

EAST

ASIAN FUSION
RESTAURANT

STARTERS

Crispy Vegetable Spring Roll (1) (11) **9.25**

It is believed that spring rolls originated from China. They were a seasonal food consumed during the spring, and started as a pancake filled with the new season's spring vegetables, a welcome change from the preserved foods of the long winter months. Cabbage, carrot & herbs wrapped in crispy pastry served with sweet chilli sauce.

Spiced Chilli Calamari (1) (2) (3) (14) **9.95**

There are many ways in which calamari is prepared and served in modern establishments and our favourite is served with mix leaves, carrots, spring onion, chilli and peppers tossed in our Asian house dressing with a side of lemon aioli. 🔥

Pulled Pork Croquettes (1) (3) (7) (10) **9.95**

A modern staple in most restaurants is a good pulled pork dish. This classic was developed by our kitchen to blend pulled pork with cheddar cheese in a croquettes served with apple puree dipping sauce.

Almond Pear Salad (7) (8) **9.25**

The process of smoking chicken adds flavour and character to the meat which is separates it from oven baked. Our caramelised almond spinach salad is served with blue cheese, walnuts and is topped with smoked chicken.

Citrus Prawn Salad (2) **9.25**

Citrus flavours and prawn are a match made in heaven which is why our coriander prawn citrus salad goes fantastic with grapefruit and orange segments, sundried tomato & lemon vinaigrette.

Kung Pao Wings (1) (6) (11) **9.95**

The name Kung Pao was derived from a late Qing Dynasty official and governor of Sichuan Province in China whose name was Gongbao. Our wings are tossed in hoi sin sauce with spring onions and sesame seeds to give it their unique flavour.

Spinach and Beet Salad (8 - Walnuts) **9.25**

With the Vegan culture in full swing our Vegan friendly salad which combines spinach, beets with pumpkin seeds, sunflower seed, walnuts and sundried tomato in lime jus will be sure to satisfy your hunger.

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SOUPS

Chicken Wonton Soup (1) (6) **9.00**

The Cantonese for Wonton literal translation mean 'cloud swallow' because when they are cooked, the dumplings float in the broth like small clouds. We cook our Chicken dumplings in a ginger, onions and garlic in a chicken broth.

Tom Yum **8.00**

The words 'tom yam' are derived from two Thai words. Tom refers to the boiling process, while yam refers to a Thai spicy and sour salad. This traditional hot and sour broth is flavoured with lemongrass, coriander, galangal, chilli, mushrooms & spring onion.

With Chicken **9.00**

With Prawns (2) **9.50**

Hot and Sour Soup **8.00**

Hot and sour soup is a Chinese soup claimed variously by the regional cuisines of Beijing and Sichuan as a regional dish. A traditional light and spicy soup with fresh herbs, galangal, chillies and lime juice.

With Chicken **9.00**

With Prawns (2) **9.50**

MAINS

Pad Thai (2) (5) (6) (11) (14) **16.95**

Stir fried prawns & sliced chicken fillet with peanuts, aubergine, spring onion & bean sprouts tossed with flat rice noodles. 

Nasi Goreng (1) (2) (3) (5) (6) (11) (12) **17.75**

Egg fried rice with stir fried prawns & sliced chicken fillet served with a chicken satay skewer and topped with a fried egg.

Vegetarian Option (1) (2) (3) (6) (11) (12) **14.00**

Chicken Chow Mein (1) (6) (11) (14) **16.75**

Crispy turmeric chicken breast on a bed of egg noodles with Asian vegetables, red chilli, soya and oyster sauce.

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MAINS

Japanese Marinated 10oz Steak (1) (6) (11) **26.50**

Every restaurant should have its signature steak and ours is no different. 10oz prime Irish Angus steak, marinated with ginger and chilli served on a bed of stir-fried vegetables, spicy potatoes and a Japanese whiskey sauce.

Tandoori Salmon (4) (6) (7) (9) (10) **21.50**

Tandoori cookery is believed to have originated in Persia and gave a unique flavour to what was cooked. Our tandoori infused darn of salmon is served with roasted sweet potato, caramelised beets, asparagus and low fat riata yogurt. 🍷

East Noodles (1) (2) (3) (6) (11) (12) **17.95**

Signature dishes are dishes which people come back for time and time again. Our chef's signature dishes consists of prawn, chicken and beef tossed in thick egg noodles stir fried with carrots, spring onions and peppers in our chef's specials sauce. 🍷🍷

Cambogee Beef (8 - Peanuts) **17.95**

Aromatic cooking is a term often forgotten as while taste and presentation is important the aroma of a dish is vital. Our Cambogee beef are tender beef cuts coated with red curry sauce served with potatoes and bean sprouts. 🍷🍷

Cha Traop Dot (2) (4) (6) **17.95**

Popular dish from the Cambodian cities of Siem Reap and Phnom Penh who's origin comes from mainland China. Diced pork loin and prawns stir fried with aubergine, chilli, spring onion in oyster sauce with a side of brown rice. 🍷

Fried Sea Bass (4) **21.50**

Sea Bass has a delightful taste that stands on its own and is particularly popular in Thai cuisine. We pan fry our sea bass to perfection and served on a bed of stir fried Asian vegetables with brown rice.

