

# FATT PUNDIT

## VEGETARIAN PRE-THEATRE MENU

£30 per person (2 courses) | £33 per person (3 courses)

### TO START (CHOOSE ONE)

#### MIX VEGETABLE MOMO

*Spinach, mushroom, courgette & tofu*

### (CHOOSE ONE / PER PERSON)

#### CRACKLING SPINACH

*Sweet yogurt, date & plum sauce & pomegranate*

#### STICKY SESAME VEGETABLES

*Crispy vegetable fritters with sticky ginger*

#### POPCORN CAULIFLOWER

*Purple & white, smoked, soya garlic dip*

#### CRISPY OKRA SALT 'n' PEPPER

*Pink salt, chillies, burnt garlic*

### (CHOOSE ONE / PER PERSON)

#### HAKKA CHILLY PANEER LETTUCE CUPS

*Cottage cheese, shallots, soy, white & black pepper & side*

#### BOMBAY CHILLI MOCK CHICKEN (VEGAN)

*Celery, Szechuan chilly, mixed peppers & side*

#### VEGETABLE HAKKA NOODLES

*Bean sprout, cabbage, green onion*

### SIDES (CHOOSE ONE / PER PERSON)

#### TAMARIND GLAZED POTATOES

*Baby potatoes, black salt*

#### BURNT GINGER RICE

#### EGG SZECHUAN FRIED RICE

### DESSERT

#### VEGAN SIZZLING BROWNIE

*with Madagascan vanilla ice cream*

*Originating from Kolkata, this unique cuisine was invented when the Hakka people migrated to India from the Chinese province of Canton, bringing with them their culinary treasures. Incorporating traditional Chinese cooking techniques with the spices of India to create something both new yet familiar, Indo Chinese is now an integral part of Indian cuisine.*

*If you have any food or dietary requirements please let us know. Vegan, gluten and dairy allergy menus are available. An optional service charge of 12.5% will be added to your bill. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)*

