

<East>

The Taste of the Orient

MENU

Let our chefs and their dishes take your taste buds travelling to the Orient through a tantalizing variety of dishes from the diverse cultures and flavours of Southeast Asia. Come dine with us, and let your palate explore the succulent spices of the Far East.

As is traditional in Asia, our dishes are served independently from rice or noodles which are ordered separately to give variety. Your chosen dishes can be complemented by vegetables or salad to accompany your meal. Individual dishes can be shared by all in this way to allow everyone to enjoy the different tastes of the Orient.

How to order

If you are unfamiliar with our menu we recommend that you choose one of our set menus, these can be found at the front of our menu.

The set menus have been designed to give you the best variety of Oriental flavours.

For adventurous diners we recommend your meal should consist of at least one dish from each category. These dishes should then be shared by all. Enjoy!

Buffet menus for larger parties will be arranged upon request.

Special buffet served every Sunday from 12pm to 3:30pm

🔥 = Mild spice 🔥🔥 = Medium spice 🔥🔥🔥 = Very spicy

✓ Denotes dishes suitable for vegetarians

N Denotes dishes that contain nuts as an ingredient

No meals contain any genetically modified ingredients or monosodium glutamate

A discretionary service charge of 10% will be added to your bill and can be deducted should you feel it is not warranted. All prices are inclusive of VAT


<East> Restaurant accepts cheques supported by a cheque guarantee card as well as Visa, Master Card, Switch and Delta

SET MENU A – LUXURY DINNER FOR FOUR

(Minimum 4 people)

£29.95 per person

Includes all the following:


 Fisherman's Soup

Prawn and Vegetable Tempura

Heavenly Beef

Chicken Satay **N**

 Island King Prawns

 Spicy Taro Nests **V N**

Served with <Oriental> Dips


Crispy Aromatic Duck with Pancakes


 Hot Giant King Prawns

Teriyaki Chicken

Char-Grilled Rib-Eye

Lemongrass Sea Bass

 Massaman Lamb Curry **N**

 Wok-Fried Duck

Fried Zucchini **V**

Pad Mee Noodles **V**

Steamed Jasmine Fragrant Rice **V**

Special <EAST> Dessert

SET MENU B – DINNER FOR TWO

(Minimum 2 people)


£17.95 per person

Includes all the following:


Prawn and Vegetable Tempura

Honeyed Spare Ribs

Chicken Satay **N**

 Spicy Taro Nests **V N**

Served with <Oriental> Dips

 Singapore Chicken Curry

Korean Pork

Fried Mange Tout **V**

Steamed Jasmine Fragrant Rice **V**

<EAST> Dessert of the Day

SET MENU C – DINNER FOR FOUR

(Minimum 4 people)


£17.95 per person

Includes all the following:

Prawn and Vegetable Tempura **V**


Honeyed Spare Ribs

Chicken Satay **N**

 Spicy Taro Nests **V N**

Served with <Oriental> Dips

 Thai Green Chicken Curry

 Crispy Chilli Beef

Sweet and Sour Pork

Sizzling Seafood

Mixed Vegetables **V**

Steamed Jasmine Fragrant Rice **V**

< EAST > Dessert of the Day **V**

SET MENU D – DINNER FOR TWO

(Minimum 2 people)

£21.95 per person

Includes all the following:

Prawn and Vegetable Tempura

Honeyed Spare Ribs

Chicken Satay **N**

 Spicy Taro Nests **V N**

Served with <Oriental> Dips

Crispy Aromatic Duck with Pancakes

 Chicken Rendang Curry

 Crispy Chilli Beef

Mushroom Croquettes **V**

Steamed Jasmine Fragrant Rice **V**

< EAST > Dessert of the Day

SET MENU E – DINNER FOR FOUR

(Minimum 4 people)

£21.95 per person


Includes all the following:

Prawn and Vegetable Tempura

Grilled Pork on Skewers

Yin Yang Prawn Toast

Chicken Satay **N**

 Spicy Taro Nests **V N**

Served with <Oriental> Dips

Crispy Aromatic Duck with Pancakes

 Massaman Lamb Curry **N**

Cashew Nut Chicken **N**

Sizzling Beef

Sake Scallops & King Prawns

Mixed Vegetables **V**

Steamed Jasmine Fragrant Rice **V**

< EAST > Dessert of the Day

VEGETARIAN SET MENU – DINNER FOR TWO **V**

(Minimum 2 people)

£15.95 per person

Includes all the following:

