

# LAHPET

FEASTING MENU

WELCOME PROSECCO COCKTAIL £8 PP

MENU - £30 PP (MINIMUM 6 PEOPLE)

## 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

## HAKE MASALA GF

hake 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,GF

garam masala | potatoes | runner beans | fried garlic

## ADD ON:

### KING PRAWN CURRY - £8 PP

pae pot (dried fermented soya bean) | tomato | spring onions | edemame

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

## HOUSE RICE v, GF

## DESSERT PLATTER GF

cassava cake | assorted sorbets & ice cream



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