

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

- Prawn Crackers** Thailand 2.95  
Spicy prawn crackers, served with a sweet chilli dip
- Mandarin Rolled Toast** China 6.50  
Toast rolled around roast duck and served with a Mandarin sauce
- Turmeric Chicken Wings** Thailand 6.20  
Crispy chicken wings marinated in spices and turmeric, fried until crisp and served with crispy onion and chilli sauce
- Honey Spare Ribs** <East> 5.95  
Ribs, marinated in honey and grilled to perfection
- Grilled Shoulder of Pork** Thailand 6.20  
Pork shoulder marinated in Thai spices, grilled and served with a spicy tamarind sauce
- Sweetcorn Croquettes V** Thailand 5.20  
Seasoned sweetcorn, deep fried and served with a sweet chilli dip
- Steamed Dumplings V** Japan 5.50  
Steamed chives and cabbage in Japanese pastry and served with a sweet, tangy, dark sauce
- Heavenly Beef** Thailand 6.70  
Succulent slices of beef marinated in palm sugar and coriander seeds, shallow fried and served with a cucumber and sharp chilli dip
- Seven Spiced Squid** Japan 6.70  
Fried baby squid with Japanese seven spices and green chilli salt
- Spring Rolls V** Vietnam 5.20  
Vermicelli, carrots and cabbage wrapped in paper pastry, deep-fried and served with a sweet chilli dip
- Tempura Prawns** Japan 6.70  
Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip
- Sai Oua** Thailand 6.50  
Northern Thai-style pork sausages, spicy and rich in herbs, served with fresh salad
- Indonesian Chicken Satay** Indonesia 5.95  
Chicken grilled on skewers, basted with warm Indonesian spices
- Seafood Gyoza** Japan 6.50  
Japanese pastry wrapped over prawns and squid, flavoured with chives and served with a sake vinegar sauce
- Tempura Vegetables V** Japan 5.20  
Crispy vegetables, deep-fried in a light tempura batter and served with a wasabi and soy dip
- Oriental Platter for Two** <East> 14.80  
Heavenly Beef, Tempura Prawns and Vegetables, Indonesian Chicken Satay and Honey Spare Ribs
- Vegetarian Platter for Two V** <East> 12.95  
Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes

## WRAPS AND SALADS

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

## SOUPS

- Tom Kha (with V Option)** Thailand Veggie 5.20  
Coconut milk-based soup flavoured with galangal, lemon juice, lemongrass, coriander, chillies and kaffir lime leaves, with your choice of prawns, chicken or vegetables Chicken 5.95 Prawns 6.95
- Tom Yum** Thailand Chicken 5.95  
Classic lemongrass and fresh chilli soup with your choice of prawns or chicken Prawns 6.95
- East Chicken Soup** <East> 5.95  
Clear soup with chicken, soft tofu, Japanese seaweed and coriander

## CURRIES

- Malaysian Rendang** Malaysia Chicken 10.50  
A popular Malaysian curry, with sun-dried spices giving a rich, warm flavour Beef 11.50 Lamb 14.50
- Massaman N** Thailand Beef 11.50  
Slow-cooked, tender beef or lamb with onions, potatoes and roasted peanuts in a rich Thai curry with coconut milk, herbs and spices Lamb 14.50
- Panang** Thailand Chicken 10.50  
A rich creamy curry, flavoured with Thai spices and kaffir lime leaves with your choice of chicken, beef or lamb Beef 11.50 Lamb 14.50
- Gang Hunglay Pork** Burma 9.50  
Pork, slow cooked Burmese style with garlic, shallots, ginger and spices
- Gang Phed** Thailand Chicken 9.20  
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 Beef 9.90
- Singapore Curry** Singapore Chicken 9.50  
Rich curry with turmeric spices, Singapore's signature dish (with V Option) Veggie 8.50
- Gang Gari Pork** Thailand 9.50  
Braised pork and potatoes in a rich curry with aromatic spices
- Thai Green Curry** Thailand Chicken 9.20  
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 Beef 10.90

## CHEF'S SPECIALITIES

- Tamarind Cashew Chicken N** China 9.50  
Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce
- Sizzling Beef** Korea 10.95  
Flash-fried beef with mushrooms, peppers, carrots, oyster sauce and red wine
- Volcano Chicken** <East> 14.95  
Roast chicken marinated with peppers and coriander root and served in a lava sauce
- Tamarind Duck** Thailand 14.95  
Fried aromatic duck, served with a caramelised tamarind sauce with crispy shallots and chillies
- Korean Sweet and Sour** Korea 9.50  
A Korean sweet and sour dish with a choice of chicken, pork or vegetables (with V Option)
- Shanghai Pork Belly** China 12.95  
Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables
- Pad Ga Praw** Thailand 9.50  
Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish
- Korean Crispy Duck** Korea 13.95  
A duck leg confit with peppers, onions and pineapple with a spicy Korean sauce
- Crispy Chilli Beef** China 9.50  
Tender shredded beef marinated in Chinese rice wine and herbs, deep-fried until lightly crunchy, then tossed in an aromatic sun-dried chilli sauce
- Hong Kong Beef** China 13.95  
Slow-cooked beef with aromatic spices, coriander and spring onions
- <East> Pla Pao** <East> 18.50  
Whole sea bass grilled in a banana leaf with turmeric fresh herbs, tomatoes, crispy onion and garlic, served with a subtle tangy sauce
- Sizzling Prawns N** China 13.95  
King prawns, quick fried in a flamed wok with a spicy sauce, peppers, onions and cashew nuts
- Pad Cha Seafood** Thailand 15.50  
Red snapper, king prawns, squid and mussels with wild ginger in a spicy sauce
- Black Pepper Sea Bass** <East> 15.95  
Sliced sea bass, deep-fried and tossed with bell peppers and served with a homemade, spicy, black pepper sauce
- Chilli Prawns** <East> 15.95  
Sautéed king prawns with crispy garlic, chillies, spring onions and flash fried lettuce
- Sea Bass Pad Tom Yum** Thailand 15.95  
Slices of sea bass, deep fried, then tossed with caramelised chillies, mushrooms, lemongrass, kaffir lime leaves, shallots, chillies, lemon and coriander

