

1 October to 7 November 2026

Tennerfest™

£20
2 courses

£27.50
3 courses

Additional Information

Open for Lunch & Dinner. Bookings recommended.

Please inform a member of the Lasa Team if you have any allergies.

[VE] Vegan
[GF] Gluten-free

STARTERS

Beef BBQ [GF]

Tender Skewered Beef Slices Marinated In A Sweet, Savoury And Tangy Soy-Garlic Sauce

Chicken BBQ, Wakame and Cucumber Salad [GF]

Grilled Marinated Chicken Skewers, Seaweed & Cucumber Salad

Adobo Pork Glazed Pork Belly [GF]

Glazed Slow Cooked Pork Belly, Sweet Pickled Papaya (Achara)

Prawn Spring Roll

Sweet & Sour Dipping Sauce

Pork and Prawn Dumplings

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MAINS

Pork Sisig [GF]

A Filipino Classic of Sizzling Pork, Chopped and Crisped, Seasoned with Calamansi, Onions, Red Chillies, Topped With A Fried Egg, Served With Jasmine Rice

Beef Kare-Kare [GF]

Slow Braised Blade of Beef In A Rich Peanut Sauce, Pak Choi & Aubergine, Served With Jasmine Rice

Sea Bream Escabeche [GF]

Fried, Crispy Half Sea Bream, Topped with a Sweet & Sour Escabeche Sauce, Served with Jasmine Rice

Sizzling Tofu [VE][GF]

Crispy, Fried Tofu, Served in a lightly Spiced Sauce, Calamansi, Mixed Veggies

Lechon Paksiw [GF]

Rich Roasted Pork Stew, With a Sweet & savoury Liver Sauce, Served With Jasmine Rice

Beef Tapa [GF]

Pan Fried Thinly Sliced Beef (Cured In A Marinade Of Soy Sauce, Garlic & Calamansi), Served with Fried Rice

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DESSERTS

Leche Flan [GF]

Silky Caramel Custard, Vanilla Sweetness

Cassava Cake [GF]

The Filipino Comforting Classic! A must try ! Baked Cassava & Coconut

Biko [VE][GF]

A Beloved Sweet Sticky Rice Cake