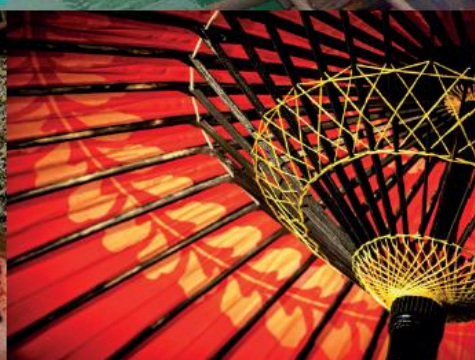


East

The Taste of the Orient



Explore the exotic
flavours of the Far East

Takeaway Menu

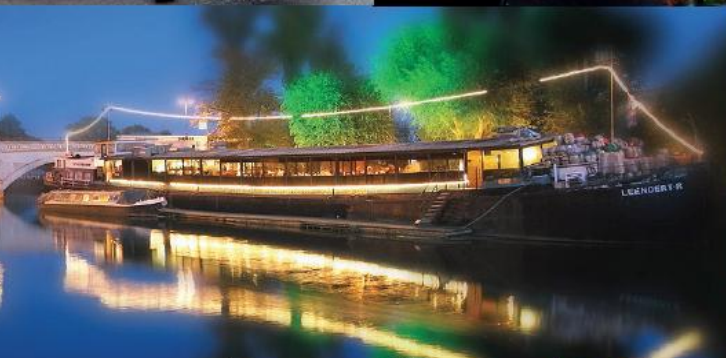
Tel: 01733 315 702



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.

Opening Hours

Lunch	12.00-2.30pm	Mon-Sat	Dinner	5.30-10.30pm	Sun-Thurs
	12.00-3.30pm	Sunday (buffet)		5.30-11.00pm	Fri & Sat



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Tel: 01733 315702
www.east-restaurant.co.uk

East Restaurant
Upper Deck, Charters, Town Bridge,
Peterborough PE1 1FP

To keep up to date with products, events and promotions, follow us on Facebook and Twitter.



To help guide you through the menu:

- (= Mildly spicy ((= Medium spicy (((= Very spicy
 V = dishes suitable for vegetarians
 N = dishes that contain nuts as an ingredient

STARTERS

1. **Prawn Crackers** Thailand 2.95
Spicy prawn crackers, served with a sweet chilli dip
2. **Mandarin Rolled Toast** China 6.20
Toast rolled around roast duck and served with a Mandarin sauce
3. **Turmeric Chicken Wings** Thailand 5.75
Crispy chicken wings marinated in spices and turmeric, fried until crisp and served with crispy onion and chilli sauce
4. **Honeyed Spare Ribs** <East> 5.50
Ribs, marinated in honey and grilled to perfection
5. **Grilled Shoulder of Pork** Thailand 5.85
Pork shoulder marinated in Thai spices, grilled and served with a spicy tamarind sauce
6. **Sweetcorn Croquettes V** Thailand 4.95
Seasoned sweetcorn, deep fried and served with a sweet chilli dip
7. **Steamed Dumplings V** Japan 5.20
Steamed chives and cabbage in Japanese pastry and served with a sweet, tangy, dark sauce
8. **Heavenly Beef** Thailand 6.20
Succulent slices of beef marinated in palm sugar and coriander seeds, shallow fried and served with a cucumber and sharp chilli dip
9. **Seven Spiced Squid** Japan 6.20
Fried baby squid with Japanese seven spices and green chilli salt
10. **Spring Rolls V** Vietnam 4.95
Vermicelli, carrots and cabbage wrapped in paper pastry, deep-fried and served with a sweet chilli dip
11. **Tempura Prawns** Japan 6.20
Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip
- (12. **Sai Oua** Thailand 5.85
Northern Thai-style pork sausages, spicy and rich in herbs, served with fresh salad
- (13. **Indonesian Chicken Satay** Indonesia 5.50
Chicken grilled on skewers, basted with warm Indonesian spices
14. **Seafood Gyoza** Japan 6.20
Japanese pastry wrapped over prawns and squid, flavoured with chives and served with a sake vinegar sauce
15. **Tempura Vegetables V** Japan 4.95
Crispy vegetables, deep-fried in a light tempura batter and served with a wasabi and soy dip
16. **Oriental Platter for Two** <East> 14.80
Heavenly Beef, Tempura Prawns and Vegetables, Indonesian Chicken Satay and Honeyed Spare Ribs
17. **Vegetarian Platter for Two V** <East> 10.95
Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes <

WRAPS AND SALADS

18. **Aromatic Duck with Pancakes** China Quarter 12.95
Crispy aromatic duck served with cucumber, Half 20.95
spring onions, steamed pancakes and hoi sin sauce
- ((19. **Larb Beef or Chicken** Laos 8.50
Finely chopped beef or chicken, tossed with lime juice and chilli, flavoured with fresh mint leaves and crushed roasted rice and served warm with lettuce scoops
- (20. **Som Tum Mu Yang N** Thailand 8.95
Grilled shoulder of pork with chilli, carrots, long beans, cherry tomatoes and peanuts, tossed in tamarind and lime Juice
- (21. **Chicken Lettuce Wraps** China 8.50
Chicken fried with roasted chillies on a bed of crispy noodles, served with fresh lettuce wraps