## VEGETABLES

- Pak Choi with Mushroom Sauce V** China 7.95  
Flash-fried pak choy with garlic in a mushroom sauce
- Pad Pak Boong V** Thailand 7.95  
Stir-fried morning glory (water spinach) with garlic, soy bean sauce and fresh chillies
- Mixed Vegetables V** <East> 6.95  
A variety of seasonal vegetables, stir-fried with a light soy sauce
- Wild Ginger Tofu and Vegetables V** Thailand 7.95  
Flash-fried zucchini, fine beans, mushrooms and tofu with wild ginger, in a spicy sauce
- Three Flavour Tofu V** Thailand 7.95  
Tofu, deep fried with peppers, onions and pineapple, flavoured with a spicy tangy sweet sauce
- Kung Pao Tofu N V** China 7.95  
Deep-fried tofu, stir-fried with roasted peanuts, onions, spring onions, roasted sun-dried chilli and a mushroom sauce

## RICE DISHES

- Chicken Pot Rice N** China 9.50  
Jasmine rice, topped with finely-chopped chicken in a black bean sauce and garnished with chillies, cashew nuts, spring onions and lime
- Rainbow Rice** Thailand 8.95  
Fried rice with chicken, prawns, peppers, onions, pineapple and glass noodles
- Khao Mu Tod** Thailand 9.50  
Slices of pork tossed with garlic and peppers on a rice bed, served with a chilli and fish sauce dip
- Coconut Rice V** Thailand 3.25  
Thai jasmine fragrant rice flavoured with coconut milk
- Egg Fried Rice V** Thailand 3.50  
Thai jasmine fragrant rice, stir-fried with egg and light soy sauce
- Steamed Rice V** Thailand 2.95  
Thai jasmine fragrant rice
- Steamed Brown Rice V** Thailand 3.20  
Thai brown jasmine rice
- Roti V** <East> 2.45  
Flatbread recommended with all curry dishes

## NOODLES

- Pad Cha Noodles** Thailand 9.95  
Stir-fried vermicelli noodles with chicken and prawns in a spicy sauce
- Singapore Noodles** Singapore 9.95  
Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, prawns, bean sprouts and spices
- Thai Chicken Noodles** Thailand 9.50  
Ribbons of rice noodles, stir-fried with chicken, egg, spring onions and a light sauce and served on a bed of lettuce
- Pad Mee Noodles V** China 5.95  
Chinese noodles fried with bean sprouts, fine carrots and spring onions
- Pad Thai Noodles N** Thailand Chicken 9.50  
Traditional Thai noodles, stir-fried with king prawns or chicken, sweet radish, tamarind sauce, bean sprouts, spring onions, egg and peanuts (with V Option) Prawns 10.50

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  
12:00-3:30pm Sunday (Buffet)  
**Dinner** 5:30-10:30pm Sun-Thurs  
5:30-11:00pm Fri & Sat

## East Restaurant

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

Tel: 01733 315702

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

[www.east-restaurant.co.uk](http://www.east-restaurant.co.uk)

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.

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.

## Sharing Menus

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

### SHARING MENU A

For a minimum of two guests  
**Three Courses at £21.50 per person**

#### Starters:

Heavenly beef  
☞ Indonesian Chicken Satay  
Honey Spare Ribs  
Tempura Vegetables V

#### Main Course:

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

#### Dessert of the Day

### SHARING MENU B

For a minimum of four guests  
**Three Courses at £23.50 per person**

#### Starters:

☞ Indonesian Chicken Satay  
Heavenly Beef  
Honey Spare Ribs  
Tempura Prawns

#### Main Course:

Hong Kong Beef  
Tamarind Cashew Chicken N  
☞ Gang Gari Pork  
Pak Choi with Mushroom Sauce  
☞☞ Pad Cha Seafood  
Steamed Jasmine Rice V

#### Dessert of the Day

### SHARING MENU C

For a minimum of two guests  
**Four Courses at £26.50 per person**

#### Starters:

Honey Spare Ribs  
☞ Indonesian Chicken Satay  
Tempura Vegetables V  
Heavenly Beef

#### Wraps:

Aromatic Duck with Pancakes

#### Main Course:

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

#### Dessert of the Day

### SHARING MENU D

For a minimum of four guests  
**Four Courses at £29.50 per person**

#### Starters:

☞ Indonesian Chicken Satay  
Heavenly Beef  
Honey Spare Ribs  
Tempura Prawns

#### Wraps:

Aromatic Duck with Pancakes

#### Main Course:

Volcano Chicken  
☞☞ Beef Rendang  
☞☞ Pad Cha Seafood  
☞ Sea Bass Pad Tom Yum  
☞ Pad Pak Boong  
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**

#### Starters:

Steamed Dumplings  
Tempura Vegetables  
Spring Rolls  
Sweetcorn Croquettes

#### Main Course:

☞ Singapore Vegetable Curry  
☞ Three Flavour Tofu  
Pak Choi with Mushroom Sauce  
Steamed Jasmine Rice

#### Dessert of the Day