

LAHPET

FEASTING MENU

WELCOME PROSECCO COCKTAIL/MOCKTAIL - £9/ £7 PP

MENU - £45 PP (MINIMUM 6 PEOPLE SHARING)

FRITTERS V,GF

Sweetcorn & split pea fritters with tamarind sauce.

TEA LEAF SALAD OPT-V, GF

Pickled tea leaf paste with crispy double fried bean & peanut mix, sesame, slawed cabbage, tomatoes and dried shrimp, fish sauce and red chillis.

SPICED FRIED CHICKEN

Burmese spiced chicken

STEAMED SEA BASS GF

Steamed with lemongrass, chilli, lime and herbs, creating a light, aromatic dish with delicate heat

BRAISED BEEF GF

Tender beef marinated in spices, herbs and a curry paste of lemongrass, tamarind and traditional spices

VEGETABLE CURRY V,GF

Red lentil, aubergine, diakon, okra, green beans and mild spices, finished with curry leaves and green chilli

ALL SERVED WITH STEAMED RICE V, GF

OPTIONAL DESSERT (£5 SUPPLIMENT)

DESSERT - FRIED DOUGH STICK WITH MILK TEA ESPUMA (GF AND V OPTIONS AVAILABLE)

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

