

ASIA DE CUBA

SALADS

(PLEASE SELECT ONE)

'ASIA DE CUBA' SALAD

WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO SESAME ORANGE DRESSING

(WITH CRISPY CALAMARI, \$4 ADDITION PER GUEST)

VEGETABLE THAI SALAD

WITH AVOCADO, SHREDDED COCONUT, ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

(WITH SEARED CARPACCIO OF SPICY THAI BEEF, \$4 ADDITION PER GUEST)

APPETIZERS

(PLEASE SELECT TWO)

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT, SOY-LIME VINAIGRETTE AND WONTON CRISPS

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

NOODLE BOX

SAUTEED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE

ENTREES

(PLEASE SELECT TWO)

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS

SWEET SOY WILD SALMON

SAUTEED ASIAN MUSHROOMS, CUCUMBER ESCABECHE

MARINATED CRISPY TOFU

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY DRESSING AND SOUR MANGO SAUCE

SIDE DISHES

MAY BE PURCHASED A LA CARTE

DESSERT

CHEF'S SELECTION OF DESSERTS

TASTING MENU: \$85 PER PERSON

LISTED PRICES EXCLUSIVE OF WATER SERVICE & BEVERAGES
8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE
NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR
VEGETARIAN REQUESTS AND ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN

ASIA DE CUBA

SALADS

(PLEASE SELECT ONE)

CALAMARI 'ASIA DE CUBA' SALAD

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO
SESAME ORANGE DRESSING

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT
ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

APPETIZERS

(PLEASE SELECT TWO)

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT
SOY-LIME VINAIGRETTE AND WONTON CRISPS

NOODLE BOX

SAUTEED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE

LOBSTER SHIITAKE POTSTICKERS (ADDITION \$4 PER GUEST)

WATERCRESS CHERRY TOMATO SALAD, VANILLA RHUM AND LOBSTER CORAL SAUCES

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

CRAB CROQUETAS

JICAMA, MANGO, GREEN APPLE SLAW, ROASTED RED PEPPER REMOULADE AND CHILI PONZU DIPPING
SAUCE

ENTREES

(PLEASE SELECT TWO)

GRILLED STRIP STEAK

GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

PALOMILLO OF MARINATED LAMB

PAN SEARED WITH SOFRITO OF STIR-FRIED PEPPERS, ONIONS, AND JAPANESE EGGPLANT,
WATERCRESS SALAD WITH ORANGE OIL

TROPICAL HOISIN ROASTED DUCK

ASIAN MICRO GREEN SALAD, PLATANO MADURO, PAPAYA SALASITA, TROPICAL DUCK JUS

MISO CURED ALASKAN BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS

LOBSTER 'MAI TAI' (\$20 ADDITION PER GUEST)

RHUM, COCONUT, RED CURRY AND WOK CRISPY BONIATO

PAN SEARED AHI TUNA

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES AND CHIMICHURRI SAUCE

SIDE DISHES

(PLEASE SELECT TWO)

STEAMED WHITE RICE **OR** PLANTAIN FRIED RICE WITH AVOCADO SALAD

WOK SAUTÉED **OR** BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES

LOBSTER BONIATO MASH (ADDITIONAL \$5 PER PERSON)

DESSERT

CHEF'S SELECTION OF DESSERTS AND BAY OF PIGS PLATTER

SHARING MENU: \$100 PER PERSON

LISTED PRICES EXCLUSIVE OF WATER SERVICE & BEVERAGES

8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR VEGETARIAN REQUESTS AND
ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN

ASIA DE CUBA

SALADS

(PLEASE SELECT ONE)

CALAMARI 'ASIA DE CUBA' SALAD

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO
SESAME ORANGE DRESSING

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT
ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

APPETIZERS

(PLEASE SELECT TWO)

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT
SOY-LIME VINAIGRETTE AND WONTON CRISPS

LOBSTER SHIITAKE POTSTICKERS

WATERCRESS CHERRY TOMATO SALAD, VANILLA RHUM AND LOBSTER CORAL SAUCES

PAN SEARED JUMBO SEA SCALLOPS (\$5 ADDITION PER GUEST)