Angkor Sweet & Salty Soup (1) (3) (4) (6) **17.95**

A delicious traditional noodle soup with Chinese origin but is most popular in Cambodia and Southern Vietnam. Tender diced chicken breast, egg noodles, boiled egg, bamboo shoots combined with soy sauce, oyster sauce and seasonings.

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MAINS

Lemongrass Chicken (1) (6) 19.75

Lemongrass is used in a lot of Vietnamese cooking, this signature dish is always a standout when it comes to the herb. Supreme of chicken marinated with lemongrass served with bok choy, asparagus and served with brown rice.

Amok Trei (4) 17.95

In South-East Asia amok defines the process of steaming a curry in leaves either banana or cabbage, as well as the dish itself. Generous cuts of "cod" coated in blended coconut sauce which is a blend of garlic, onion, galangal, lemongrass, turmeric, paprika and oyster sauce cooked inside a cabbage leaf and served with side of brown rice.

Black Tiger Prawns (2) (4) (6) 21.50

Seafood is part of the staple diet in many parts of Asia so it's important to have a dish which stands out in this regard. We take fresh tiger prawns and wok fry with lemongrass, coriander, garlic and cilantro. This is then combined with asparagus, cabbage and served with jasmine rice.

Vegan Aubergine Dish (8) 17.95

Roasted red peppers and eggplant stir fried in ginger, chilli and peanuts served with brown rice.

Thai Green Curry (1) (6) (11) (12)

Green chillies & peppers mixed with coconut milk, bamboo shoots, aubergine & onions.



Vegetables & Tofu	16.95
Chicken	17.95
Beef	18.75
Prawn (2)	19.75
Duck	19.75

Chilli Stir Fry (6) (11)

A classic with a kick is with stir fried Asian vegetables, peppers and mushroom.



Vegetables & Tofu	16.95
Chicken	17.95
Beef	18.75
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SIDE DISHES

Steamed Rice	2.75
Fried Rice (1) (3) (6)	2.75
Noodles (1)	2.75
Side Salad	3.50
String Fries	4.25
Sweet Potato Fries	4.70
Garlic Bread (1) (7)	4.25
Mini Caesar Salad	4.70

Allergen Key

1.	<u>Gluten</u>	8.	<u>Nuts</u>
2.	<u>Crustaceans</u>	9.	<u>Celery</u>
3.	<u>Eggs</u>	10.	<u>Mustard</u>
4.	<u>Fish</u>	11.	<u>Sesame Seeds</u>
5.	<u>Peanuts</u>	12.	<u>Sulphites</u>
6.	<u>Soybean</u>	13.	<u>Lupin</u>
7.	<u>Milk</u>	14.	<u>Molluscs</u>



PLEASE ADVISE OUR TEAM IF YOU HAVE INTOLERANCE OR ARE ALLERGIC TO A PARTICULAR TYPE OF FOOD.
AS WE OPERATE AN OPEN KITCHEN TRACE ALLERGENS MAY BE CONTAINED IN FOODS.
A 10% SERVICE APPLIES TO TABLES OF 6 OR MORE.

ALL BEEF IS 100% IRISH

Events Menu

Monday to Saturday 5pm to 7pm and Sundays 5pm to 9pm

2 course €26 / 3 course €30

Starters

Crispy Vegetable Spring Roll (1) (7)

Cabbage, carrot & Thai Herbs wrapped in crispy pastry served with sweet chilli sauce.

Grilled Chicken Skewer (5) (11)

Skewered chicken marinated in Thai red chilli paste & turmeric served with peanut sauce.

Asian Duck Spring Roll (1) (11)

Roast duck, cabbage, carrot & leek wrapped in crispy pastry served with plum sauce.

Hot & Sour Soup (2)

Traditional Thai light & spicy soup with fresh herbs, galangal, chillies and lime juice with chicken or prawns. 🔥

Pulled Pork Croquettes (1) (3) (7) (10)

Pulled pork bonded with cheddar cheese croquettes served with honey & mustard dipping sauce

Mains

Prawn Salad (2)

Coriander prawn citrus salad with grapefruit, orange segments, sundried tomato and lemon vinaigrette

Warm Chicken Salad (1) (3) (6) (10)

Chopped crispy chicken with honey mustard dressing on a bed of mixed leaves, cherry tomato, cucumber and red onion.

Thai Green Curry with Chicken or Beef (6)

Green chillies & peppers mixed with coconut milk, bamboo shoots, aubergine & onions. 🔥🔥

Chicken Chow Mein (1) (6) (11) (14)

Crispy turmeric chicken breast on a bed of egg noodles with Asian vegetables, red chilli, soya and oyster sauce.

Nasi Goreng (1) (2) (3) (5) (6) (11) (12)

Egg fried rice with stir fried prawns & sliced chicken fillet served with chicken satay skewer and topped with a fried egg. 🔥

Vegetarian Stir-Fry (6) (11) (14)

Stir-Fried Asian style vegetables in a soy oyster sauce with tofu.

Desserts

Strawberry Sundae (7)

Strawberry ice-cream, fresh strawberries, strawberry syrup and topped with whip cream.

Death by Chocolate (1) (7)

With Chocolate Ganache served with vanilla ice cream & whipped cream.

Warm Fruit Crumble (1) (7)

In house baked mango and apple crumble served with vanilla ice cream.

Guest Inclusive Menu

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