

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 complimented 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 ((= 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.

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 £30 per person

☞ Indonesian Chicken Satay, Char Sui Pork Ribs, Tempura Vegetables ✓ and Heavenly Beef

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

Dessert of the Day

SHARING MENU B

For a minimum of four guests

Three Courses at £33 per person

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

☞☞ Malaysian Lamb Rendang, Volcano Chicken, ☞☞ Pad Cha Seafood, Tamarind Duck, Peppercorn Beef and Steamed Jasmine Rice ✓

Dessert of the Day

SHARING MENU C

For a minimum of two guests

Four Courses at £35 per person

Tempura Prawns and Vegetables, Heavenly Beef, Mushroom Toast ✓ and ☞ Indonesian Chicken Satay

Aromatic Duck with Pancakes

Tamarind Cashew Chicken N, ☞ Panang Beef Curry, Mu Gra Tiam and Steamed Jasmine Rice ✓

Dessert of the Day

SHARING MENU D

For a minimum of four guests

Four Courses at £37 per person

Heavenly Beef, Seven Spiced Squid, Mushroom Toast ✓ and ☞ Indonesian Chicken Satay

Aromatic Duck with Pancakes

Peppercorn Beef, Volcano Chicken, ☞ Seafood Pad Tom Yum, ☞ Massaman Lamb Curry N, Pla Jien Lemongrass and Steamed Jasmine Rice ✓

Dessert of the Day

VEGETARIAN

SHARING MENU V

For a minimum of two guests

Three Courses at £28 per person

Steamed Dumplings, Tempura Vegetables, Mushroom Toast and Spring Rolls

☞ Singapore Vegetable Curry, ☞ Chilli and Garlic Aubergine, Korean Sweet and Sour Tofu and Steamed Jasmine Rice

Dessert of the Day

STARTERS

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|----------------------------------|---|-----------|-------|
| 1. Edamame V | Steamed soy beans in their pods, sprinkled with sea salt | Japan | 3.95 |
| 2. Prawn Crackers | Spicy prawn crackers, served with a sweet chilli dip | Thailand | 3.95 |
| 3. Mandarin Rolled Toast | Toast rolled around roast duck with a Mandarin sauce | China | 8.50 |
| 4. Turmeric Chicken Wings | Crispy chicken wings marinated in spices and turmeric, served with crispy onions and a chilli dip | Thailand | 7.80 |
| 5. Char Sui Pork Ribs | Grilled Cantonese-style tender ribs | China | 7.80 |
| 6. Crispy Pork Belly | Pork belly marinated in aromatic spices, fried until crisp, served with Thai Isan-style sauce | Thailand | 8.20 |
| 7. Mushroom Toast V | Toast rolled around mushrooms and coriander, coated with white sesame seeds, topped with wasabi cream | <East> | 7.20 |
| 8. Steamed Dumplings V | Steamed Chinese chives and cabbage in pastry, served with a sweet, zesty soy sauce | China | 6.90 |
| 9. Heavenly Beef | Slices of beef marinated in palm sugar and coriander seeds, shallow fried, served with a cucumber and sharp chilli dip | Thailand | 8.90 |
| 10. Seven Spiced Squid | Fried baby squid with Japanese seven spices and chilli salt | <East> | 8.50 |
| 11. Spring Rolls V | Vermicelli, carrots and cabbage wrapped in paper pastry, deep-fried, served with a sweet chilli dip | Vietnam | 6.50 |
| 12. Tempura Prawns | Prawns deep-fried in a crisp, light tempura batter, served with a wasabi and soy dip | Japan | 8.50 |
| 13. Sai Oua | Northern Thai-style fresh pork sausages, spicy and rich in herbs, served with ginger and fresh salad | Thailand | 7.80 |
| 14. Indonesian Chicken Satay | Chicken grilled on skewers, basted with warm Indonesian spices, sprinkled with kaffir lime leaves | Indonesia | 7.60 |
| 15. Seafood Gyoza | Japanese pastry wrapped over king prawns and squid, served with a sake vinegar sauce | Japan | 8.20 |
| 16. Tempura Vegetables V | Crispy vegetables, deep-fried in a light tempura batter, served with a wasabi and soy dip | Japan | 6.90 |
| 17. Sai Krok Isan | Thailand's famous street dish. Sausages made from pork, infused with tangy seasoning, accompanied with ginger and fresh salad | Thailand | 7.50 |
| 18. Oriental Platter for Two | Heavenly Beef, Tempura Prawns and Vegetables, Indonesian Chicken Satay and Char Sui Ribs, served with a selection of dips | <East> | 17.50 |
| 19. Vegetarian Platter for Two V | Mushroom Toast, Tempura Vegetables, Spring Rolls, Sweetcorn Croquettes and Edamame, served with a selection of dips | <East> | 15.50 |

