



EAST  
chinese  
LUNCH



## Soup

Traditional Shrimps Wonton Soup 🍤🌿🦀 28  
bok choy | mushroom | shitake | carrot

Kimchi Guk Beef Soup 🍲🥘 30  
homemade kimchi | beef tenderloin | white radish  
spring onion

## Appetizers

Sichuan Spicy Scallops Salad 🍲🦀 32  
bean sprouts | cucumber | tomato cherry |  
white onion

Chinese Cucumber Salad 🌿 22  
chili | soy | sesame | garlic | great wall vinegar

Hunan Style Bao 🍲🌿 22  
steamed chicken bao  
OR  
steamed red bean bao

Cantonese Dim Sum

Steamed "Siu Mai" 🦀🌿 25  
shrimps | water chestnut | carrot |  
chinese red vinegar

Steamed Chicken Dumpling 🍲🌿 22  
chicken | carrot | flour dumpling wrap

Vegetable Dumpling 🍲🌿 20  
pumpkin | carrot | bamboo shoot



## Appetizers

- Korean Crab Pancake** 🦀 🌿 45  
crab meat | cabbage | carrot
- Deep Fried Crab Roll** 🦀 🌿 32  
tofu | carrot | bamboo shoot | water chestnut |  
cabbage | plum sauce

## Main Course

- Fresh Catch In Black Bean Sauce** 🍄 🌿 45  
shitake mushroom | capsicum |  
black beans | shallots
- "Kung Pao" Chicken** 🍗 🌿 42  
wok-fried chicken | sichuan dry chili |  
onion | pepper | cashew nuts | water-chestnut
- "Ma Po" Tofu** 🍗 🌿 35  
tofu | bamboo shoot | carrot | shitake mushroom
- Wok-Fried Sichuan Prawns** 🍤 🦀 🌿 46  
bell pepper | shallots | celery | garlic | spring onion
- Black Pepper Beef** 🍗 🌿 45  
angus beef | shitake mushroom | capsicum |  
white onion
- Hongkong Style Beef Steak** 🍗 🌿 55  
beef striploin | chili oil | black vinegar sauce
- Dakdoritang** 🍗 🌿 🍷 42  
french chicken thigh cooked with potato and carrot  
with Korean paste



# Main Course

## Cantonese Style Fried Rice 🌿

carrot | cabbage | beans | spring onion

### Choice of

prawns	30
crab	38
chicken	34

## “Beijing” Style Noodles 🍜 🌿

bok choy | carrot | cabbage

### Choice of

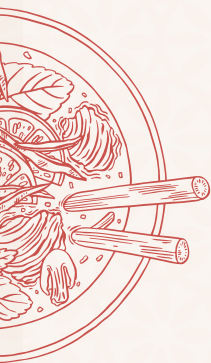
prawns	36
chicken	34
vegetable	30

# East Signature pre order 24 hours

## Traditional Peking Duck 🌿

carrot | cabbage | beans | spring onion

Whole Duck (\*FB, FBP, FBU & FBR Supplement \$150) 240



🌿 Vegan 🥬 Vegetarian 🥜 Nuts 🍜 Spicy 🍷 Alcohol 🐷 Pork 🧀 Dairy 🌿 Gluten 🦞 Shellfish

All prices are in US Dollars and subject to 10% service charge and 16% GST

# Dessert

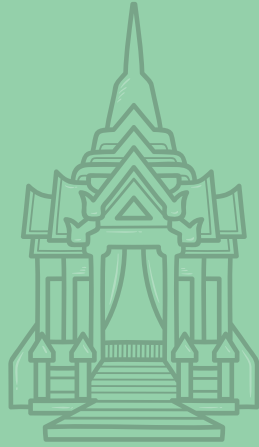
**Chinese Five Spice Chocolate  
Dangao** 🌿 🥥 🍫 22  
cinnamon ice cream | chocolate soil |  
chocolate cake

