

# 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 sharing menus.

☺ = Mildly spicy   ☺☺ = Medium Spicy   ☺☺☺ = Very spicy

✓ = 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.

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 £25.50 per person

Char Sui Pork Ribs, Heavenly Beef, Tempura Vegetables **V**  
and **(** Indonesian Chicken Satay

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

Dessert of the Day

## SHARING MENU B

For a minimum of four guests  
Three Courses at £27.50 per person

Tempura Prawns, Heavenly Beef, Char Sui Pork Ribs and  
**(** Indonesian Chicken Satay

**(** Hong Kong Beef, **(** Gang Phed Chicken Curry,  
**(** Pad Cha Seafood, Pak Choi with Mushroom Sauce **V**,  
Tamarind Duck and Steamed Jasmine Rice **V**

Dessert of the Day

## SHARING MENU C

For a minimum of two guests  
Four Courses at £28.50 per person

**(** Indonesian Chicken Satay, Tempura Vegetables **V**,  
Char Sui Pork Ribs and Heavenly Beef

Aromatic Duck with Pancakes

**(** Green Curry with Chicken, Korean Sweet and Sour Pork,  
**(** Crispy Chilli Beef and Steamed Jasmine Rice **V**

Dessert of the Day

## SHARING MENU D

For a minimum of four guests  
Four Courses at £34.50 per person

Heavenly Beef, Char Sui Pork Ribs, Tempura Prawns and  
**(** Indonesian Chicken Satay

Aromatic Duck with Pancakes

Volcano Chicken, **(** Seafood Pad Prik Pao, **(** Massaman  
Curry with Beef **N**, Pak Choi with Mushroom Sauce **V**,  
**(** Sea Bass Pad Tom Yum and Steamed Jasmine Rice **V**

Dessert Platter

## VEGETARIAN

### SHARING MENU **V**

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

Steamed Dumplings, Spring Rolls, Sweetcorn Croquettes  
and Tempura Vegetables

**(** Singapore Curry with Vegetables, **(** Wild Ginger Tofu  
with Vegetables, Sautéed Green Beans and Steamed  
Jasmine Rice

Dessert of the Day

## STARTERS

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|----------------------------------|--|-----------|-------|
| 1. Prawn Crackers                | Spicy prawn crackers, served with a sweet chilli dip   | Thailand  | 3.20  |
| 2. Mandarin Rolled Toast         | Toast rolled around roast duck with a Mandarin sauce   | China     | 7.50  |
| 3. Turmeric Chicken Wings        | Crispy chicken wings marinated in spices and turmeric, fried until crisp, served with crispy onion and chilli sauce              | Thailand  | 6.95  |
| 4. Char Sui Pork Ribs            | Grilled Cantonese-style ribs   | China     | 6.95  |
| 5. Crispy Pork Belly             | Pork belly marinated in spices, fried until crisp, served with Thai Isan style sauce   | Thailand  | 6.95  |
| 6. Sweetcorn Croquettes V        | Seasoned sweetcorn, deep fried, served with a sweet chilli dip   | Thailand  | 5.95  |
| 7. Steamed Dumplings V           | Steamed chives and cabbage in pastry, served with a sweet, tangy, dark sauce   | China     | 5.95  |
| 8. Heavenly Beef                 | Succulent slices of beef marinated in palm sugar and coriander seeds, shallow fried, served with a cucumber and sharp chilli dip | Thailand  | 7.50  |
| 9. Seven Spiced Squid            | Fried baby squid with Japanese seven spices and chilli salt  | <East>    | 7.50  |
| 10. Spring Rolls V               | Vermicelli, carrots and cabbage wrapped in paper pastry, deep-fried, served with a sweet chilli dip                              | Vietnam   | 5.70  |
| 11. Tempura Prawns               | Prawns deep-fried in a crisp, light tempura batter and served with a wasabi and soy dip  | Japan     | 7.50  |
| 12. Sai Oua                      | Northern Thai-style pork sausages, spicy and rich in herbs, served with fresh salad  | Thailand  | 6.95  |
| 13. Indonesian Chicken Satay     | Chicken grilled on skewers, basted with warm Indonesian spices   | Indonesia | 6.50  |
| 14. Seafood Gyoza                | Japanese pastry wrapped over prawns and squid, served with a sake vinegar sauce  | Japan     | 7.20  |
| 15. Tempura Vegetables V         | Crispy vegetables, deep-fried in a light tempura batter and served with a wasabi and soy dip                                     | Japan     | 5.95  |
| 16. Oriental Platter for Two     | Heavenly Beef, Tempura Prawns and Vegetables, Indonesian Chicken Satay and Char Sui Ribs, served with a selection of dips        | <East>    | 15.50 |
| 17. Vegetarian Platter for Two V | Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes, served with a selection of dips                    | <East>    | 13.50 |

