

— Est. 2002 —

**LASAN**

— TRUE TO INDIA —

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**T A S T I N G M E N U**  
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**PAKORA**

Spinach leaf fritters served with tamarind chutney.

*The Wine-Farer Series, Chenin Blanc 75ml*

**SCALLOPS**

Pan-fried scallops served with pumpkin dhal and rogan oil.

*VineMind, Riesling 75ml*

**LAMB**

Tandoor lamb cutlets, dressed heirloom tomato and radish, with onion and amchur chutney.

*Castillo Clavijo, Rioja Reserva 75ml*

**HALIBUT**

Spiced pan fried halibut, halibut kofta and okra with South Indian allepy sauce.

*Domingo Martin, Albarino 75ml*

**BEEF**

Nihari ox cheek, red cabbage and golden raisin, potato and roasted pepper bhajee.

*"Passion has Red Lips" Shiraz / Cabernet,*

*Some Young Punks 125ml*

**M E S S**

Light and airy meringue with fresh mango crème,  
refreshing raspberry sorbet and textures of coconut & sweet pineapple.

*Vietti, Cascinetta Moscato d'Asti 50ml*

This menu is designed to be enjoyed by the entire table. Minimum 2 guests.

If you have any special dietary requirements, please let us know at the time of booking.

Please ask staff for full allergens list. Allergic ingredients are present in our kitchen.

We cannot guarantee dishes are 100% free of allergenic ingredients.

If a particular fresh product is unavailable on the day, a suitable alternative will be allocated.

10% Discretionary service charge will apply for tables of 5 or more

**6 Course** 49.00 per person  
**Optional Wine Flight** 26.00 per person