**Chinese Mango Pudding** 🌿 🥥 🍫 22  
white crumble | berries | vanilla cream |  
dehydrated raspberry

**Chinese Custard Caramelized  
Sweet Potato tart** 🌿 🥥 🍫 22  
raspberry coulis | coconut ice cream |  
vanilla cream | raspberry tuile

**Matcha Tres Leche** 🌿 🥥 🍫 22  
dulce sauce | matcha sponge cake | vanilla whipped  
ganache

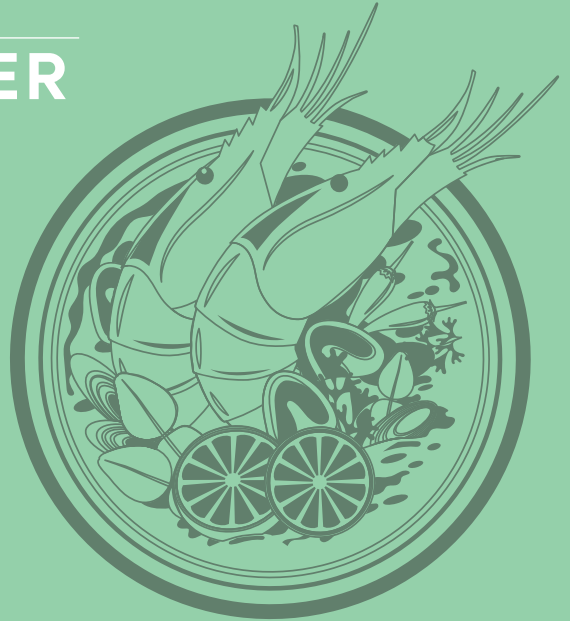




**EAST**  
**thai**  

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**DINNER**





## Soup

**Bangkok Tom Yum Goong** 🦞 28  
prawn | chili | coriander | galangal | lemon grass |  
mushroom | tomato

**Chicken Noodle Soup** 🌿 26  
french chicken breast | homemade noodles |  
bok choy | radish

## Appetizers

**Khon Kaen Som Tam** 🥥 26  
raw papaya | carrot | long bean | peanut | chili | lime

**Bangkok Style Pomelo** 🦞 32  
prawn | pomelo | lime leaves | fresh coconut |  
chili | spring onion

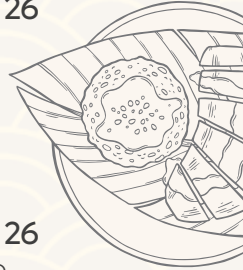
**Roi Et Beef** 32  
beef | tomatoes | onion | cucumber |  
coriander | thai chili