SECOND COURSES

20. **Aromatic Duck with Pancakes** Crispy aromatic duck served with cucumber, spring onions, steamed pancakes and hoisin sauce **China**
Quarter 15.50
Half 25.60
21. **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
22. **Chicken Lettuce Wraps** Chicken fried with roasted chillies on a bed of crispy rice noodles, served with fresh lettuce leaves **China** 9.50

SOUPS

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 vegetables, chicken or prawns **Thailand**
Vegetables 6.50
Chicken 7.50
Prawns 8.20
24. **Tom Yum** Classic lemongrass and fresh chilli soup with your choice of chicken or prawns **Thailand**
Chicken 7.50
Prawns 8.20
25. **Hot and Sour Soup** Hot piquant chowder with chicken and shredded bamboo shoots **China** 7.20

MAIN COURSES

CURRIES

- 26. Malaysian Rendang** A popular Malaysian curry with sun-dried spices giving a rich and warm flavour
- 27. Massaman Curry N** Your choice of meat, slow-cooked, with onions, potatoes and roasted peanuts in a rich Thai curry with coconut milk, herbs and spices
- 28. Panang Curry** A rich and creamy curry, flavoured with Thai spices and kaffir lime leaves with your choice of meat
- 29. Gang Hunglay Pork** Pork, slow-cooked Burmese style with garlic, shallots, ginger and spices
- 30. 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 meat
- 31. Singapore Curry**
(with V option) A rich curry with turmeric spices, with your choice of vegetables or chicken
- 32. 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 meat. Thailand's signature dish
- Malaysia**
Chicken 14.50
Beef 15.50
Lamb 16.95
- Thailand**
Beef 15.50
Lamb 16.95
Duck Leg 16.95
- Thailand**
Chicken 14.50
Beef 15.50
Lamb 16.95
- Burma** 13.50
- Thailand**
Chicken 13.95
Beef 14.95
- Singapore**
Vegetables 11.95
Chicken 13.95
- Thailand**
Chicken 13.95
Beef 14.95

CHEF'S SPECIALITIES

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| 33. Tamarind Cashew Chicken N | Slices of chicken fillet, stir-fried with cashew nuts, onions, spring onions, roasted sun-dried chillies and tamarind sauce | Thailand 13.50 |
| (34. Pad Ga Praw | Finely chopped chicken or beef, stir-fried with chillies, garlic and holy basil. Thailand's famous dish | Thailand
Chicken 13.50
Beef 14.50 |
| 35. Tamarind Duck | Fried aromatic duck, served with caramelised tamarind sauce, garnished with crispy shallots and roasted sun-dried chillies | Thailand 16.90 |
| 36. Peppercorn Beef | Slow-cooked beef with aromatic spices, fresh peppercorn, garlic and coriander | <East> 16.90 |
| 37. Shanghai Pork Belly | Slow-cooked pork belly in rice wine and Chinese herbs, served with crunchy Chinese vegetables | China 16.90 |
| 38. 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> 17.50 |
| (39. Crispy Chilli Beef | Tender shredded beef marinated in Chinese rice wine and herbs, deep-fried until slightly crunchy, then tossed in an aromatic sun-dried chilli sauce | China 13.50 |
| (40. Sambal Crispy Chicken | Crispy chicken thighs coated with Indonesian sambal chilli paste, green beans, red chillies and lime leaves | <East> 14.90 |
| (41. Pork Bulgogi | Slices of pork shoulder stir-fried with gochujang chilli paste, garlic, ginger, onions, spring onions, sprinkled with sesame seeds | Korea 14.50 |
| 42. Sizzling Beef | Flash-fried beef with mushrooms, bell peppers, carrots, oyster sauce and red wine, served on a sizzling plate | China 14.90 |
| 43. Korean Sweet and Sour
(with V option) | A Korean sweet and sour dish with seasonal vegetables and your choice of tofu, pork or chicken | Korea
Tofu 11.50
Pork 13.50
Chicken 13.50 |
| 44. Mu Gra Tiam | Fried slices of pork flavoured with garlic and white pepper, served with cucumber and coriander | Thailand 14.90 |