SWEET AND SOUR PLANTAINS, HABANERO CORN CREMA

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

CRAB CROQUETAS

JICAMA, MANGO, GREEN APPLE SLAW, ROASTED RED PEPPER REMOULADE AND CHILI PONZU DIPPING
SAUCE

ENTREES

(PLEASE SELECT THREE)

GRILLED STRIP STEAK

GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO

TROPICAL HOISIN ROASTED DUCK

ASIAN MICRO GREEN SALAD, PLATANO MADURO, PAPAYA SALASITA, TROPICAL DUCK JUS

MISO CURED ALASKAN BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS

WHOLE ROASTED RACK OF LAMB (\$5 ADDITION PER GUEST)

CHILI SWEET POTATO, MANGO BBQ SAUCE

LOBSTER 'MAI TAI' (\$15 ADDITION PER GUEST)

RHUM, COCONUT, RED CURRY AND WOK CRISPY BONIATO

PAN SEARED AHI TUNA

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES AND CHIMICHURRI SAUCE

SIDE DISHES

(PLEASE SELECT THREE)

STEAMED WHITE RICE **OR** PLANTAIN FRIED RICE WITH AVOCADO SALAD **OR** THAI COCONUT STICKY
RICE

WOK SAUTÉED **OR** BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES **OR** CHINESE LONGBEANS WITH
CHICHARONES
LOBSTER BONIATO MASH

DESSERT

CHEF'S SELECTION OF DESSERTS AND BAY OF PIGS PLATTER

JOURNEY MENU: \$125 PER PERSON

LISTED PRICES EXCLUSIVE OF WATER SERVICE & BEVERAGES

8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR VEGETARIAN REQUESTS AND
ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN

ASIA DE CUBA

WELCOME

CHEF'S SELECTION OF BOCADITOS
UNLIMITED SANGRIA SERVED THROUGHOUT DINNER

SALADS

(PLEASE SELECT ONE)

CALAMARI 'ASIA DE CUBA' SALAD

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO
SESAME ORANGE DRESSING

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT
ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

APPETIZERS

(PLEASE SELECT TWO)

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT
SOY-LIME VINAIGRETTE AND WONTON CRISPS

LOBSTER SHIITAKE POTSTICKERS

WATERCRESS CHERRY TOMATO SALAD, VANILLA RHUM AND LOBSTER CORAL SAUCES

PAN SEARED JUMBO SEA SCALLOPS

SWEET AND SOUR PLANTAINS, HABANERO CORN CREMA

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

CRAB CROQUETAS

JICAMA, MANGO, GREEN APPLE SLAW, ROASTED RED PEPPER REMOULADE AND CHILI PONZU DIPPING
SAUCE

ENTREES

(PLEASE SELECT THREE)

GRILLED STRIP STEAK

GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO

MISO CURED ALASKAN BLACK COD

CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS

WHOLE ROASTED RACK OF LAMB

CHILI SWEET POTATO, MANGO BBQ SAUCE

LOBSTER 'MAI TAI' (\$10 ADDITION PER GUEST)

RHUM, COCONUT, RED CURRY AND WOK CRISPY BONIATO

PAN SEARED AHI TUNA

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES AND CHIMICHURRI SAUCE

SIDE DISHES

(PLEASE SELECT THREE)

STEAMED WHITE RICE **OR** PLANTAIN FRIED RICE WITH AVOCADO SALAD **OR** THAI COCONUT STICKY
RICE

WOK SAUTÉED **OR** BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES **OR** CHINESE LONGBEANS WITH
CHICHARONES
LOBSTER BONIATO MASH

DESSERT

CHEF'S SELECTION OF DESSERTS, BAY OF PIGS PLATTER AND WARM DONUTS

CELEBRATION MENU: \$150 PER PERSON

LISTED PRICES EXCLUSIVE OF WATER SERVICE & BEVERAGES

8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR VEGETARIAN REQUESTS AND
ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN

ASIA DE CUBA

SALADS

(PLEASE SELECT ONE)

CALAMARI 'ASIA DE CUBA' SALAD

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO
SESAME ORANGE DRESSING

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT
ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

APPETIZERS

(PLEASE SELECT TWO)

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT,
SOY-LIME VINAIGRETTE AND WONTON CRISPS

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

NOODLE BOX

SAUTEED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE

ENTREES

(PLEASE SELECT TWO)

