

SIGNATURE COCKTAILS

CANTALOUPE PISCO SOUR 13
pisco aba, cantaloupe melon, lemon

REFRESHMENT 13
grey goose vodka, cucumber, lemongrass, apple, lime, orgeat

FLORADORA ON HOLIDAY 16
aviation gin, hibiscus, lime, fresh ginger, soda water

SUMMER PASSION 13
belvedere vodka, passion fruit, apple, mango

FRUTOSO 13
absolut vanilla vodka, passoa, passion fruit, strawberry

LADY OF THE DYNASTY 13
ketel one vodka, lychee liqueur, orgeat, lemon

HELDI ELIXIR 13
bombay sapphire gin, apricot brandy, lime, ginger

THE PANDAN 13
bulleit bourbon whiskey, passion fruit, peppermint tea, thai chilli, pandan-infused gomme

GRAZIELA'S DAIQUIRI 13
havana 3 yr rum, thai basil, lime, gomme syrup, fresh pineapple juice

KENTUCKY RASPBERRIES 16
maker's mark bourbon, chambord, crème de framboise

MADUROS OLD FASHIONED 15
ron zacapa 23 rum, flor de caña rum, maduros bitters

CUBANO 15
diplomatic reserve rum, sugar cane juice, lime

JASMINE MARGARITA 16
avion blanco tequila, pomegranate, lime, lemon, gomme syrup

LOS CLÁSICOS DE CUBA

MOJITO 12
bacardi superior rum, fresh sugarcane juice, mint, lime

DAIQUIRI 12
bacardi carta blanca rum, lime, sugar



ASIA DE CUBA

BRUNCH MENU

FRIDAY - SUNDAY | 12PM - 2.45PM

CHEF DE CUISINE: MICHAEL HANBURY

EXECUTIVE CHEF: LUIS POUS

F: /ASIADECUBAUK T: @ASIADECUBAUK I: @ASIADECUBAUK
#GOBOTTOMLESS #PANTSREQUIRED

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.

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BOTTOMLESS BRUNCH 38

black bean hummus with malanga & plantain chips

choice of one main course from the a la carte menu

ENJOY THE ABOVE SET BRUNCH WITH UNLIMITED MOJITOS, MIMOSAS, BELLINIS
OR BESPOKE BLOODY MARYS

PREMIUM BOTTOMLESS BRUNCH 48

FOR THE TABLE

*guava & cream cheese pastelitos, shrimp churros,
black bean hummus with malanga chips & plantain chips,
ceviche de pescado, chicken chicharrones,
ropa vieja spring rolls*

OR

*guava & cream cheese pastelitos,
black bean hummus with malanga chips & plantain chips,
mushroom ceviche, black bean empanadas,
vegetarian spring rolls, red quinoa salad (V)*

choice of one main course from the a la carte menu

MEXICAN DOUGHNUTS

caramel or thai chilli chocolate...as many as you like

ENJOY THE ABOVE SET BRUNCH WITH UNLIMITED MOJITOS, MIMOSAS, BELLINIS
OR BESPOKE BLOODY MARYS

BESPOKE BLOODY MARY BAR

*indulge in a wide selection of infused absolut vodkas, signature hot sauces, house-pickled vegetables,
salts & spices to season your bloody mary to your liking*

CHAMPAGNE BRUNCH 70

ENJOY THE ABOVE SET BRUNCH WITH
UNLIMITED LAURENT-PERRIER CHAMPAGNE OR BRUNCH COCKTAILS

CUBAN ROAST UPGRADE MINIMUM OF 2 GUESTS | 10 SUPPLEMENT PER PERSON

*cuban style slow-roasted pork or lamb, maduros, black beans, fried rice,
chinese eggplant & plantain fricassee, thai chilli chimichurri*

ENJOY THE ABOVE SET BRUNCH PACKAGES WITH EL LECHON OR LAMBCHON AS THE MAIN COURSE

DRINKS

MOJITO 12
*bacardi superior rum, mint, lime,
fresh sugarcane juice,*

BELLINI 12
prosecco, peach purée

MIMOSA 12
prosecco, freshly squeezed orange juice

DELUXE BLOODY MARY 16
*belvedere or grey goose vodka, tabasco,
tomato juice, worcestershire sauce*

A LA CARTE MENU

ST MARTINS LANE BREAKFAST TORTILLA 15
*flour tortilla, spicy black beans, chorizo, eggs,
baked crispy with coriander, tomato*

CUBAN BENEDICT 13.50
bbq pulled pork, chipotle sauce

BREAKFAST IN THE FIELDS 12
*two eggs as you like,
grilled halloumi cheese, avocado, roasted tomato,
mushrooms, grilled asparagus*

'THE CRISPY CALAMARI' SALAD 16
banana, chayote, cashews, hearts of palm, orange-sesame vinaigrette

CUBAN SANDWICH 17
slow-roasted pork, ham, swiss cheese, pickles, mustard, yuca 'fries'

SMOKED SALMON & POTATO WAFFLE 13.50
crushed avocado, poached egg

TAMARIND-GLAZED SALMON 22
cucumber, jicama, yellow peppers, snow peas, aji amarillo vinaigrette

MOJO DUCK CONFIT 18
brown rice, orange, thai basil, thai chilli, poached duck egg

CUBAN TOAST 10
*crispy sweet butter brioche rolled in coconut & almonds,
guava purée, mascarpone cheese*

PANCAKES 8.50
fruit compote or maple syrup, crispy bacon

MEXICAN DOUGHNUTS 8
choice of caramel or thai chilli chocolate

Bottomless drinks are served for up to 2 hours.
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