SEAFOOD

- (45. 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 17.80**
- 46. Pla Jien Lemongrass** Fried slices of sea bass with garlic, chillies, tamarind and crispy lemongrass floss **Thailand 17.50**
- (47. Sizzling Prawns N** King prawns, quick-fried in a flamed wok with a spicy sauce, bell peppers, onions and cashew nuts **China 17.50**
- ((48. Pad Cha Seafood** A combination of sea bass, king prawns, squid and mussels stir-fried with wild ginger in a spicy sauce **Thailand 17.80**
- (49. Chu Chi Prawns** Tender king prawns cooked in a flavourful chu chi coconut cream curry sauce **Thailand 17.80**
- 50. Sake Mushi Salmon** Tender, steamed salmon infused with the sake, fresh ginger and Japanese soy sauce, garnished with spring onions and coriander **Japan 17.50**

VEGETABLES

- 51. Pak Choi with Mushroom Sauce V** Flash-fried pak choi with garlic in a savoury mushroom sauce **China 11.50**
- 52. Mixed Vegetables V** A medley of seasonal vegetables stir-fried with a light soy sauce and yellow soy bean sauce **<East> 9.95**
- (53. Wild Ginger Tofu and Vegetables V** Flash-fried courgettes, fine beans, mushrooms and tofu with wild ginger in a spicy sauce **Thailand 12.50**
- 54. 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 12.50**
- (55. Chilli and Garlic Aubergine V** Fried aubergine with garlic, chillies and yellow bean paste in a mushroom sauce **Thailand 11.50**

RICE DISHES

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| 56. Chicken Pot Rice N | Jasmine rice, topped with finely-chopped chicken in a black bean sauce, garnished with chillies, cashew nuts, spring onions and lemon | <East> 14.50 |
| 57. Korean Fried Rice | Fried rice with pork, kimchi, onions and bell peppers in a Korean hot pepper sauce, topped with a fried egg, spring onions and seaweed | Korea 15.50 |
| (58. Khao Ga Praw Mu Grob | Crispy fried pork belly stir-fried with chillies, garlic and holy basil on a bed of jasmine fragrant rice | Thailand 15.50 |
| (59. Nasi Goreng | Indonesian fried rice with chicken, garlic, onions and chillies, served with a fried egg, chicken satay and prawn crackers | Indonesia 15.50 |
| 60. Coconut Rice V | Thai jasmine fragrant rice flavoured with coconut milk | Thailand 3.95 |
| 61. Egg Fried Rice V | Thai jasmine fragrant rice stir-fried with egg and a light soy sauce | Thailand 3.95 |
| 62. Steamed Jasmine Rice V | Thai jasmine fragrant rice, steamed to perfection | Thailand 3.50 |
| 63. Steamed Brown Rice V | Nutty and wholesome Thai brown jasmine rice, steamed to perfection | Thailand 3.95 |
| 64. Roti V | Flaky and delicious flatbread, recommended with all curry dishes | <East> 2.95 |

NOODLES

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| (65. Mee Goreng | Indonesian egg noodles fried with chicken, prawns, garlic, cabbage and onions, tossed in a sweet dark soy sauce | Indonesia 15.50 |
| 66. Singapore Noodles
(with V option) | Vermicelli noodles, stir-fried with egg, bean sprouts and spices with your choice of vegetables & tofu, chicken or prawns | Singapore
Veg & Tofu 11.50
Chicken 13.50
Prawns 14.90 |
| 67. 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 13.50 |
| 68. Pad Mee Noodles V | Chinese noodles fried with bean sprouts, carrots and spring onions | China 7.90 |
| 69. Pad Thai Noodles N
(with V option) | Traditional Thai noodles, stir-fried with egg, sweet radish, tamarind sauce, bean sprouts, spring onions and peanuts, with your choice of vegetables & tofu, chicken, prawns or crispy pork belly | Thailand
Veg & Tofu 11.50
Chicken 13.50
Prawns 14.90
Crispy Pork Belly 15.50 |

LUNCH TIME SPECIALS

Two Courses for £16.50

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, basted with Thai panang curry sauce
- Crispy Wontons 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 V Seasoned sweetcorn croquettes, served with a sweet chilli dip
- Wasabi Tempura Vegetables V Seasonal vegetables, deep-fried in a light tempura batter, 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 Succulent sea bass (or tofu) in a creamy spiced red curry with fresh Thai herbs
(with V option)
- (Panang Beef Sliced beef in a rich coconut curry, flavoured with kaffir lime leaves
- (Pad Prik Pao Tender slices of pork fried with caramelised Thai roasted chilli, onions and peppers
- ((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 Singapore's famous vermicelli noodle dish, stir-fried with beef or king prawns (both at £3 extra), egg, bean sprouts, spices and chillies
(with V option)
- Chow Mein Stir-fried egg noodles with bean sprouts, carrots and spring onions with beef or king prawns (both at £3 extra)
(with V option)
- ((Pad Ga Praw Tofu V Tofu stir-fried with a variety of vegetables, flavoured with basil and chillies