

£15.00 MENU

STARTERS

AVOCADO, ORANGE AND PALM HEART SALAD
RED ONION MOJO
OR
CRAB CROQUETAS
PEPPERS AND SWEETCORN,
LIME AND ROCKET SALAD
OR
PORK MATAMBRE
WON TON CRISPS, SPICED FUJI APPLE CHUTNEY

MAINS

VEGETARIAN PAD THAI
OR
MOJITO MARINATED CORVINA BASS
AUBERGINE AND CASHEW STIR FRY
OR
SWEET AND SOUR CHICKEN
COCONUT RICE, GRILLED PINEAPPLES

DESSERTS

SUPPLIMENT OF £5.00

LIME MOUSSE
MATCHA GREEN TEA ICE CREAM
MINT PAPAYA SALAD
OR
PEANUT BUTTER CHEESECAKE
CARAMELIZED BANANA, WHITE CHOCOLATE CREMEUX
OR
SPICED PINEAPPLE CARPACCIO
BLOOD ORANGE SORBET, SESAME TUILE

£25.00 MENU

STARTERS

STEAMED CABBAGE AND CALABAZA DUMPLINGS
RED PEPPER AND SOY CRÉMA
OR
TOM KHA GAI
THAI CHICKEN COCONUT SOUP
OR
SEARED PRAWNS
GRAPEFRUIT, FETA AND PUMPKIN SEED SALAD
PINK PEPPERCORN DRESSING
OR
GRILLED SCALLOPS
WHITE BEAN PUREE, CRISPY CHORIZO,
CORIANDER PESTO

MAINS

MONTEREY JACK, JALAPENO,
TOMATO AND SPINACH QUESADILLA
LIME CRÈME FRAICHE AND SALSA CRUDA
OR
SEARED TAMARI CHIPOTLE MARINATED SWORDFISH
SHAVED FENNEL, TOFU AND LIME
OR
ORANGE MISO GRILLED SALMON
CHILLI ASPARAGUS, SHITAKE MUSHROOMS,
PICKLED GINGER
OR
JAPANESE CURRIED LAMB CHOPS
SWEET POTATO CHIPS, GARLIC BOK CHOI

DESSERTS

LIME MOUSSE
MATCHA GREEN TEA ICE CREAM
MINT PAPAYA SALAD
OR
PEANUT BUTTER CHEESECAKE
CARAMELIZED BANANA, WHITE CHOCOLATE CREMEUX
OR
SPICED PINEAPPLE CARPACCIO
BLOOD ORANGE SORBET, SESAME TUILE

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

WE ARE HAPPY TO RECOMMEND DISHES ON OUR MENU THAT DO NOT
CONTAIN NUTS AS AN INGREDIENT, HOWEVER WE DO USE NUTS IN
OUR KITCHEN SO ARE UNABLE TO GUARANTEE THAT ANY DISH WILL BE
TOTALLY FREE OF TRACES OF NUTS.

ASIA DE CUBA

LONDON RESTAURANT WEEK

21ST MARCH – 3RD APRIL