

ST MARTINS LANE

ASIA DE CUBA

EVENT DINNER MENUS

SHARED DINNER MENUS

A SHARING CONCEPT OF HIGHLY CREATIVE FUSION OF ASIAN AND LATINO CUISINES

MENU ONE

£65.00 PER PERSON

NOODLE BOX

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

BRAISED OXTAIL SPRING ROLLS

SIRACHA KETCHUP AND PAPAYA BLACK BEAN RELISH, PORT WINE REDUCTION

CALAMARI SALAD 'ASIA DE CUBA'

CRISPY CALAMARI WITH HEARTS OF PALM, CHAYOTE, BANANA, CASHEW NUTS ROQUETTE AND CURLY ENDIVE WITH SESAME ORANGE DRESSING

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SWEET SOY SALMON

SAUTÉED ASIAN MUSHROOMS, CUCUMBER ESCABECHE

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE, AVOCADO FRUIT SALSA AND TAMARIND SAUCE

PALOMILLO OF LAMB

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

PLAINTAIN FRIED RICE WITH AVOCADO SALAD

WOK SAUTÉED VEGETABLES

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FRESH FRUIT SALAD

WITH PASSION FRUIT AND CHILLI SAUCE WITH BANANA AND ORANGE SORBET

COFFEE BROWNIE

CHOCOLATE FUDGE SAUCE, KAHLUA GLAZE AND FUDGE BROWNIE ICE CREAM

MINI MEXICAN DONUTS

SWEET BRIOCHE DONUTS ROLLED IN CINNAMON SUGAR AND FILLED WITH BUTTERSCOTCH SAUCE

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FRESHLY BREWED COFFEE AND INFUSIONS

ST MARTINS LANE

ASIA DE CUBA

EVENT DINNER MENUS

MENU TWO

£75.00 PER PERSON

TUNAPICA

TUNA TARTARE PICADILLO STYLE WITH SPANISH OLIVES, BLACKCURRANTS, ALMONDS
AND SOYA-LIME VINAIGRETTE AND WONTON CHIPS

BEEF DUMPLINGS TWO WAYS

CRISPY WITH PLUM SAUCE AND STEAMED
WITH COCONUT RICE AND MANGO PONZU

CALAMARI SALAD 'ASIA DE CUBA'

CRISPY CALAMARI WITH HEARTS OF PALM, CHAYOTE, BANANA, CASHEW NUTS
ROQUETTE AND CURLY ENDIVE WITH SESAME ORANGE DRESSING

CRAB CROQUETTES

JIMCA MANGO, GREEN APPLE AND MIRIN INFUSED SLAW, ROASTED RED PEPPER REMOULADE
CHILI PONZU DIPPING SAUCE

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PAN-SEARED TUNA

SERVED RARE WITH CRUNCHY WASABI MASH AND CHIMICHURRI SAUCE

HONEY – RUM GLAZED POT ROASTED PORK

SAUTÉED SHANGHAI BOK CHOY, FRIED PLANTAINS AND ENOKI MUSHROOMS

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE, AVOCADO FRUIT SALSA AND TAMARIND SAUCE

SWEET SOY SALMON

SAUTÉED ASIAN MUSHROOMS. CUCUMBER ESCABECHE

HAVANA NOODLES

WOKKED LONGBEANS

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COCONUT INVASION

COCONUT LAYER CAKE WITH BANANA, DULCHE DE LECHE ICE CREAM AND CHOCOLATE SAUCE

CUBAN OPERA

CHOCOLATE LAYER CAKE WITH COFFEE MOUSSE AND MILK CHOCOLATE FUDGE AND COFFEE BRITTLE ICE CREAM

COFFEE BROWNIE

CHOCOLATE FUDGE SAUCE, KAHLUA GLAZE AND FUDGE BROWNIE ICE CREAM

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FRESHLY BREWED COFFEE AND INFUSIONS

ST MARTINS LANE

ASIA DE CUBA

EVENT DINNER MENUS

MENU THREE £80.00 PER PERSON

LEMONGRASS SKEWERED CHICKEN
COCONUT THAI CHILLI MARINADE, GRILLED PINEAPPLE AND LYCHEE

CALAMARI SALAD 'ASIA DE CUBA'
WITH HEARTS OF PALM, CHAYOTE, BANANA, CASHEW NUTS, ROQUETTE AND CURLY ENDIVE WITH SESAME ORANGE DRESSING

PAN SEARED SEA SCALLOPS
SWEET AND SOUR PLANTAINS, HABANERO CORN CREMA

ASIAN SPICES PORK SPARE RIBS
SWEET SOY GLAZE, ROASTED CORN AND AVOCADO SALAD, RED ONION ESCABECHE

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GRILLED STRIP STEAK
GINGERED CHICKPEA FRIES AND CALABAZA MELON SLAW, CITRUS GINGER SOY

MISO CURED BLACK COD
CUBAN BLACK BEAN AND EDAMAME SALAD, TEMPURA SHISITO PEPPERS

TROPICAL ROASTED HOISIN DUCK
ASIAN MICRO GREEN SALAD, PLANTANO MADURO, TROPICAL SALCITA, PAPAYA DUCK JUS

PAN-SEARED TUNA
SERVED RARE WITH CRUNCHY WASABI MASH AND CHIMICHURRI SAUCE

PLANTAIN FRIED RICE WITH AVOCADO SALAD

BAMBOO STEAMED VEGETABLES

LOBSTER BONITO MASH

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BAY OF PIGS
BANANA SPLIT ASIA DE CUBA STYLE

CUBAN OPERA
CHOCOLATE LAYER CAKE WITH COFFEE MOUSSE AND MILK CHOCOLATE FUDGE AND COFFEE BRITTLE ICE CREAM

MINI MEXICAN DONUTS
FILLED AND SERVED WITH BUTTERSCOTCH SAUCE

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FRESHLY BREWED COFFEE AND INFUSIONS