

ST MARTINS LANE

ASIA DE CUBA

EVENTS LUNCH MENUS

SHARED LUNCH MENUS

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

MENU ONE

£40.00 PER PERSON

STIR FRIED VEGETABLES AND MUSHROOM PANCAKES
CHINESE CABBAGE, SOFRITO OF PEPPERS, WILD MUSHROOMS, CARROTS AND RED ONIONS, CHINESE MUSHROOM SAUCE

BRAISED OXTAIL SPRING ROLLS
SRIRACHA 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

PLANTAIN FRIED RICE WITH AVOCADO SALAD

WOK SAUTÉED VEGETABLES

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FRESH FRUIT SALAD
WITH PASSION FRUIT AND CHILLI SAUCE AND 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

EVENTS LUNCH MENUS

MENU TWO £50.00 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 CROQUETAS

JICAMA, MANGO, GREEN APPLE AND MIRIN INFUSED SLAW, ROASTED RED PEPPER REMOULADE AND CHILIL 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

HAVANA NOODLES

BAMBOO STEAMED VEGETABLES

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COCONUT INVASION

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

CUBAN OPERA

CHOCOLATE LAYER CAKE WITH COFFEE MOUSSE, WITH 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

EVENTS LUNCH MENUS

MENU THREE **£60.00 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

CRAB CROQUETAS
JICAMA, MANGO, GREEN APPLE AND MIRIN INFUSED SLAW, ROASTED RED PEPPER REMOULADE AND CHILLI PONZU DIPPING SAUCE

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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, PLATANO MADURO, TROPICAL SALCITA, PAPAYA DUCK JUS

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 WITH MILK CHOCOLATE FUDGE AND COFFEE BRITTLE ICE CREAM

MINI MEXICAN DOUGHNUTS
FILLED AND SERVED WITH BUTTERSCOTCH SAUCE

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FRESHLY BREWED COFFEE AND INFUSIONS