**Hua Hin Fish Cake** 🦞 26  
kaffir lime | long bean | red curry paste |  
sweet chili sauce

**Tapi Prawn Cake** 🦞 🌿 32  
prawns | garlic | coriander |  
egg served with sweet chili sauce

**Nong Koi Spring Rolls** 🌿 🌶️ 🦞 28  
vegetable | glass noodle | bean sprout | carrot |  
mushroom | prawns

**Veg Spring Rolls** 🌿 🌶️ 🍄 22  
vegetable | glass noodle | bean sprout |  
carrot | mushroom



# Appetizers

**Korean Prawn Salad** 🍤🌶️🦀  
prawns | pears | avocado | peanuts | lettuce

32



# Main Course

**Thai Khao Phat**  
fried rice | beef | egg | carrot | cabbage

38

**Ayutthaya Phad Thai** 🍤🦀  
prawns | peanut | bean sprout | red onion |  
rice noodles

42

**Phuket Style Stir Fried Chicken Basil**  
garlic | chili | onion | mushroom | basil leaves

40

**Korean Beef Stew** 🌶️🍷🌿  
beef tenderloin | carrot | potato | zucchini curry serves  
with garlic cheese bun

45

**Thai Green Curry Chicken** 🦀  
coconut | galangal | kaffir lime | jasmine rice

39

**Thai Krabi Red Prawns Curry** 🦀  
prawns | organic vegetable | coconut

46

**Bangkok Yellow Vegetable and  
Tofu Curry** 🌱🌶️  
organic vegetable | coconut

35



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## Main Course



**Southern Massaman Curry** 🌶️ 45  
lamb | galangal | kaffir lime | jasmine rice

**Authentic Pattaya Steam Fish** 45  
fresh catch fish | kaffir lime | chili | jasmine rice

**Nakhon Marinated Thai Beef Steak** 50  
beef striploin | thai spices | chili |  
spicy tamarind sauce

## East Signature



**Thai Style Lobster** 🦞 110  
wok-fried lobster | garlic | bok choy | black pepper  
(\*HB,FB, FBP, FBU & FBR Supplement \$65)

## Dessert

**"Nam Dok Mai" Mango Sticky Rice** 🍌 22  
glutinous rice | fresh coconut milk | thai mango

**Lemongrass Panna cotta** 🍌 🌿 22  
citrus sauce | fresh pomelo | honey snap

**Grilled Pineapple** 🍌 22  
honey | thai chili | basil cream | thyme | mango

**Kuda Banana** 🍌 🌿 🥥 22  
local banana | coconut | honey

**Matcha Tres Leche** 🌿 🌶️ 🍌 22  
dulce sauce | matcha sponge cake | vanilla whipped  
ganache

🌱 Vegan 🥗 Vegetarian 🥜 Nuts 🦞 Spicy 🍷 Alcohol 🐷 Pork 🥛 Dairy 🌾 Gluten 🦞 Shellfish

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**EAST**  
Kids Menu

# Kids Menu

0 - 11.99 yrs complimentary

50% discount on the adult menu is applicable for kids



## Main Course

**Chicken or Vegetable Noodles Soup** 17/12

confit chicken/ assorted garden greens, egg noodles

**Chicken Nuggets** 18

served with french fries and seasonal salad

**Grilled Fish** 20

reef fish served with steamed vegetables

**Fried Rice or Noodles** 15

vegetable and egg

**Grilled Chicken** 25

chicken breast served with steamed vegetables

**Penne** 17

with a choice of sauce:

bolognese, tomato or creamy

## Dessert

**Ice Cream** 8

per availability





**WANSUK HOT POT**  
MENU

**USD 95++ Per Pot**



Embark on a Flavorful Adventure with Wansuk Hot Pot at East!

Crafting your personal hot pot journey with our Wansuk Hot Pot menu. Dive into a pot of flavors, tailored to your taste, and savor a unique dining experience.

**Your Choice of Carefully Curated Broths:**

Classic Clear Chicken Broth: Light and delicate, allowing fresh ingredients to shine.

Fiery Ma La Broth: Bold and spicy with a numbing kick, ideal for adventurous palates.

**Select Your Protein Powerhouse (Choose Two):**

Meat: Sliced Beef, Sliced Chicken (100g each)

Poultry: Eggs (Chicken & Quail) (2 numbers each)

Meatballs: Beef and Chicken (80g each)

Seafood Delights (Choose Three): (80g each)

Shrimp, Calamari, Fresh Fish Fillet, Fish Balls, Scallops

**Pick Your Base of Carbs: Noodles (Choose One):**

Glass Noodles

Egg Noodles

**Add Your Choice of Vegetables (Choose Three):**

**Seasonal Bounty:**

Seasonal Vegetables

Locally sourced Mushrooms

Leafy Vegetables

Silken Tofu Smooth and creamy, perfect for soaking up rich flavors.

**Dipping Sauces:**

Suki Sauce: Light and savory soy sauce base.

Garlic Chili Sauce: Spicy with a numbing kick and a touch of sweetness

**Additional Options: Add on**

Dumplings (Prawn ): Steamed or fried dumplings (4 no's) - USD 15

Waygu: 100grams - USD 40

Let every bite be a delightful exploration of taste and texture!

Reservations are required 12 hours in advance for Lunch and Dinner, contact your Butler or our restaurant team for booking