

BURMESE CUISINE

# LAHPET

LONDON

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FRITTERS

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Mandalay (kidney bean & ginger) (v) (two piece)	3
Shrimp & Watercress (one piece)	3
Sweetcorn (v) (one piece)	2
Shan Tofu (v) (two piece)	3

all served with tamarind dip

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SALADS

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Tea Leaf (Lahpet Thohk) (opt - v)	9
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Fishcake (Nga Phé Thohk)	8
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Tofu (Tofu Thohk)	8
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MAINS

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Fish Chowder (Mohinga)	12
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Catfish / lemongrass / rice vermicelli / split pea fritter / fishcake / egg

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Pork & Mustard Green Curry (Wet Monyin Chin)	12
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Slow braised pork neck / ginger / star anise / peanuts

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Hake Masala (Ngar Hin)	16
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Burmese masala / lemongrass rosti / spring onion / lime

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King Prawn Curry (Bazun Hin)	15
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Tomato / tumeric / paprika / pae pote / spring onion / asparagus

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Lamb & Lahpet (Thoe Tha & Lahpet)	14
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Slow-cooked pulled lamb / pickled tea leaves / beans / baby carrots

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Bream with Pickled Ginger (Ngar Thanpya Paung)	16
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Whole steamed bream / lime / greens

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Coconut Noodles with Chicken (Ohn-no Kauk Swé)	11
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Chicken thigh / fresh egg noodles / shallots / egg / crispy noodle

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Braised Aubergine (Khayan Dhi Hnut) (v)	10
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Slow roasted curried aubergines / crispy garlic

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Tofu Nway (v)	10
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Shan tofu soup / pea shoots / rice noodles / sweet soya

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SIDES

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Plain Rice / House Rice (Yellow Pea)	2.5/3
Peashoots & Peanuts	3.5
Balachaung (Crispy Shrimp Relish)	2

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DESSERTS

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Poached Banana	7.5
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Coconut / jaggery crumble / ice cream

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Ice Cream	per scoop 2
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Lime & Ginger / Banana & Coconut

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