



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 sharing menus.

 = Mildly spicy  = Medium Spicy  = Very spicy

 = dishes suitable for vegetarians

 = 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 sharing menus so that you can enjoy a medley of flavours from many different countries. That's the <East> experience.

SHARING MENU A

For a minimum of two guests

Three Courses at £21.50 per person

Heavenly Beef, (Indonesian Chicken Satay, Honey Spare Ribs and Tempura Vegetables V

(Singapore Chicken Curry, Korean Sweet and Sour Pork, Sizzling Beef and Steamed Jasmine Rice V

Dessert of the Day

SHARING MENU B

For a minimum of four guests

Three Courses at £23.50 per person

(Indonesian Chicken Satay, Heavenly Beef, Honey Spare Ribs and Tempura Prawns

Hong Kong Beef, Tamarind Cashew Chicken N,

(Gang Gari Pork, Pak Choi with Mushroom Sauce, (Pad Cha Seafood and Steamed Jasmine Rice V

Dessert of the Day

SHARING MENU C

For a minimum of two guests

Four Courses at £26.50 per person

Honey Spare Ribs, (Indonesian Chicken Satay, Tempura Vegetables V and Heavenly Beef

Aromatic Duck with Pancakes

((Green Curry Chicken, Korean Sweet and Sour Pork, (Hong Kong Beef and Steamed Jasmine Rice V

Dessert of the Day

SHARING MENU D

For a minimum of four guests

Four Courses at £29.50 per person

(Indonesian Chicken Satay, Heavenly Beef, Honey Spare Ribs and Tempura Prawns

Aromatic Duck with Pancakes

Volcano Chicken, ((Beef Rendang, ((Pad Cha Seafood, (Sea Bass Pad Tom Yum, (Pad Pak Boong and Steamed Jasmine Rice V

Dessert of the Day

VEGETARIAN

SHARING 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, (Three Flavour Tofu, 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	6.50
3. Turmeric Chicken Wings	Crispy chicken wings marinated in spices and turmeric, fried until crisp and served with crispy onion and chilli sauce	Thailand	6.20
4. Honey Spare Ribs	Ribs, marinated in honey and grilled to perfection	<East>	5.95
5. Grilled Shoulder of Pork	Pork shoulder marinated in Thai spices, grilled and served with a spicy tamarind sauce	Thailand	6.20
6. Sweetcorn Croquettes V	Seasoned sweetcorn, deep fried and served with a sweet chilli dip	Thailand	5.20
7. Steamed Dumplings V	Steamed chives and cabbage in Japanese pastry and served with a sweet, tangy, dark sauce	Japan	5.50
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	6.70
9. Seven Spiced Squid	Fried baby squid with Japanese seven spices and green chilli salt	Japan	6.70
10. Spring Rolls V	Vermicelli, carrots and cabbage wrapped in paper pastry, deep-fried and served with a sweet chilli dip	Vietnam	5.20
11. Tempura Prawns	Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip	Japan	6.70
12. Sai Oua	Northern Thai-style pork sausages, spicy and rich in herbs, served with fresh salad	Thailand	6.50
13. Indonesian Chicken Satay	Chicken grilled on skewers, basted with warm Indonesian spices	Indonesia	5.95
14. Seafood Gyoza	Japanese pastry wrapped over prawns and squid, flavoured with chives and served with a sake vinegar sauce	Japan	6.50
15. Tempura Vegetables V	Crispy vegetables, deep-fried in a light tempura batter and served with a wasabi and soy dip	Japan	5.20
16. Oriental Platter for Two	Heavenly Beef, Tempura Prawns and Vegetables, Indonesian Chicken Satay and Honey Spare Ribs	<East>	14.80
17. Vegetarian Platter for Two V	Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes	<East>	12.95

WRAPS AND SALAD

18. Aromatic Duck with Pancakes	Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoisin sauce	China Quarter 13.95 Half 22.95
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. Chicken Lettuce Wraps	Chicken fried with roasted chillies on a bed of crispy noodles, served with fresh lettuce wraps	China 8.50

SOUUPS

21. 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 5.20 Chicken 5.95 Prawns 6.95
22. Tom Yum	Classic lemongrass and fresh chilli soup with your choice of prawns or chicken	Thailand Chicken 5.95 Prawns 6.95
23. East Chicken Soup	Clear soup with chicken, soft tofu, Japanese seaweed and coriander	<East> 5.95

MAIN COURSES

CURRIES

¶ 24. Malaysian Rendang

A popular Malaysian curry with sun-dried spices giving a rich, warm flavour

Malaysia
Chicken 10.50
Beef 11.50
Lamb 14.50

¶ 25. Massaman N

Slow-cooked, tender beef or lamb with onions, potatoes and roasted peanuts in a rich Thai curry with coconut milk, herbs and spices

Thailand
Beef 11.50
Lamb 14.50

¶ 26. Panang

A rich creamy curry, flavoured with Thai spices and kaffir lime leaves with your choice of chicken, beef or lamb

