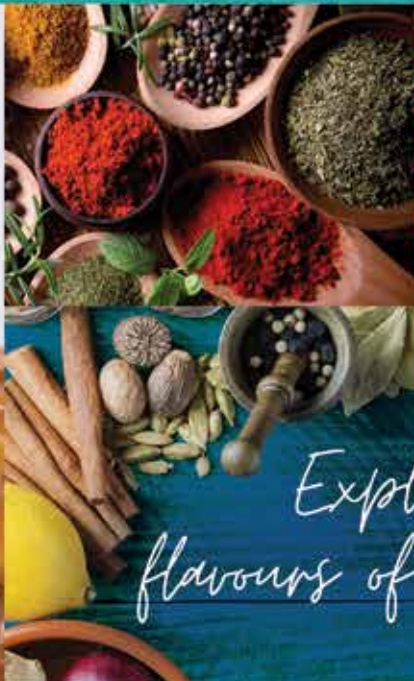




The Taste of the Orient



*Explore the exotic
flavours of the Far East*



Our dishes





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 £28.50 per person

Heavenly Beef, (Indonesian Chicken Satay,
Sweetcorn Croquettes V and Char sui Pork Ribs

((Thai Red Curry with Chicken, (Crispy Chilli Beef,
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 £29.50 per person

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

(Massaman Lamb N, Tamarind Cashew Chicken N,
(Hong Kong Beef, (((Pad Cha Seafood, Teriyaki Duck
and Steamed Jasmine Rice V

Dessert of the Day

SHARING MENU C

For a minimum of two guests

Four Courses at £32.50 per person

Char Sui Pork Ribs, Tempura Prawns and Vegetables,
(Indonesian Chicken Satay and Sweetcorn Croquettes V

Aromatic Duck with Pancakes

((Green Curry with Chicken, (Crispy Chilli Beef,
Korean Sweet and Sour Pork 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

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

Aromatic Duck with Pancakes

Volcano Chicken, ((Malaysian Lamb Rendang,
(((Pad Cha Seafood, Pla Jien Lemongrass,
(Hong Kong Beef and Steamed Jasmine Rice V

Dessert of the Day

VEGETARIAN

SHARING MENU V

For a minimum of two guests

Three Courses at £23.50 per person

Tempura Vegetables, Steamed Dumplings, Spring Rolls
and Sweetcorn Croquettes

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

Dessert of the Day

STARTERS

1. Prawn Crackers	Spicy prawn crackers, served with a sweet chilli dip	Thailand	3.60
2. Mandarin Rolled Toast	Toast rolled around roast duck with a Mandarin sauce	China	7.95
3. Turmeric Chicken Wings	Crispy chicken wings marinated in spices and turmeric, served with crispy onions and a chilli dip	Thailand	7.40
4. Char Sui Pork Ribs	Grilled Cantonese-style tender ribs	China	7.60
5. Crispy Pork Belly	Pork belly marinated in aromatic spices, fried until crisp, served with Thai Isan style sauce	Thailand	7.60
6. Sweetcorn Croquettes V	Seasoned sweetcorn, deep fried, served with a sweet chilli dip	Thailand	6.50
7. Steamed Dumplings V	Steamed Chinese chives and cabbage in pastry, served with a sweet and zesty soy sauce	China	6.70
8. Heavenly Beef	Slices of beef marinated in palm sugar and coriander seeds, shallow fried, served with a cucumber and sharp chilli dip	Thailand	8.50
9. Seven Spiced Squid	Fried baby squid with Japanese seven spices and chilli salt	<East>	7.95
10. Spring Rolls V	Vermicelli, carrots and cabbage wrapped in paper-thin pastry, deep-fried, served with a sweet chilli dip	Vietnam	6.20
11. Tempura Prawns	Prawns deep-fried in a crisp, light tempura batter, served with a wasabi and soy dip	Japan	7.95
12. Sai Oua	Northern Thai-style pork sausages, spicy and rich in herbs, served with fresh salad	Thailand	7.60
13. Indonesian Chicken Satay	Chicken grilled on skewers, basted with warm Indonesian spices	Indonesia	7.40
14. Seafood Gyoza	Japanese pastry wrapped over king prawns and squid, served with a sake vinegar sauce	Japan	7.95
15. Tempura Vegetables V	Crispy vegetables, deep-fried in a light tempura batter, served with a wasabi and soy dip	Japan	6.50
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>	16.50
17. Vegetarian Platter for Two V	Steamed Dumplings, Tempura Vegetables, Spring Rolls and Sweetcorn Croquettes, served with a selection of dips	<East>	14.60