Tempura Vegetables

 Spicy Taro Nests **N**

Spiced Parcels

Spring Rolls

Served with <Oriental> Dips

 Singapore Tofu Curry

Mushroom Croquettes

Mixed Vegetables

Steamed Jasmine Fragrant Rice

< EAST > Dessert of the Day

STARTERS

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|--|--|-----------------|------|
| 1. Prawn Crackers | Basket of prawn crackers, served with a sweet chilli dip | Thailand | 1.95 |
| 2. Seven Spiced Squid | Fried baby squid with Japanese seven spices and green chilli salt | Japan | 4.25 |
|  3. Island King Prawns | King prawns seasoned with <East>'s own blend of mixed herbs and spices, flavoured with hot wasabi cream | <East> Original | 4.95 |
| 4. Heavenly Beef | Succulent slices of beef marinated in coriander seed and palm sugar then shallow fried, served with a cool cucumber and sharp chilli dip | Thailand | 4.95 |
|  5. Spicy Taro Nests V N | Crispy shredded taro (oriental root vegetable) and peanut seasoned with spices and herbs, served with a sweet chilli dip | China | 4.95 |
| 6. Grilled Pork on Skewers | Marinated pork grilled and served on bamboo skewers, served with a tamarind chilli dip | Laos | 4.95 |
| 7. Tempura Prawns | Prawns, deep-fried in light batter, served with a wasabi and soy dip | Japan | 4.95 |
| 8. Spring Rolls V | Vermicelli, carrots and Chinese mushrooms wrapped in pastry paper, deep-fried, served with a sweet chilli dip | Vietnam | 3.95 |
| 9. Chicken Satay N | Char-grilled fillets of marinated chicken on bamboo skewers, served with a rich peanut sauce | Indonesia | 4.95 |
| 10. Honeyed Spare Ribs | Ribs, marinated in honey, grilled to perfection | <East> Original | 4.95 |
| 11. Yin Yang Prawn Toast | Toast topped with a layer of minced prawns and coated with black and white sesame seeds, crisp-fried and served with chilli dip | <East> Original | 4.95 |
| 12. Spiced Parcels V | Crispy pastry parcels filled with spices, sweet corn, potatoes, onion and carrots, served with a sweet chilli dip | <East> Original | 4.25 |
| 13. Tempura Vegetables V | Crispy vegetables deep-fried in light batter, served with a wasabi and soy dip | Japan | 4.25 |
|  14. Far East Mixed Starters
(Suitable for 2) N | Prawn and Vegetable Tempura, Honeyed Spare Ribs, Chicken Satay and Spicy Taro Nests, served with Oriental Dips | Original | 8.95 |
|  15. Pacific Mixed Starters
(Suitable for 2) N | Grilled Pork on Skewers, Prawn and Vegetable Tempura, Chicken Satay, Island King Prawns and Spicy Taro Nests, served with Oriental Dips | Original | 9.95 |
|  16. Vegetarian Starters
(Suitable for 2) V N | Tempura Vegetables, Spicy Taro Nests, Spring Rolls and Spiced Parcels, served with Oriental Dips | Original | 8.95 |

SECOND COURSES & SALADS






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| 17. Crispy Aromatic Duck
With Pancakes | Duck served with cucumber, spring onion,
steamed pancakes and hoi sin sauce | China Quarter 8.95
Half 16.75 |
| 18. Chicken Lettuce Wrap | Chicken fried with roasted chilli and water chestnuts
on a bed of crispy noodles, served with fresh lettuce wraps | China 5.95 |
| 🌶️ 19. Mieng Kana N | A platter of fresh ginger, lemon grass, chilli, shallots, shrimp,
crispy pork rind and peanuts served on a bed of spring greens and
caramelised palm sugar and roasted coconut sauce | Thailand 4.95 |
| 🌶️ 20. Beef Salad N | Grilled marinated tender rib-eye beef slices, tossed with cucumber,
chilli and herbs on a bed of glass noodles, flavoured with Vietnamese
dressing, served warm with crushed peanuts | Vietnam 6.95 |
| 🌶️🌶️ 21. Larb Beef or Chicken | Finely chopped meat of your choice tossed with lime juice and chilli,
flavoured with fresh mint leaves and crushed roasted rice,
served warm with lettuce 'scoop' | Laos 5.95 |

SOUPS

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|---------------------------|--|-----------------------------------|
| 🌶️ 22. Tom Yum V | Lemongrass and fresh chilli soup with prawns,
chicken or vegetables | Thailand 3.95
with Prawns 4.65 |
| 🌶️ 23. Tom Kha V | Coconut milk-based soup flavoured with galangal, lemon juice,
lemongrass, coriander, chillies and lime leaves | Thailand 3.95
with Prawns 4.65 |
| 24. Thai Chicken Soup | A light refreshing soup of shredded chicken, cucumber,
carrot, shitake mushrooms and spring onions | Thailand 3.95 |
| 🌶️ 25. Fisherman's Soup V | King prawns, squid, mussels and red snapper in a hot soup
flavoured with lemongrass, herbs and fresh chilli | Thailand 5.95 |

