east

TRUST THE CHEF **85 per person**

A dining experience showcasing the flavours of East, chosen by our chefs.

Minimum two guests. For the whole table only. Please ask our team for details.

SNACKS

Wok-fried edamame, black shiso salt (VG, NGA) **12**

Zucchini karaage, ginger shoyu, togarashi (VG) **14**

Spiced chickpea, whipped tofu, chilli oil (VG, NGA) **13**

Crispy cups, pineapple, Thai curry, cauliflower mousse (VG) | 4 pcs **17**

SMALL PLATES

Snowflake fried shiitake mushroom, pickled onion (VG) **23**

Chilli tofu, Sichuan pepper, crispy kale (VG) **20** 🌶

'Cheung fun' rice roll, enoki mushroom, 'XO' sauce (VG) **18**

Mushroom & truffle dumplings, goji berries (VG) | 3 pcs **17** 🌶

Pan-fried spinach gyoza, ponzu sauce, wood ear mushroom (VG) | 4 pcs **24**

'Lo bak go' daikon cake, lotus roots, shiitake chilli sauce (VG) **17**

Vietnamese fresh roll, peanut, mint, nahm jim dressing (V, NGA, N) **21**

Gochujang cauliflower, roasted sesame seed, peanut crumb (VG, N) **24**

LARGE PLATES

Massaman curry, baby carrot, kumara, coconut, cashew nut (VG, N) **35**

Typhoon shelter fried rice, mushroom, burnt garlic, broccoli (VG, NGA) **34** 🌶

Char kway teow noodles, shiitake mushroom, garlic chives, egg (V, VGO) **36**

Water chestnut wontons, chilli broth, coriander, peanut crumb (V, N) **35** 🌶

Sizzling kimchi tofu, perilla leaves, capsicum (VG) **33** 🌶

Spicy kung pao eggplant, capsicum, red onion, cashew nut, burnt chilli (VG, N) **35** 🌶🌶

Thai pad pak ruam, courgette, wood ear mushroom, baby corn (VG) **37** 🌶

Pad Thai, tofu, egg, peanut, garlic chive, chilli (V, VGO, N) **35** 🌶

MILD | 🌶

MEDIUM | 🌶🌶

HOT | 🌶🌶🌶

Please let our team know of any allergies.

VG = vegan | V = vegetarian | NGA = no gluten added

N = contains nuts | VGO = vegan option available

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SIDES

Som tam salad, young papaya, tamarind, peanut (VG, NGA, N) **26** 🌶🌶

Wok-fried seasonal vegetable, soy balsamic glaze, fried garlic (VG, NGA) **16**

Smashed cucumber salad, shiro miso dressing, roasted walnut (VG, N) **15**

Roti, tomato sambal (VG) **11**

Kimchi (VG, NGA) **7**

Steamed jasmine rice (VG, NGA) **7**

DESSERTS

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, NGA, N) **19**

Kaffir lime & lemongrass crème caramel (VG) **19**

Thai tea crème brûlée, orange (V) **19**

Mango royal, almond crumb, mango sorbet, cardamom (VG, NGA, N) **19**

MILD | 🌶
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About East

East was created as a passion project by the Jhunjhnuwala family, who wanted to show what Asian cuisine looks like when plants take centre stage.

Inspired by the kitchens of Korea, Japan, Hong Kong, China and Thailand, our chefs bring bold flavours and fresh textures together in dishes made for sharing.

Everything on our menu is vegetarian, and most dishes are vegan or can be made vegan.

Enjoy.