUGHNUTS

*choice of caramel or thai chilli chocolate*

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# MENU 3

£60 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 SALAD

*watermelon, cucumber, napa cabbage, sesame, crispy wonton*

## 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, hearts of palm*

## SPICY LOBSTER SOFRITO

*udon noodles, thai chilli, asian greens*

## CREAMY CONGRI

## SAUTÉED BOK CHOY

\* \* \*

## TRES LECHES DE CHOCOLATE

*chocolate szechuan peppercorn ice cream*

## GUAVA-WHIPPED LAYERED CHEESECAKE

*coconut tuile, dehydrated tropical fruit*

## MEXICAN DOUGHNUTS

*choice of caramel or thai chilli chocolate*

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# VEGETARIAN MENU

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

ASIA DE CUBA SALAD  
*banana, chayote cashews, hearts of palm, orange-sesame vinaigrette*

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

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

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

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DESSERTS ARE THE SAME AS THE MAIN GROUP SELECTION

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