

East Dinner Set Menu

A mixture of several modern Asian dishes. Some are mildly seasoned while others are spicy. This menu is served in three or four rounds. The dishes are placed in the centre of the table for you to share. A nice and social Asian custom. The best way to experience EAST.

Shrimp Cocktail
Edamame
Modern Sushi

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Korean Pancakes
Yam Pla Muk
Thai Beef Sashimi

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Tuna Yo-Nashi
Beef Korat
Lamb Aubergine
Jasmine rice
635

East Dinner Sweets

Truffle
Chocolate Mousse
Coconut Sorbet
125

Appetizers

Nem 131
Deep-fried pork spring rolls with lettuce, mint leaves and nuoc cham dip.

King Crab 188
King crab and avocado with tamarind glaze.

Tom Ka Gai 132
Thai chicken soup with coconut cream, lime and galangal.

Thai Beef Sashimi 154
Beef sashimi with peanuts, coriander, lime zest and lemon srirasha dressing.

Ceviche 157
Seafood marinated in lime, chili, ginger and coriander with cancha corn.

Tuna Poke Cocktail 178
Tuna, avocado, melon and poke dressing.

Shrimp Cocktail 158
Shrimps, masago, avocado, spring onions, lemon and chili mayo.

Korean Pancakes 128
Korean vegetable pancakes and sweet red pepper dip with peanuts.

Yam Pla Muk 165
Deep-fried baby octopus with som tam.

Tofu Ginger & Chili (Vegan) 158
Chili fried tofu with eggplant, kale, ginger and chili.

Mains

Tuna Yo-Nashi 355
Seared tuna with seaweed noodles, pear, onion and East bulgogi dressing.

Salmon Teriyaki 245
Oven baked salmon with deep-fried oyster mushrooms and teriyaki sauce.

Chicken Lemon & Chili 259
Panko coated chicken with deep-fried noodles and lemon chili sauce.

Chicken Bibim Bap 245
Marinated fillet of chicken with Korean style pickled vegetables and kochujang sauce.

Beef Bibim Bap 332
Marinated sliced steak with Korean style pickled vegetables and kochujang sauce.

Pork Kimchi Udon 195
Udon noodles with shredded pork neck, kimchi, daikon and egg yolk.

Beef Korat 332
Marinated sliced steak with pickled red cabbage, black radish, roasted garlic and hot tamarind sauce.

Lamb Aubergine 343
Fillet of lamb, served pink with warm eggplant, ginger and chili.

Laab Vegme (Vegan) 247
Vegme mince with garlic, chili, red onions, lemon, peanuts and mint.

Tuna Poke Donburi 213
Tuna poke on rice.

Tom Ka Gai 160
Thai chicken soup with coconut cream, lime and galangal.

Sushi

Classic Appetizer 94
Mixed nigiri, 3 pcs.

Classic 268
Mixed platter, 12 pcs.

Modern Appetizer 106
Modern style sushi, 3 pcs.

Modern 305
Modern style sushi, 12 pcs.

Mixed Nigiri 362
16 pcs.

Yasai (Vegan) 240
Mixed vegan sushi platter, 12 pcs.

Sashimi

Classic 143
Mixed platter, 6 slices

Classic 298
Mixed platter, 16 slices.

Modern Appetizer 157
Modern style sashimi, 6 slices.

Modern 338
Modern style sashimi, 16 slices.

East Style

Sushi-Sashimi Combination 470
Mixed platter of modern sushi-sashimi, 21 pcs/slices & one tartar.

Chirashi - Zushi 245
Salmon, halibut, tuna and avocado sashimi topped with smoked trout, wakame and quail on rice.

Maki

Tempura Roll 1 150
Tempura prawns and chives - inside out with East sweet sauce, 10 pcs.

Tempura Roll 2 199/120
Tempura prawns, tamago, avocado, asparagus, tobiko and chives -inside out with East sweet sauce, 10/5 pcs.

Tuna Rocoto Roll 199/120
Tuna, avocado, cucumber, mango, coriander and mayo - inside out, rolled in deep-fried yellow quinoa and rocoto salsa, 5/10 pcs.

Crispy Spicy Tuna Roll 229
Daikon & kochujang sauce - inside out, topped with tuna tartar, avocado, honey mayo and deep-fried casava, 10 pcs.

Salmon Roll 196/118
Blackened salmon, avocado, pickled onions, mayo, green pea sprouts and asparagus - inside out, topped with seared salmon, 5/10 pcs.

Zucchini Roll (Vegan) 153/89
Avocado, asparagus, cucumber, and pickled onions - inside out, topped with grilled zucchini and salsa rocoto, 10/5 pcs.

California Crab Roll 160/92
Avocado, crab salad and chives - inside out, 10/5 pcs.

East Sweet Sauce / Chili Mayo 36

Gunkan

Scallop Quail's Egg 69
Grilled scallop and egg yolk from quail in yellow zucchini boat.

Sides

Edamame (Vegan) 75
Green soybean pods with sea salt.

Classic Kimchi 62
Korean spicy pickled cabbage.

Seaweed Noodle Salad (Vegan) 78
Seaweed noodle salad with pear, onion and East bulgogi dressing.

Som Tam 89
Young papaya salad with peanuts, lime, chili and fish sauce.

Green Soybeans & Broccoli (Vegan) 75
Steamed veggies.

Goma Wakame 60
Sesame seaweed.

Misoshiru 35
Miso soup.

Sweets

Fondant 110
Warm chocolate fondant with coconut sorbet.

Truffle 35
Dark chocolate truffle.

Tempura 110
Deep-fried banana with syrup and vanilla ice cream.

Chocolate Mousse 110
Chocolate mousse with rum, topped with chili & honey roasted buckwheat.

Churros 85
Pastry sticks with cinnamon sugar and chocolate-caramel dipping sauce.

Creme Brulee 110
Creme Brulee with taste of ginger topped with cloudberrys.

Sorbet 75
Coconut Sorbet with pomegranate.