

LAHPET

CHRISTMAS FEASTING MENUS

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

MENU 1 - £30 PP (MINIMUM 6 PEOPLE)

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 - £45 PP (MINIMUM 6 PEOPLE)

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