



## entrada -starter

seared foie gras, caramelized granny smith apple insalada, cinnamon cider jus, mango essence

-12-

coconut & ginger tuna tartare - avocado mousse, togarashi grilled prawn, lemon evoo

-13-

demarara sugar seared scallops, tobiko caviar, potato chive mousseline, kalamanci lime jus

-12-

duck "ropa vieja", chipotle cream, asian blue corn "crepette", crisp yucca

-12-

soy stained beef carpaccio, ginger balsamic gelee', daikon, torchon of foie gras

-14-

"open faced" lobster wontons, hon dashi truffle butter, baby bok choy, sofrito oil

-13-

## ensalada -salad

ensalada casa – field greens, tomato, wasabi brittle and soy pomegranate dressing

-10-

thai shrimp salad, pickled cucumber, mango, daikon, coconut milk & green papaya

-14-

roasted beet & chevre timbale, apple & walnut vinaigrette, carrot/cucumber ribbons

-12-

traditional caesar salad, prepared table side for 2 persons

-12- (per person)

## sopa - soup

thai style lobster bisque – lemongrass, mango and asian basil

-10-

chilled vichyssoise with 7 spice tempura oysters, wasabi caviar

-8-



## plato fuerte – main course

char sui cured breast of duck, lotus steamed sticky rice & beans, fava bean walnut compote, wildflower honey drizzle

-32-

oolong smoked salmon, rum poached lentils, fingerling tomato basil “salad”

-30-

furikake crusted grouper with sweet corn risotto, proscuitto and piquillo pepper sauce

-32-

brown butter soy poached lobster, cilantro polenta, lemongrass /blood orange jus, asparagus bundle

-39-

cantonese style whole baby snapper, tahitian “firepot sauce” , coconut jasmine rice, asian slaw

-30-

cuban slow braised pork belly, with prunes and cranberries, shanghai style udon, edamame’, ponzu

-29-

achiote rosemary roasted chicken, house mojo, asparagus, herb roasted fingerling potato

-27-

café cubano coffee crusted rack of lamb, soft stilton polenta, mango relish, vanilla beurre blanc

-36-

coconut king prawns, papaya salsa, rum butter sauce, wok charred soba noodle

-33-

macadamia crusted sea bass, shitake mushroom tea, white truffle essence

-36-

### steakhouse cuts

**all steaks are certified angus beef and are served classic steakhouse style**

8oz filet mignon

-38-

12 oz new york strip steak

-33-

22 oz bone in rib eye

-42-

### the sides

yukon gold “smashed potato” -3-

creamed spinach -3-

steakhouse hash brown potatoes -3-

asparagus béarnaise -5-

garlic sautéed wild mushrooms -5-

### the sauces (included)

peppercorn jus

béarnaise

mushroom glaze



## postre - dessert

### **crème brulee**

classic french style, finished with caribbean sugar

**-9-**

### **apple tarte tatin**

haagen dazs vanilla ice cream

**-9-**

### **banana & mango napoleon**

caylua caramel, haagen-dazs vanilla

**-9-**

### **frozen key lime pie**

melba sauce, island fruit puree

**-9-**

### **duo of chocolate**

white & dark" pyramids" chocolate rum shot

**-10-**

### **havana banana's foster**

dark rum gastrique, haagen dazs vanilla ice cream

prepared table side for 2

**-12-**



### **scotch**

macallan, single highland malt, 18 year -22-  
talisker, isle of skye single malt, 10 year -10.5-  
johnnie walker, blue label -25-  
glenlivet, single highland malt, 12 years -8.5-

### **cognac & rums**

hennessy xo -20-  
hennessy paradis -45-  
remy martin vsop -9-  
remy martin xo -20-  
remy martin louis XIII -130-  
ron zacapa 23 anos -16-  
ron zacapa cenenario xo -23-  
barbancourt, 15 years -10-  
havana club, 7 anos -8.5-

### **port**

graham's malvedos 1996 -15-  
graham's late bottle vintage 2001 -9-  
graham's vintage 1980 -28-  
graham's six grapes' -9-  
graham's 1994 -9-  
dow's vintage 1985 -25-  
graham's tawny, 20 year -15-