SECOND COURSE

18. **Aromatic Duck with Pancakes** Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoisin sauce China
Quarter 14.80
Half 25.60
19. **Larb Beef or Chicken** Finely chopped beef or chicken, tossed with lime juice and chillies, flavoured with fresh mint leaves and crushed roasted rice, served warm with lettuce scoops Thailand 9.50
20. **Chicken Lettuce Wraps** Chicken fried with roasted chillies on a bed of crispy rice noodles, served with fresh lettuce leaves China 9.50

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 6.50
Chicken 7.20
Prawns 7.95
22. **Tom Yum** Classic lemongrass and fresh chilli soup with your choice of prawns or chicken Thailand
Chicken 7.20
Prawns 7.95
23. **Hot and Sour Soup** Spicy piquant chowder with chicken and shredded bamboo shoots China 7.20



MAIN COURSES

CURRIES

- ☛ 24. **Malaysian Rendang** A popular Malaysian curry with sun-dried spices giving a rich and warm flavour **Malaysia**
Chicken 13.50
Beef 14.95
Lamb 16.50
- ☛ 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 14.95
Lamb 16.50
- ☛ 26. **Panang Curry** A rich and creamy curry, flavoured with Thai spices and kaffir lime leaves with your choice of chicken, beef or lamb **Thailand**
Chicken 13.50
Beef 14.95
Lamb 16.50
- ☛ 27. **Gang Hunglay Pork** Pork, slow-cooked Burmese style with garlic, shallots, ginger and spices **Burma** 12.95
- ☛ 28. **Thai Red Curry** 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 12.95
Beef 13.95
- ☛ 29. **Singapore Curry** (with V option) A rich curry with turmeric spices, with your choice of vegetables or chicken. Singapore's signature dish **Singapore**
Vegetables 9.50
Chicken 13.50
- ☛ 30. **Thai Green Curry** A classic Thai 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 12.95
Beef 13.95



CHEF'S SPECIALITIES

31. Tamarind Cashew Chicken N	Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce	Thailand 12.60
32. Sizzling Beef	Flash-fried beef with mushrooms, peppers, carrots, oyster sauce and red wine, served on a sizzling plate	China 13.80
33. Pork Bulgogi	Slices of pork shoulder stir-fried with gochujang chilli paste, garlic, ginger, onions, spring onions and sesame	Korea 13.50
34. Volcano Chicken	Succulent chicken marinated with black pepper, coriander root and spices, roasted and served on a flaming plate at your table with a lava sauce	<East> 16.80
35. Tamarind Duck	Fried aromatic duck, served with a caramelised tamarind sauce, garnished with crispy shallots and roasted sun-dried chillies	Thailand 16.50
36. Korean Sweet and Sour (with V tofu option)	A Korean sweet and sour dish with seasonal vegetables and your choice of chicken, pork or tofu	Korea Tofu 9.50 Pork 12.60 Chicken 12.60
37. Shanghai Pork Belly	Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables	China 16.50
38. Pad Ga Praw	Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish	Thailand 12.95
39. Teriyaki Duck	Roast duck served with a flavourful teriyaki sauce	Japan 16.50
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 12.60
41. Lemongrass Crispy Chicken	Crispy chicken thighs stir-fried with lemongrass, garlic and chillies	Thailand 13.50
42. Hong Kong Beef	Slow-cooked beef with aromatic spices, coriander and spring onions, served on a sizzling plate	<East> 16.50



SEAFOOD

- | | | |
|-------------------------|--|----------------|
| 43. <East> Pla Pao | Whole sea bass grilled in a banana leaf with turmeric fresh herbs, tomatoes, crispy onions and garlic, served with a subtle tangy sauce | <East> 19.95 |
| 44. Seafood Pad Tom Yum | King prawns, squid and mussels stir-fried with caramelised chillies, mushrooms, lemongrass, kaffir lime leaves, shallots, chillies and lemon juice | Thailand 16.80 |
| 45. Chu Chi Prawns | Tender king prawns cooked in a flavourful chu chi coconut cream curry sauce | Thailand 16.95 |
| 46. Sizzling Prawns N | King prawns, quick-fried in a flamed wok with a spicy sauce, peppers, onions and cashew nuts | China 16.80 |
| 47. Pla Jien Lemongrass | Fried slices of sea bass with garlic, chillies, tamarind and crispy lemongrass floss | Thailand 16.95 |
| 48. Pad Cha Seafood | A combination of sea bass, king prawns, squid and mussels stir-fried with wild ginger in a spicy sauce | Thailand 16.80 |

