

# LAHPET

## FEASTING MENUS

Our Feasting Menus are designed to be shared by the whole table, to ensure you get an authentic Burmese dining experience.

### **MENU 1 - £25 PP (MINIMUM 6 PEOPLE)**

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#### **SHAN TOFU FRITTERS V**

house-made split pea tofu

#### **TEA LEAF SALAD OPT-V**

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

#### **FISHCAKE SALAD**

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

#### **SALMON MASALA**

salmon fillet | clove, cinnamon & cumin masala | lemongrass rosti

#### **PORK & MUSTARD GREEN CURRY**

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

#### **BRAISED AUBERGINE V**

garam masala | fried garlic | runner beans

#### **SEASONAL GREENS, SQUASH & SHRIMP FLOSS OPT-V**

#### **HOUSE RICE**

#### **POACHED BANANA & COCONUT**

### **MENU 2 - £40 PP (MINIMUM 6 PEOPLE)**

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#### **MANDALAY FRITTERS V**

kidney bean | ginger

#### **SHAN TOFU FRITTERS V**

house-made split pea tofu

#### **BALACHAUNG DUMPLINGS**

glutinous dumplings | spicy shrimp relish | radish | rice vinegar

#### **TEA LEAF SALAD OPT-V**

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

#### **GINGER SALAD V**

pickled ginger | double-fried beans | cabbage | tomatoes | garlic oil

#### **FISHCAKE SALAD**

Burmese-style fishcake salad | dressed with shallot oil and tamarind

#### **PORK RIBS & PON YAY GYI**

slow cooked ribs | fermented soya bean glaze

#### **WHOLE SEA BASS**

stuffed with pickled ginger | lime | steamed in banana leaf

#### **BRAISED AUBERGINE V**

garam masala | fried garlic | runner beans

#### **RICE & NOODLE SALAD OPT-V**

#### **SEASONAL GREENS, SQUASH & SHRIMP FLOSS OPT-V**

#### **HOUSE RICE**

#### **POACHED BANANA & COCONUT**

#### **AVOCADO MOUSSE**