

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)

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

CASSAVA CAKE & RHUBARB

ASSORTED SORBET

MENU 2 - £40 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

WHOLE SEA BASS

stuffed with pickled ginger | lime | steamed in banana leaf

GRILLED PORK SKEWERS

served with coriander & mint sauce

BRAISED AUBERGINE V

garam masala | fried garlic | runner beans

SEASONAL GREENS, SQUASH & SHRIMP FLOSS OPT-V

HOUSE RICE

CASSAVA CAKE & RHUBARB

ASSORTED SORBET

AVOCADO MOUSSE