## WRAPS AND SALAD

18. **Aromatic Duck with Pancakes** Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoisin sauce **China**  
Quarter 14.50  
Half 23.50
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, served warm with lettuce scoops **Thailand** 8.70
20. **Chicken Lettuce Wraps** Chicken fried with roasted chillies on a bed of crispy rice noodles, served with fresh lettuce wraps **China** 8.70

## SOUPS

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 5.95  
Chicken 6.20  
Prawns 6.95
22. **Tom Yum** Classic lemongrass and fresh chilli soup with your choice of prawns or chicken **Thailand**  
Chicken 6.20  
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 11.50  
Beef 12.50  
Lamb 15.00
- ☛ 25. **Massaman Curry 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 12.50  
Lamb 15.00
- ☛ 26. **Panang Curry** A rich creamy curry, flavoured with Thai spices and kaffir lime leaves with your choice of chicken, beef or lamb **Thailand**  
Chicken 11.50  
Beef 12.50  
Lamb 15.00
- ☛ 27. **Gang Hunglay Pork** Pork, slow-cooked Burmese style with garlic, shallots, ginger and spices **Burma** 10.50
- ☛ 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 10.50  
Beef 10.95
- ☛ 29. **Singapore Curry**  
(with V Option) Rich curry with turmeric spices. Singapore's signature dish **Singapore**  
Vegetables 8.95  
Chicken 10.50
- ☛ 30. **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 10.50  
Beef 10.95

## CHEF'S SPECIALITIES

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|---|--|---|
| 31. Tamarind Cashew Chicken <b>N</b>                | Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce                        | Thailand 10.50  |
| 32. Sizzling Beef                                   | Flash-fried beef with mushrooms, peppers, carrots, oyster sauce and red wine   | China 12.95   |
| 33. Volcano Chicken                                 | Roast chicken marinated with peppers and coriander root in a lava sauce  | <East> 15.95  |
| 34. Tamarind Duck                                   | Fried aromatic duck, served with a caramelised tamarind sauce with crispy shallots and chillies  | Thailand 15.95  |
| 35. Korean Sweet and Sour<br>(with <b>V</b> Option) | A Korean sweet and sour dish with a choice of chicken, pork or vegetables  | Korea<br>Vegetables 8.95<br>Pork 10.50<br>Chicken 10.50 |
| 36. Shanghai Pork Belly                             | Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables  | China 15.50   |
| <b>(</b> 37. Pad Ga Praw                            | Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish  | Thailand 10.50  |
| 38. Korean Crispy Duck                              | A duck leg confit with peppers, onions and pineapple with a spicy Korean sauce   | Korea 14.95   |
| <b>(</b> 39. 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 10.50   |
| <b>(</b> 40. Hong Kong Beef                         | Slow-cooked beef with aromatic spices, coriander and spring onions, served on a sizzling plate   | <East> 15.95  |

## SEAFOOD

41. <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> 19.50
- (42. Seafood Pad Prik Pao King prawns, squid, mussels and red snapper fried with caramelised Thai roasted chillies, onions and basil Thailand 15.95
- (43. Sizzling Prawns N King prawns, quick-fried in a flamed wok with a spicy sauce, peppers, onions and cashew nuts China 15.50
- (44. 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
- (45. Chilli Prawns Sautéed king prawns with crispy garlic, chillies, spring onions and flash fried lettuce <East> 15.95
- (46. Pad Cha Seafood Red snapper, king prawns, squid and mussels with wild ginger in a spicy sauce Thailand 15.95

## VEGETABLES

47. Pak Choi with Mushroom Sauce V Flash-fried pak choi with garlic in a mushroom sauce China 8.95
48. Sautéed Green Beans V Sautéed green beans with garlic, chilli and black bean sauce China 7.95
49. Mixed Vegetables V A variety of seasonal vegetables, stir-fried with a light soy sauce <East> 7.95
- (50. Wild Ginger Tofu and Vegetables V Flash-fried zucchini, fine beans, mushrooms and tofu with wild ginger in a spicy sauce Thailand 8.95
- (51. Three Flavour Tofu V Deep-fried tofu, stir-fried with peppers, onions and pineapple, flavoured with a spicy tangy sweet sauce Thailand 8.95
52. 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 8.95

