

RESTAURANT WEEK – SUMMER 2009
EVERY MONDAY THRU FRIDAY UNTIL LABOR DAY

PRIX FIXE LUNCH MENU

\$24.07 PER PERSON

2 GUESTS CHOOSE 2 APPETIZERS & 1 ENTRÉE – PORTIONED ACCORDINGLY
3-4 GUESTS CHOOSE 2 APPETIZERS & 2 ENTRÉES – PORTIONED ACCORDINGLY
5 OR MORE GUESTS CHOOSE 2 APPETIZERS & 3 ENTRÉES – OR PORTIONED ACCORDINGLY

APPETIZERS

CALAMARI SALAD 'ASIA DE CUBA'
CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANAS, CASHEWS, CHICORY, AND RADICCHIO,
SESAME ORANGE DRESSING

TUNAPICA

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

BEEF DUMPLINGS TWO WAYS

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

ENTRÉES

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

SWEET SOY WILD SALMON

SAUTÉED ASIAN MUSHROOMS

HONEY-RHUM POT ROAST OF PORK

SAUTEED SHANGHAI BOK CHOY AND ENOKI MUSHROOMS

MARINATED CRISPY TOFU

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

A LA CARTE SIDE DISHES

WOKKED CHINESE LONGBEANS WITH CHICHARONES 10.00
LOBSTER-BONIATO MASH 16.00
PANKO CRUSTED CRISPY PLANTAIN 10.00
CUBAN BLACK BEANS 9.00
WOK SAUTÉED OR BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES 10.00
THAI COCONUT STICKY RICE 9.00
PLANTAIN FRIED RICE WITH AVOCADO SALAD 12.00
SHANGHAI NOODLES 12.00

DESSERTS

HOMEMADE SORBET OF THE DAY

SERVED WITH SEASONAL FRESH FRUIT
AND PASSION FRUIT-CHILI DIPPING SAUCE

COCONUT INVASION

COCONUT LAYER CAKE, COCONUT ICE CREAM,
WARM CHOCOLATE SAUCE

BEVERAGES, GRATUITY & TAX NOT INCLUDED

ROBERT TOBIN, EXECUTIVE CHEF

RESTAURANT WEEK – SUMMER 2009
EVERY SUNDAY THRU FRIDAY UNTIL LABOR DAY

PRIX FIXE DINNER MENU

\$35.00 PER PERSON

2 GUESTS CHOOSE 2 APPETIZERS & 1 ENTRÉE – PORTIONED ACCORDINGLY
3-4 GUESTS CHOOSE 2 APPETIZERS & 2 ENTRÉES – PORTIONED ACCORDINGLY
5 OR MORE GUESTS CHOOSE 2 APPETIZERS & 3 ENTRÉES – OR PORTIONED ACCORDINGLY

APPETIZERS

CALAMARI SALAD 'ASIA DE CUBA'
CRISPY CALAMARI WITH CHAYOTE, HEARTS OF PALM, BANANAS, CASHEWS, CHICORY,
AND RADICCHIO, SESAME ORANGE DRESSING

TUNAPICA

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

THAI SPICED SALAD

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

BEEF DUMPLINGS TWO WAYS

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

ENTRÉES

CUBAN BBQ CHICKEN

THAI COCONUT STICKY RICE AND AVOCADO FRUIT SALSA, TAMARIND SAUCE

PAN SEARED AHI TUNA

SERVED RARE WITH CRUNCHY WASABI MASHED POTATOES, CILANTRO CHIMICHURRI SAUCE

HONEY-RHUM GLAZED POT ROAST OF PORK

SAUTEED SHANGHAI BOK CHOY, FRIED PLANTAINS, AND ENOKI MUSHROOMS

MARINATED CRISPY TOFU

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

A LA CARTE SIDE DISHES

WOKKED CHINESE LONGBEANS WITH CHICHARONES 10.00

LOBSTER-BONIATO MASH 16.00

PANKO CRUSTED CRISPY PLANTAIN 10.00

CUBAN BLACK BEANS 9.00

WOK SAUTÉED OR BAMBOO STEAMED ASIAN AND CARIBBEAN VEGETABLES 10.00

THAI COCONUT STICKY RICE 9.00

PLANTAIN FRIED RICE WITH AVOCADO SALAD 12.00

SHANGHAI NOODLES 12.00

DESSERTS

CUBAN OPERA

DEVIL'S FOOD CAKE, KAHLUA, MILK CHOCOLATE AND COFFEE MOUSSE

COCONUT INVASION

COCONUT LAYER CAKE, COCONUT ICE CREAM, WARM CHOCOLATE SAUCE

HOMEMADE SORBET OF THE DAY

SERVED WITH SEASONAL FRESH FRUIT AND PASSION FRUIT-CHILI DIPPING SAUCE

*BEVERAGES, GRATUITY & TAX NOT INCLUDED

EXECUTIVE CHEF ROBERT TOBIN