Thailand
Chicken 10.50
Beef 11.50
Lamb 14.50

¶ 27. Gang Hunglay Pork

Pork, slow-cooked Burmese style with garlic, shallots, ginger and spices

Burma 9.50

¶ 28. 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 9.20
Beef 9.90

¶ 29. Singapore Curry (with V Option)

Rich curry with turmeric spices. Singapore's signature dish

Singapore
Chicken 9.50
Vegetables 8.50

¶ 30. Gang Gari Pork

Braised pork and potatoes in a rich curry with aromatic spices

Thailand 9.50

¶ 31. 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 9.20
Beef 10.90

CHEF'S SPECIALITIES

32. Tamarind Cashew Chicken N	Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce	China 9.50
33. Sizzling Beef	Flash-fried beef with mushrooms, peppers, carrots, oyster sauce and red wine	Korea 10.95
34. Volcano Chicken	Roast chicken marinated with peppers and coriander root and served on a hotplate in a lava sauce	<East> 14.95
35. Tamarind Duck	Fried aromatic duck, served with a caramelised tamarind sauce with crispy shallots and chillies	Thailand 14.95
36. Korean Sweet and Sour (with V Option)	A Korean sweet and sour dish with a choice of chicken, pork or vegetables	Korea 9.50
37. Shanghai Pork Belly	Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables	China 12.95
38. Pad Ga Praw	Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish	Thailand 9.50
39. Korean Crispy Duck	A duck leg confit with peppers, onions and pineapple with a spicy Korean sauce	Korea 13.95
40. 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 9.50
41. Hong Kong Beef	Slow-cooked beef with aromatic spices, coriander and spring onions, served on a sizzling plate	China 13.95

SEAFOOD

42. <East> Pla Pao	Whole sea bass grilled in a banana leaf with turmeric fresh herbs, tomatoes, crispy onion and garlic, served with a subtle tangy sauce	<East> 18.50
43. Sizzling Prawns N	King prawns, quick-fried in a flamed wok with a spicy sauce, peppers, onions and cashew nuts	China 13.95
44. Pad Cha Seafood	Red snapper, king prawns, squid and mussels with wild ginger in a spicy sauce	Thailand 15.50
45. Black Pepper Sea Bass	Sliced sea bass, deep-fried and tossed with bell peppers and served with a homemade, spicy, black pepper sauce	<East> 15.95
46. Chilli Prawns	Sautéed king prawns with crispy garlic, chillies, spring onions and flash fried lettuce	<East> 15.95
47. Sea Bass Pad Tom Yum	Slices of sea bass, deep fried, then tossed with caramelised chillies, mushrooms, lemongrass, kaffir lime leaves, shallots, chillies, lemon and coriander	Thailand 15.95

VEGETABLES

48. Pak Choi with Mushroom Sauce V	Flash-fried pak choi with garlic in a mushroom sauce	China 7.95
49. Pad Pak Boong V	Stir-fried morning glory (water spinach) with garlic, soy bean sauce and fresh chillies	Thailand 7.95
50. Mixed Vegetables V	A variety of seasonal vegetables, stir-fried with a light soy sauce	<East> 6.95
51. Wild Ginger Tofu and Vegetables V	Flash-fried zucchini, fine beans, mushrooms and tofu with wild ginger in a spicy sauce	Thailand 7.95
52. Three Flavour Tofu V	Tofu, deep fried with peppers, onions and pineapple, flavoured with a spicy tangy sweet sauce	Thailand 7.95
53. 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 7.95

RICE DISHES

54. 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	9.50
55. Rainbow Rice	Fried rice with chicken, prawns, peppers, onions, pineapple and glass noodles	Thailand	8.95
56. Khao Mu Tod	Slices of pork tossed with garlic and peppers on a rice bed, served with a chilli and fish sauce dip	Thailand	9.50
57. Coconut Rice V	Thai jasmine fragrant rice flavoured with coconut milk	Thailand	3.25
58. Egg Fried Rice V	Thai jasmine fragrant rice stir-fried with egg and light soy sauce	Thailand	3.50
59. Steamed Rice V	Thai jasmine fragrant rice	Thailand	2.95
60. Steamed Brown Rice V	Thai brown jasmine rice	Thailand	3.20
61. Roti V	Flatbread, recommended with all curry dishes	<East>	2.45

NOODLES

62. Pad Cha Noodles	Stir-fried vermicelli noodles with chicken and prawns in a spicy sauce	Thailand	9.95
63. Singapore Noodles	Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, prawns, bean sprouts and spices	Singapore	9.95
64. 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	9.50
65. Pad Mee Noodles V	Chinese noodles fried with bean sprouts, fine carrots and spring onions	China	5.95
66. Pad Thai Noodles N (with V Option)	Traditional Thai noodles, stir-fried with king prawns or chicken, sweet radish, tamarind sauce, bean sprouts, spring onions, egg and peanuts	Thailand Chicken Prawns	9.50 10.50

LUNCH TIME SPECIALS

Two Courses for £12.95

STARTER

(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)

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 chilli, 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