

LAHPET

FEASTING MENU

WELCOME PROSECCO COCKTAIL/MOCKTAIL - £9/ £7 PP

MENU - £44 PP (MINIMUM 6 PEOPLE SHARING)

MIXED FRITTERS V, GF

Shan tofu | Mandalay (kidney bean & ginger) | split pea

TEA LEAF SALAD OPT-V, GF

signature dish | pickled tea | double-fried beans | cabbage | tomatoes | chilli | garlic oil

FISHCAKE SALAD GF

Burmese-style fishcakes | shallots | cabbage | chilli | tamarind | shallot oil

DELTA STYLE STEAMED SEA BASS GF

whole sea bass | lemongrass | tomato | chilli

PORK & MUSTARD GREEN CURRY

slow cooked pork shoulder | pickled mustard greens | star anise | pea shoots

YANGON VEGETABLE CURRY V, GF

aubergine | chow chow | cauliflower | potatoes | radish

SEASONAL GREENS OPT-V, GF

HOUSE RICE V, GF

DESSERT PLATTER GF

cassava cake | pandan & coconut crème brûlée

We can make adjustments to dishes to cater for most dietary requirements - please get in touch!