MAIN COURSES

CURRIES

-  26. Singapore Chicken Curry Rich chicken curry with turmeric spices, the favourite signature dish from Singapore Singapore 6.95
-  27. Thai Green Curry **V** Famous Thai green curry made with coconut milk, green chillies, bamboo shoots, fine beans, baby aubergines and fresh Thai herbs (Chicken, pork, beef or vegetable) Thailand 7.25
-  28. Massaman Lamb **N** Slow-cooked tender lamb with onions, potatoes and roasted peanuts in a rich Thai curry with coconut, herbs and spices Thailand 8.95
-  29. Panaeng A Rich thick curry, flavoured with Thai spices and kaffir lime (Chicken, pork or beef) Thailand 7.25
-  30. Chicken Rendang A popular Malaysian chicken curry with sun-dried spices giving a rich traditional flavour Malaysia 7.25
-  31. Roast Duck Curry Roast fillet of duck cooked in a spicy red curry sauce, with cherry tomatoes, pineapple chunks and Thai aromatic herbs Thailand 8.95
-  32. Chu Chi King Prawns Giant king prawns topped with a spiced red creamy curry and fresh Thai herbs Thailand 10.95
-  33. Gang Phed Curry **V** Thai red curry made with sun-dried red chillies, bamboo shoots, aubergine and fresh Thai herbs in coconut milk (Chicken, pork, beef or vegetable) Thailand 7.25
-  34. Jungle Curry **V** Hot curry made with wild ginger, Thai herbs, spices, bamboo shoots, aubergine and broccoli (Chicken, pork, beef or vegetable) Thailand 6.95
-  35. Singapore Tofu Curry **V** Rich curry with turmeric spices, potatoes and tofu Singapore 6.95

CHEF'S SPECIALITIES

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| 36. Curried Rib Eye | Beef rib-eye, char-grilled to medium, served on a skillet and topped with a creamy green curry sauce and fresh sweet basil | <East> Original 10.95 |
| 37. Tamarind Duck | Fried aromatic duck, served in a caramelised tamarind sauce with crispy shallots and chilli | Thailand 9.65 |
| 38. Volcano Chicken | Tender chicken marinated with coriander, garlic and pepper served flambé, finished at your table with lava sauce | Indonesia 8.95 |
| 39. Sizzling Beef | Flash-fried beef with mushrooms, peppers, oyster sauce, and red wine brought sizzling to your table | Korea 8.65 |
| 40. Sweet and Sour V | Crispy coated and deep fried, served with a tangy, fruity sauce (Pork, chicken, prawn or vegetable) | China 6.95
with Prawn 7.95 |
| 41. Pad Gra Prawn V | Famous Thai dish made from finely chopped chicken or beef, stir-fried with crushed chilli, garlic and holy basil (Chicken or beef) | Thailand 6.95
Vegetarian 5.95 |
| 42. Hong Kong Beef | Tender slices of rib-eye beef, stir-fried in oyster sauce with mushrooms and spring onions | Hong Kong 8.95 |
| 43. Cashew Nut Chicken N | Slices of chicken fillet, stir-fried with cashew nuts, spring onions and roasted, sun-dried chillies | Thailand 6.95 |
| 44. Crispy Chilli Beef | Tender shredded beef marinated in Chinese rice wine and herbs, deep-fried until lightly crunchy, tossed in an aromatic sun-dried chilli sauce | China 7.25 |
| 45. Teriyaki Chicken | Grilled chicken breast marinated with teriyaki sauce, sprinkled with black and white sesame seeds, served with mixed peppers and onion on skewers | Japan 7.95 |
| 46. Korean Pork | Tender slices of pork stir-fried with rice wine, sesame seeds and herbs, brought sizzling to your table | Korea 7.25 |
| 47. Wok-Fried Duck N | Roast duck, wok-fried with fresh herbs and spices, flavoured with chilli and crunchy cashew nuts and holy basil | <East> Original 8.95 |
| 48. Char-Grilled Rib-Eye | Marinated rib-eye beef, char-grilled to medium served with chilli dip | Thailand 9.95 |

SEAFOOD

49. **Chef's Special Sea Bass** Pan-fried sea bass fillet, lightly seasoned, served on a bed of tomato relish <East> Original 8.95
50. **Sizzling Seafood** Medley of seafood (king prawns, mussels and squid) quick-fried in a flamed wok with a spicy sauce, peppers and onion, brought sizzling to your table China 9.65
51. **Sake Scallops & King Prawns** Stir-fried scallops and king prawns with a medley of mushrooms in a light sake sauce China 9.65
52. **Zesty Sea Bass** Traditional Thai sea bass fillet steamed with chilli, zesty lime jus, garlic and Thai herbs Thailand 8.95
53. **Prik Khing-King Prawns** King prawns tossed in caramelised chilli, served with French beans, flavoured with kaffir lime leaves Thailand 7.95
54. **Black Pepper Red Snapper** A fillet of red snapper shallow-fried with chilli, onion and peppers in a black pepper sauce <East> Original 8.95
55. **Hot Giant King Prawns** Prawns fried with caramelised Thai roasted chilli, onion, peppers and sweet basil Thailand 10.95
56. **Lemongrass Sea Bass** Sea bass fillet seasoned and fried, topped with a floss of crunchy lemongrass served with seafood dip Thailand 9.65

