



*Explore the exotic
flavours of the Far East*





East

The Taste of the Orient

MENU

Let our chefs take your taste buds travelling to the Orient through a tantalizing variety of dishes from the diverse cultures and flavours of South East Asia. 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 noodles 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.

Things You Should Know

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.

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

Allergies and Intolerances

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.

We accept all major credit cards except Diners Card.

An optional gratuity of 10% will be added to your bill.
All gratuities go to the staff in this restaurant.

All prices are in sterling (£) and are inclusive of VAT.

INTRODUCTION

At <East>, we pride ourselves on providing the best dishes from South East Asia. We have put together set menus so that you can enjoy a medley of flavours from many different countries. That's the <East> experience.

SET MENU A

For a minimum of two guests

Three Courses at £20.95 per person

☞ Indonesian Chicken Satay, Sweetcorn Croquettes, Honeyed Spare Ribs and Heavenly beef

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

Dessert of the Day

SET MENU B

For a minimum of four guests

Three Courses at £22.95 per person

☞ Indonesian Chicken Satay, Heavenly Beef, Tempura Prawns and Honeyed Spare Ribs

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

Dessert of the Day

SET MENU C

For a minimum of two guests

Four Courses at £25.95 per person

☞ Indonesian Chicken Satay, Tempura Vegetables V, Honeyed Spare Ribs and Heavenly Beef

Aromatic Duck with Pancakes

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

Dessert of the Day

SET MENU D

For a minimum of four guests

Four Courses at £27.95 per person

Heavenly Beef, Tempura Prawns, Honeyed Spare Ribs and ☞ Indonesian Chicken Satay

Aromatic Duck with Pancakes

☞ Black Pepper Sea Bass, Lava Chicken, Korean Sweet and Sour Pork, ☞ Sizzling Prawns N, ☞ Malaysian Beef Rendang and 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

Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes

☞ Singapore Vegetable Curry, ☞ Black Pepper Quorn Pak Choi with Mushroom Sauce and Steamed Jasmine Rice

Dessert of the Day

STARTERS

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

WRAPS AND SALADS

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

SOUPS

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



MAIN COURSES

CURRIES

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



CHEF'S SPECIALITIES

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



SEAFOOD

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

VEGETABLES

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



RICE DISHES

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

NOODLES

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



LUNCH TIME SPECIALS

Two Courses for £10.95

STARTER

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| (Panang Satay | Chicken grilled on skewers and basted with Thai panang curry sauce |
| Sun-dried Beef | Strips of beef marinated in palm sugar, pepper and light soy sauce and served with cucumber and a spicy dip |
| Sweetcorn Croquettes V | Seasoned sweetcorn croquettes served with a sweet chilli dip |
| Duck Spring Rolls | Shredded duck with vermicelli and vegetables rolled in pastry, deep-fried until crisp and served with plum sauce |
| Wasabi Tempura Vegetables V | Seasonal vegetables, deep-fried in a light tempura batter and dressed with wasabi cream |
| Sesame Prawn Toast | Baby toast topped with prawns and sesame seeds, fried until crisp and served with a sweet chilli dip |
| Salt and Pepper Chicken Wings | Chicken wings marinated in salt and pepper, fried until crisp and served with a sweet chilli dip |

MAIN COURSE

All main courses, except noodles, served with rice (one plate)

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| Grilled Teriyaki Chicken | Grilled chicken in a teriyaki sauce and served with a medley of vegetables |
| (Southern Massaman Beef | Slow-cooked beef with potatoes and ginger in a turmeric Massaman curry sauce |
| (Chu Chi Red Snapper | Succulent red snapper in a creamy spiced red curry with fresh Thai herbs |
| (Panang Pork | Slices of pork in a rich creamy curry flavoured with kaffir lime leaves |
| (Pork Pad Prik Pao | Tender slices of pork fried with caramelised Thai roasted chill, onions and peppers |
| (Indonesian Rice | Rice fried with prawns, chicken, egg, Indonesian spices and kaffir lime leaves |
| Grilled Chicken and Coconut Rice | Grilled chicken on a bed of coconut rice and served with cucumber and crispy onion |
| (Spicy Singapore Noodles (with V Option) | Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, bean sprouts, spices and chilli |
| Pad Thai Chicken N (with V Option) | Thai noodles stir-fried with chicken, sweet radish, tamarind sauce, bean sprouts, spring onions, egg and peanuts |
| Roast Chicken Noodles | Egg noodles fried with bean sprouts and carrot and topped with Thai roast chicken and sesame sauce |



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