

— Est. 2002 —

LASAN

— TRUE TO INDIA —

WINNER
GORDON RAMSAY'S

THE **f** WORD

Best Local Restaurant in the UK

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 the staff for a full list of allergens. Allergenic ingredients are present in our kitchen, and we cannot guarantee that dishes are 100% free of allergenic ingredients. If a particular fresh produce item is unavailable on the day, a suitable alternative will be provided.

A 10% discretionary service charge will apply.

TASTE OF LASAN

To Begin

Papads and Pani Puri.

Casa Canevel Prosecco Extra Dry NV 100ml

Ananas Paneer

Pineapple-infused paneer tikka with beetroot and pineapple chutney.

Corralillo Riesling, Matetic (Organic) 2023 75ml

Sarson King Prawn

Freshwater tandoori king prawn served with sweet, tangy grapefruit and pomelo sirka dressing.

Pasqua Colori Pinot Grigio 2023 75ml

Kasturi Clay-Oven Chicken

Tender fenugreek chicken, charred in the clay oven.

Pinot Noir Pays d'Oc, Badet Clément 2022 75ml

Mahi Salmon

Roasted salmon marinated in a blend of tomato, lime, and red pepper, with mint and coriander chutney.

Les Cerisiers Côtes du Rhône Rosé 2023 75ml

Dhalcha Beed Gaal

A rich, succulent nihari beed check served with a loose dhal made from bone-marrow stock.

Mathilda Shiraz, Tournon 2020 125ml

Aromatic Pilau Rice and Garlic & Coriander Naan.

Bombay Mess

Eton mess, Lasan-style. Light meringue with fresh mango crème, raspberry sorbet and textures of coconut and sweet pineapple.

Morandé Gewurztraminer Gran Reserva 2023 75ml

or Moscato d'Asti 50ml

Petit Fours

6 Courses £89 per person
Optional Wine Flight £35 per person

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chosen by our Chef*

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