VEGETABLES

- | | | |
|---------------------------------------|--|---------------|
| 49. Pak Choi with Mushroom Sauce V | Flash-fried pak choi with garlic in a savoury mushroom sauce | China 9.60 |
| 50. Sautéed Green Beans V | Fresh green beans sautéed with garlic, chillies and black bean sauce | China 8.95 |
| 51. Mixed Vegetables V | A medley of seasonal vegetables stir-fried with a light soy sauce and yellow soy bean sauce | <East> 8.95 |
| 52. Wild Ginger Tofu and Vegetables V | Flash-fried courgette, fine beans, mushrooms and tofu with wild ginger in a spicy sauce | Thailand 9.50 |
| 53. Kung Pao Tofu N V | Deep-fried tofu stir-fried with roasted peanuts, onions, spring onions, roasted sun-dried chillies in a savoury mushroom sauce | China 9.60 |



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 lemon	<East> 13.60
55. Rainbow Rice	Fried rice with prawns, peppers, onions, pineapple and glass noodles	Thailand 13.95
56. Khao Ga Praw Mu Grob	Crispy fried pork belly stir-fried with chillies, garlic and holy basil	Thailand 14.50
57. Nasi Goreng	Indonesian fried rice with chicken, garlic, onions and chillies, served with a fried egg, chicken satay and prawn crackers	Indonesia 13.95
58. Coconut Rice V	Thai jasmine fragrant rice flavoured with coconut milk	Thailand 3.60
59. Egg Fried Rice V	Thai jasmine fragrant rice stir-fried with egg and light soy sauce	Thailand 3.60
60. Steamed Rice V	Thai jasmine fragrant rice steamed to perfection	Thailand 3.20
61. Steamed Brown Rice V	Nutty and wholesome Thai brown jasmine rice, steamed to perfection	Thailand 3.50
62. Roti V	Flaky and delicious flatbread, recommended with all curry dishes	<East> 2.80

NOODLES

63. Spicy Udon	Round Japanese noodles with chicken, garlic, chillies, bamboo shoots, French beans and holy basil	<East> 14.95
64. Singapore Noodles (with V option)	Singapore's famous vermicelli noodle dish, stir-fried with egg, bean sprouts and spices with your choice of chicken, prawns or vegetables	Singapore Vegetables 10.80 Chicken 12.80 Prawns 13.60
65. 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 12.60
66. Pad Mee Noodles V	Chinese noodles fried with bean sprouts, carrots and spring onions	China 7.60
67. Pad Thai Noodles N (with V option)	Traditional Thai noodles, stir-fried with king prawns or chicken, egg, sweet radish, tamarind sauce, bean sprouts, spring onions and peanuts	Thailand Vegetables 10.80 Chicken 12.80 Prawns 13.60

LUNCH TIME SPECIALS










Two Courses for £14.50

STARTER

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

MAIN COURSE (one plate)

All main courses, except noodles, served with jasmine fragrant rice

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
 Chu Chi Sea Bass (with  tofu option)	Succulent sea bass (or tofu) in a creamy spiced red curry with fresh Thai herbs
 Panang Beef	Sliced beef in a rich coconut curry, flavoured with kaffir lime leaves
Khao Mu Tod	Sliced pork tossed with garlic and white pepper, served with cucumber and coriander
 Khao Pad Ga Praw	Finely chopped chicken, stir-fried with fragrant rice, chillies, garlic and holy basil, accompanied with a fried egg
 Spicy Singapore Noodles (with  option)	Singapore's famous vermicelli noodle dish, stir-fried with chicken or king prawns (at £2 extra), egg, bean sprouts, spices and chillies
Chow Mein (with  option)	Stir-fried egg noodles with bean sprouts, carrots and spring onions with your choice of chicken or beef
 Spicy Mixed Vegetables and Tofu 	A variety of vegetables stir-fried with tofu, yellow soy bean sauce and chillies





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