SOUPS

22. **Hot and Sour Chicken Soup** China 5.20
Spicy piquant chowder with shredded bamboo shoots, shiitake mushrooms and coriander
- (23. **Tom Kha (with V Option)** Thailand Veggie 4.95
Coconut milk-based soup flavoured Chicken 5.20
with galangal, lemon juice, lemongrass, Prawns 6.00
coriander, chillies and kaffir lime leaves, with your choice of prawns, chicken or vegetables
- (24. **Tom Yum** Thailand Chicken 5.20
Classic lemongrass and fresh chilli soup Prawns 6.20
with your choice of prawns or chicken
25. **East Chicken Soup** <East> 5.20
Clear soup with chicken, soft tofu, Japanese seaweed and coriander

CURRIES

- (26. **Malaysian Rendang** Malaysia Chicken 9.50
A popular Malaysian curry, with sun- Beef 9.50
dried spices giving a rich, warm flavour Lamb 13.95
- (27. **Massaman N** Thailand Beef 9.90
Slow-cooked, tender lamb or beef with Lamb 13.95
onions, potatoes and roasted peanuts in a rich Thai curry with coconut milk, herbs and spices
- (28. **Gang Tepo** Thailand 8.95
Light coconut milk curry with tender pork, morning glory, spices and kaffir lime leaves
- (29. **Gang Hunglay Pork** Burma 8.95
Pork, slow cooked Burmese style with garlic, shallots, ginger and spices
- (30. **Gang Phed** Thailand Chicken 8.50
Thai red curry made with sun-dried Beef 9.50
red chillies, bamboo shoots, aubergine and fresh Thai herbs in coconut milk, with your choice of chicken or beef
- (31. **Singapore Curry** Singapore Chicken 8.50
Rich curry with turmeric spices. Veggie 7.95
Singapore's signature dish (with V Option)
- (32. **Panang** Thailand Chicken 9.50
A rich creamy curry, flavoured with Beef 10.50
Thai spices and kaffir lime leaves with Lamb 13.95
your choice of chicken, beef or lamb
- ((33. **Thai Green Curry** Thailand Chicken 8.90
A curry made with coconut milk, green Beef 9.90
chillies, bamboo shoots, fine beans and fresh Thai herbs, with your choice of chicken or Beef. Thailand's signature dish

CHEF'S SPECIALITIES

- 34. Sambal Pork Belly** Malaysia 9.90
 Deep-fried pork belly tossed in Malaysian Sambal with fine beans, chilli and kaffir lime leaves
- 35. Tamarind Cashew Chicken N** China 8.95
 Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce
- 36. Sizzling Beef** Korea 9.50
 Flash-fried beef with mushrooms, peppers, carrots, oyster sauce and red wine
- 37. Lava Chicken** <East> 12.95
 Roast chicken marinated with peppers and coriander root and served in a lava sauce
- 38. Tamarind Duck** Thailand 13.95
 Fried aromatic duck, served with a caramelised tamarind sauce with crispy shallots and chillies
- 39. Korean Sweet and Sour** Korea 8.95
 A Korean sweet and sour dish with a choice of chicken, pork or vegetables (with V Option)
- 40. Rangoon Ribeye** <East> 14.95
 Grilled, medium ribeye steak topped with spicy chilli, garlic and basil
- 41. Pad Ga Praw** Thailand 8.95
 Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish
- 42. Sweet Basil Roast Duck** Thailand 13.95
 Slices of duck breast stir-fried with onions, peppers and sweet basil in an aromatic chilli sauce
- 43. Crispy Chilli Beef** China 8.95
 Tender shredded beef marinated in Chinese rice wine and herbs, deep-fried until lightly crunchy, then tossed in an aromatic sun-dried chilli sauce
- 44. Shanghai Pork Belly** <East> 12.95
 Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables

SEAFOOD

- 45. Chu Chi Salmon** Thailand 13.95
 Sliced pan-fried salmon cooked in a rich curry sauce and sprinkled with kaffir lime leaves and fresh chillies
- 46. Sizzling Prawns N** China 13.95
 King prawns, quick fried in a flamed wok with a spicy sauce, peppers, onions and cashew nuts
- 47. Black Pepper Sea Bass** China 15.95
 Sliced sea bass, deep-fried and tossed with bell peppers and served with a homemade, spicy, black pepper sauce
- 48. Pad Cha Seafood** Thailand 14.95
 Red snapper, king prawns, squid and mussels with wild ginger in a spicy sauce
- 49. Three Flavour Sea Bass** Thailand 15.95
 Slices of sea bass, deep-fried with pineapple, peppers and onions and flavoured with a sweet, tangy, spicy sauce