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS

SWEET SOY WILD SALMON

SAUTEED ASIAN MUSHROOMS, CUCUMBER ESCABECHE

MARINATED CRISPY TOFU

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY
DRESSING AND SOUR MANGO SAUCE

SIDE DISHES

(PLEASE SELECT TWO)

STEAMED WHITE RICE **OR** PLANTAIN FRIED RICE WITH AVOCADO SALAD

WOK SAUTÉED **OR** BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES

LOBSTER BONIATO MASH (ADDITIONAL \$5 PER PERSON)

DESSERT

CHEF'S SELECTION OF DESSERTS PERSONALIZED PLATTER WRITTEN IN CHOCOLATE WITH CANDLE

MOCKTINI BAR

BOTTLED VOSS STILL & SPARKLING WATER, ASSORTED SODAS, BREWED COFFEE & TEA
CUSTOM DESIGNED NON-ALCOHOLIC MARTINIS AND COCKTAILS

SWEET 16 MENU: \$100 PER PERSON

LISTED PRICES EXCLUSIVE OF ALCOHOLIC BEVERAGES

8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR VEGETARIAN REQUESTS
AND ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN

ASIA DE CUBA

CELEBRATE YOUR 21ST BIRTHDAY WITH US

APPETIZERS

(PLEASE SELECT THREE)

CALAMARI 'ASIA DE CUBA' SALAD

CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANA, CASHEWS, CHICORY AND RADICCHIO
SESAME ORANGE DRESSING

THAI BEEF SALAD

SEARED CARPACCIO OF SPICY THAI BEEF WITH AVOCADO, SHREDDED COCONUT
ORANGE SEGMENTS AND ASIAN GREENS WITH HOT & SOUR DRESSING

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACK CURRANTS, ALMONDS AND COCONUT,
SOY-LIME VINAIGRETTE AND WONTON CRISPS

BRAISED BEEF SPRING ROLL

CUBAN BLACK BEAN PAPAYA SALSA, PORT WINE REDUCTION

NOODLE BOX

SAUTEED ASIAN VEGETABLES, RICE NOODLES AND MUSHROOM CHILI BROTH, HOISIN SAUCE

LEMONGRASS SKEWERED CHICKEN

COCONUT THAI CHILI MARINADE, GRILLED PINEAPPLE AND LYCHEE

ENTREES

(PLEASE SELECT TWO)

CHAR SUI BEEF SHORT RIBS

CONGRE TOSTONES, CHILI ORANGE MOJO

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS

SWEET SOY WILD SALMON

SAUTEED ASIAN MUSHROOMS, CUCUMBER ESCABECHE

MARINATED CRISPY TOFU

SOY LIME CHIPOTLE MARINADE, CARIBBEAN VEGETABLES, PEANUT SOY
DRESSING AND SOUR MANGO SAUCE

SIDE DISHES

(PLEASE SELECT TWO)

STEAMED WHITE RICE **OR** PLANTAIN FRIED RICE WITH AVOCADO SALAD

WOK SAUTÉED **OR** BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES

LOBSTER BONIATO MASH (ADDITIONAL \$5 PER PERSON)

DESSERT & MOCKTINI BAR

CHEF'S SELECTION OF DESSERTS PERSONALIZED PLATTER WRITTEN IN CHOCOLATE WITH CANDLE

BOTTLE OF DEUTZ CHAMPAGNE FOR BIRTHDAY GUEST

BOTTLED VOSS STILL & SPARKLING WATER, ASSORTED SODAS, BREWED COFFEE & TEA
CUSTOM DESIGNED NON-ALCOHOLIC MARTINIS AND COCKTAILS (FOR UNDER AGE GUESTS)

21ST PARTY MENU: \$121 PER PERSON

LISTED PRICES EXCLUSIVE OF ALCOHOLIC BEVERAGES EXCEPT FOR CHAMPAGNE TOAST
8.375% TAX AND 20% SERVICE CHARGE. PRICES SUBJECT TO CHANGE
NO SUBSTITUTIONS PLEASE. CONSIDERATION WILL BE GIVEN FOR VEGETARIAN REQUESTS
AND ALLERGIES

EXECUTIVE CHEF ROBERT TOBIN