VEGETABLES

57. **Fried Mange Tout V** Mange tout stir-fried with baby corn, carrots and garlic in a light soy sauce China 5.95
58. **Fried Zucchini V** Slices of fresh zucchini quick-fried with egg and garlic <East> Original 5.95
59. **Mushroom Croquettes V** Deep-fried mushroom croquettes served in a tangy orange sauce China 5.95
60. **Ginger Tofu V** Tofu stir-fried with fresh ginger, garlic, fresh chilli, yellow bean sauce, mushrooms and spring onions China 5.95
61. **Pad Gra Praw V** The Famous Thai dish, stir-fried tofu with chopped fresh chilli, garlic, bamboo shoots, fine beans and fresh holy basil Thailand 5.95
62. **Mixed Vegetables V** A variety of seasonal vegetables stir-fried with soy sauce China 5.95

RICE DISHES

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|------------------------|---|----------------------|
| 63. Steamed Rice V | Thai jasmine fragrant rice | Thailand 1.95 |
| 64. Coconut Rice V | Thai jasmine fragrant rice flavoured with coconut milk | Thailand 2.50 |
| 65. Egg Fried Rice V | Thai jasmine fragrant rice stir-fried with egg and light soy sauce | Thailand 2.50 |
| 66. Pineapple Rice | Special flavoured rice in turmeric sauce with prawns, chicken and pineapple chunks, sprinkled with crispy onions, ideal for sharing | Malaysia 5.95 |
| 67. Seafood Fried Rice | Chef's own recipe, flavoursome fried rice with prawns and squid, ideal for sharing | <East> Original 5.95 |

NOODLES

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|----------------------------|--|----------------|
| 68. Pad Mee Noodles V | Egg noodles fried with bean sprouts, fine carrots and spring onions | Malaysia 4.95 |
| 69. Pad Thai Noodles V N | The original Thai noodles, stir-fried with king prawns, sweet radish, tamarind sauce, bean sprouts, spring onions, egg, chilli and peanuts | Thailand 6.95 |
| 70. Singapore Noodles V | Singapore's world-famous noodles, stir-fried vermicelli rice noodles with egg, chicken, shrimps, bean sprouts and spices | Singapore 6.25 |
| 71. Thai Chicken Noodles V | Rice noodles stir-fried with chicken, egg, spring onions, coriander and garlic in a light-flavoured sauce, accompanied with fresh lettuce | Thailand 6.25 |

Desserts

Tempura Ice Cream	3.95
Deep fried vanilla ice cream served with blueberry syrup. Cool from the inside but warm on the outside! This one you must try!	
<East> Sticky Chocolate Pear Pudding, served with Vanilla Ice Cream	4.55
Rich chocolate pudding with pear slices and a soft chocolate centre	
Tartufo	4.25
Chocolate ice cream with a zabaglione centre, coated with crushed hazelnut and dusted with cocoa powder and chocolate sauce, served with cream, highly recommended for chocoholics!	
Banana, Pineapple, Apple Fritters	3.95
Banana, pineapple or apple fritters served with a delicious syrup and ice cream	
Coconut Ice Cream	4.25
Coconut ice cream, served in half a coconut shell	
Rum & Raisin Ice Cream	3.95
Mövenpick...Luxurious creamy flavour	
White Chocolate Ice Cream	3.95
Mövenpick...Luxurious subtle but intent flavour	
Mint Chocolate Ice Cream	3.95
Mövenpick...Refreshing mint ice cream with crunchy pieces of Swiss chocolate chunks	
Passion Fruit & Mango Sorbet	3.95
Mövenpick...Colourful and fragrant, perfect to soothe your palette	
Raspberry & Strawberry Sorbet	3.95
Mövenpick...Full of flavour, will remind you of long summer afternoons	
Vanilla Ice Cream	2.95
Chocolate Ice Cream	2.95

Tea & Coffee

Liqueur Coffee	4.25
Choice of liqueur served in a traditional fresh cream floating coffee	
Baileys latte'	4.25
Espresso coffee, Baileys Irish Cream and milk	
Cappuccino	2.50
Café Latte'	2.50
Espresso	2.50
Coffee	2.00
English Tea	2.00
Jasmine Tea	2.00