VEGETABLES

- 50. Pak Choi with Mushroom Sauce V** China 7.95
 Flash-fried pak choy with garlic in a mushroom sauce
- 51. Pad Pak Boong V** Thailand 7.95
 Stir-fried morning glory (water spinach) with garlic, soy bean sauce and fresh chillies
- 52. Mixed Vegetables V** <East> 6.50
 A variety of seasonal vegetables, stir-fried with a light soy sauce
- 53. Wild Ginger Tofu and Vegetables V** Thailand 7.95
 Flash-fried zucchini, fine beans, mushrooms and tofu with wild ginger, in a spicy sauce
- 54. Black Pepper Quorn** Thailand 8.95
 Wok-fried Quorn in a black pepper and rice wine sauce
- 55. Kung Pao Tofu N V** China 7.50
 Deep-fried tofu, stir-fried with roasted peanuts, onions, spring onions, roasted sun-dried chilli and a mushroom sauce

RICE DISHES

- 56. Chicken Pot Rice N** China 8.95
 Jasmine rice, topped with finely-chopped chicken in a black bean sauce and garnished with chillies, cashew nuts, spring onions and lime
- 57. Rainbow Rice** Thailand 8.95
 Fried rice with chicken, prawns, peppers, onions, pineapple and glass noodles
- 58. Fried Black Rice** Thailand 8.95
 Traditional fried rice with a superior dark soy sauce with pork, egg, onion, cabbage heart and cherry tomatoes
- 59. Coconut Rice V** Thailand 2.95
 Thai jasmine fragrant rice flavoured with coconut milk
- 60. Egg Fried Rice V** Thailand 2.95
 Thai jasmine fragrant rice, stir-fried with egg and light soy sauce
- 61. Steamed Rice V** Thailand 2.45
 Thai jasmine fragrant rice
- 62. Roti V** <East> 2.45
 Flatbread recommended with all curry dishes

NOODLES

- 63. Pad Cha Noodles** Thailand 8.95
 Stir-fried vermicelli noodles with chicken and prawns in a spicy sauce
- 64. Singapore Noodles** Singapore 8.95
 Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, prawns, bean sprouts and spices
- 65. Thai Chicken Noodles** Thailand 8.50
 Ribbons of rice noodles, stir-fried with chicken, egg, spring onions and a light sauce and served on a bed of lettuce
- 66. Pad Mee Noodles V** China 5.95
 Chinese noodles fried with bean sprouts, fine carrots and spring onions
- 67. Pad Thai Noodles N** Thailand 8.95
 Traditional Thai noodles, stir-fried with king prawns, sweet radish, tamarind sauce, bean sprouts, spring onions, egg and peanuts (with V Option)

Set Menus

Our excellent set menus have been carefully put together by our chefs and are designed for sharing ...

SET MENU A

For a minimum of two guests
Three Courses at £20.95 per person

Starters:

(Indonesian Chicken Satay
Sweetcorn Croquettes
Honeyed Spare Ribs
Heavenly beef

Main Course:

(Gang Phed Chicken
Korean Sweet and Sour Pork
(Crispy Chilli Beef
Steamed Jasmine Rice V

Dessert of the Day

SET MENU B

For a minimum of four guests
Three Courses at £22.95 per person

Starters:

(Indonesian Chicken Satay
Heavenly Beef
Tempura Prawns
Honeyed Spare Ribs

Main Course:

(Massaman Beef N
(Sambal Pork Belly
(Sizzling Prawns N
(Sweet Basil Roast Duck
(Black Pepper Sea Bass
Steamed Jasmine Rice V

Dessert of the Day

SET MENU C

For a minimum of two guests
Four Courses at £25.95 per person

Starters:

(Indonesian Chicken Satay
Tempura Vegetables V
Honeyed Spare Ribs
Heavenly Beef

Wraps:

Aromatic Duck with Pancakes

Main Course:

(Crispy Chilli Beef
(Singapore Chicken Curry
Korean Sweet and Sour Pork
Steamed Jasmine Rice V

Dessert of the Day

SET MENU D

For a minimum of four guests
Four Courses at £27.95 per person

Starters:

Heavenly Beef
Tempura Prawns
Honeyed Spare Ribs
(Indonesian Chicken Satay

Wraps:

Aromatic Duck with Pancakes

Main Course:

(Black Pepper Sea Bass
Lava Chicken
Korean Sweet and Sour Pork
(Sizzling Prawns N
(Malaysian Beef Rendang
Steamed Jasmine Rice V

Dessert of the Day

VEGETARIAN SET MENU V

For a minimum of two guests
Three Courses at £19.95 per person

Starters:

Steamed Dumplings
Tempura Vegetables
Spring Rolls
Sweetcorn Croquettes

Main Course:

(Singapore Vegetable Curry
(Black Pepper Quorn
Pak Choi with Mushroom Sauce
Steamed Jasmine Rice

Dessert of the Day

Buffet menus for larger parties can be arranged upon request. A special buffet is served every Sunday from 12 noon to 3:30pm. We have an excellent selection of set menus



If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

All prices are in sterling (£) and are inclusive of VAT. We accept all major credit cards except AMEX Card and Diners Card.