

EASTTWIST

PAN-ASIAN FLAVOURS WITH A TWIST

2 courses for £15 3 courses for £18

STARTER

Wasabi Prawns

King prawns in a light tempura batter with a warm creamy mayonnaise

Crispy Larb Chicken **N**

Crispy chicken tossed together with a lime juice and chilli sauce, finished with crushed roasted rice and red onions

Sesame Pork

Slices of sweet pork neck, marinated in Thai spices and pepper, served with a spicy Sriracha sauce

Chilli and Garlic Tofu **V**

Tofu, deep-fried, then tossed in a light garlic pepper and chilli sauce

Mushroom Croquettes **V**

Mushrooms coated with panko flakes, deep-fried and served with a sweet sesame and soy sauce

Food Allergies and Intolerances - Important Notice

If any of your party have food allergies or intolerances, we need to know before you place your order. Staff will refer you to our detailed allergen matrix (also available online) and assist you with your selection. We cannot guarantee that any food item is completely free from traces of allergen as we freshly prepare and cook our food in a kitchen where nuts, gluten and allergens are present.

All prices are in sterling (£) and inclusive of VAT. An optional gratuity of 10% will be added to your bill. All gratuities go to the staff in this restaurant.

east-restaurant.co.uk

MAIN

Korean Pot Rice

Finely chopped chicken with Korean chilli and spices, on a bed of jasmine rice, topped with egg yolk

Spicy Squid Ink Spaghetti Seafood **N**

Prawns, squid and mussels, flavoured with sundried chilli, garlic and basil

Green Curry Pork

Slices of tender pork, in a rich creamy green curry sauce, with kaffir lime leaves and zucchini, served with vermicelli noodles

Sambal Burger

A handmade burger, with a Malaysian Sambal sauce, kaffir lime leaves, lettuce and mayonnaise, served with rosemary salted chips

Pad Cha Spaghetti **V**

A warm spicy spaghetti with mushrooms, zucchini, peppers, and aubergine, with sundried chilli, wild ginger and basil

Malaysian Vegetable Korma **V** **N**

A mix of Malaysian curry and Indian spice with seasonal vegetables, tofu and cashew nuts, served with jasmine rice

DESSERT

Tempura Ice Cream

Vanilla ice cream, deep-fried, served with a blueberry sauce

Coconut Ice Cream **N**

Handmade coconut ice cream, topped with salted peanuts

Banana Fritters

Warm banana fritters with a rich coconut palm sugar sauce