## RICE DISHES

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|---------------------------------|---|----------------|
| 53. Chicken Pot Rice <b>N</b>   | Jasmine rice, topped with finely-chopped chicken in a black bean sauce and garnished with chillies, cashew nuts, spring onions and lime | <East> 12.50   |
| ☺ 54. Khao Ga Praw Mu Grob      | Fried crispy pork belly with chilli, garlic and holy basil  | Thailand 12.95 |
| 55. Rainbow Rice                | Fried rice with chicken, prawns, peppers, onions, pineapple and glass noodles   | Thailand 12.50 |
| 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 10.95 |
| 57. Coconut Rice <b>V</b>       | Thai jasmine fragrant rice flavoured with coconut milk  | Thailand 3.25  |
| 58. Egg Fried Rice <b>V</b>     | Thai jasmine fragrant rice stir-fried with egg and light soy sauce  | Thailand 3.50  |
| 59. Steamed Rice <b>V</b>       | Thai jasmine fragrant rice  | Thailand 2.95  |
| 60. Steamed Brown Rice <b>V</b> | Thai brown jasmine rice   | Thailand 3.20  |
| 61. Roti <b>V</b>               | Flatbread, recommended with all curry dishes  | <East> 2.45    |

## NOODLES

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|---|--|--|
| ☺ 62. Pad Cha Noodles                                   | Stir-fried vermicelli noodles with chicken and prawns in a spicy sauce   | Thailand 12.95   |
| 63. Singapore Noodles                                   | Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, prawns, bean sprouts and spices                                     | Singapore 12.95  |
| 64. Thai Chicken Noodles                                | Ribbons of rice noodles, stir-fried with chicken, egg, spring onions and a light sauce, served on a bed of lettuce                           | Thailand 10.95   |
| 65. Pad Mee Noodles <b>V</b>                            | Chinese noodles fried with bean sprouts, fine carrots and spring onions  | China 5.95   |
| 66. Pad Thai Noodles <b>N</b><br>(with <b>V</b> Option) | Traditional Thai noodles, stir-fried with king prawns or chicken, sweet radish, tamarind sauce, bean sprouts, spring onions, egg and peanuts | Thailand<br>Vegetables 9.50<br>Chicken 10.95<br>Prawns 12.50 |

## LUNCH TIME SPECIALS

Two Courses for £12.95

### STARTER

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|-------------------------------|---|
| Salt and Pepper Chicken Wings | Chicken wings marinated in salt and pepper, fried until crisp, served with a sweet chilli dip |
| Sesame Pork                   | Slices of pork neck, marinated in Thai spices and pepper, served with a spicy Sriracha sauce  |
| Wasabi Tempura Vegetables V   | Seasonal vegetables, deep-fried in a light tempura batter and dressed with wasabi cream       |
| Panang Satay                  | Chicken grilled on skewers and basted with Thai panang curry sauce                            |
| Sweetcorn Croquettes V        | Seasoned sweetcorn croquettes, served with a sweet chilli dip                                 |
| Crispy Wonton                 | Finely chopped pork with pepper, wrapped in wonton pastry, served with a sweet chilli dip     |

### MAIN COURSE (one plate)

All main courses, except noodles, served with rice

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|---|--|
| ( Southern Massaman Beef                      | Slow-cooked beef with potatoes and ginger in a turmeric Massaman curry sauce   |
| ( Spicy Singapore Noodles<br>(with V Option)  | Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, bean sprouts, spices and chilli                           |
| Crispy Chicken and Coconut Rice               | Southern-style fried chicken on a bed of coconut rice, garnished with crispy onions and cucumber, served with a sweet chilli sauce |
| ( Pork Pad Prik Pao                           | Tender slices of pork fried with caramelised Thai roasted chilli, onions and peppers   |
| ( Chu Chi Red Snapper<br>(with V Tofu Option) | Succulent red snapper (or tofu) in a creamy spiced red curry with fresh Thai herbs   |
| ( Indonesian Rice                             | Rice fried with chicken, egg, Indonesian spices and kaffir lime leaves   |