

Welcome to

East of Suez

2012

Celebrating 45 Summers in Wolfeboro, NH

Owned and Operated by the Powell - Gorai Family

Since 1967

Appetizers / Side Dishes

Japanese Yakitori \$8

Rock sugar and soy marinated tender boneless chicken, skewered and broiled; with ginger teriyaki glaze

Thai Beef Satay \$8

Coconut milk and cumin marinated sirloin steak kabobs, char-broiled and drizzled with sweet peanut sauce

Goat Cheese Rangoon \$7

Half-moon wontons stuffed with local Via Lactea chèvre & scallions, deep-fried crispy; with sweet chili sauce

Philippine Lumpia \$8

Mini spring rolls of pork, tiger shrimp and veggies, deep-fried and served with sweet & sour fruit sauce

Vietnamese Summer Rolls \$6

Poached shrimp, shredded chicken breast, vegetables & herbs wrapped in soft rice paper; served chilled with hoisin

Asparagus Shiitake Kushiya \$5

Salt-dusted, skewered and char-broiled; with Yuzu Kosho spicy lemon pepper condiment

*Vegetarian & Gluten Free

Tonight's Asian Soup cup \$4 / bowl \$6

A smooth aromatic blend of Asian ingredients and flavors – ask your server for Tonight's Soup selection

Tonight's Specialty Appetizers \$Priced Accordingly

Please ask your server for today's selections

Sides

Korean Kim Chee	sm \$5 / lg \$8
Mixed Greens Salad	\$3
Child's Plain or Buttered Noodles	\$4
Specialty Rice (when available)	\$3

~ We are happy to accommodate special dietary requests ~

Entrée dishes come with White Rice (except noodle dishes) & a Mixed Green Salad with your choice of our

East of Suez Original Salad Dressings:

**Charlie's Soy & Sesame Vinaigrette ~ *Norma's Tomato Ginger*

**Charlene's Creamy Garlic ~ *Bettina's Sweet Peanut*

Entrees

Pancit Canton

\$16

Philippine style pan-fried noodles blanketed under garlic and ginger-sautéed black tiger shrimp, pork loin strips, broccoli, snow peas and Asian mushrooms in glistening oyster sauce

Pad Thai

\$17

Rice noodle fettuccine, sliced chicken breast, black tiger shrimp, scallions and omelet tossed in a sweet and spicy tamarind shrimp sauce; topped with crushed peanuts, bean sprouts, fresh cilantro and lime

Philippine Adobo

\$17

The national dish ~ tender confit of chicken and country style pork, marinated and slowly stewed in garlic vinegar & soy with bay leaf & black peppercorns; served with sliced fresh banana & jasmine rice timbale

Korean Bulgoki

\$18

Thinly sliced flank steak of beef marinated in sesame, sweet soy, garlic, and miso chili paste; char-broiled and served with spicy kimchee pickled vegetables & condiments

Japanese Tempura

\$19

Black tiger shrimp and seasonal summer vegetables coated in a velvety batter then deep-fried light and crispy; served with warm soy and bonito essence dipping broth

Thai Red Curry

\$20

Jumbo sea scallops and butter-fried black tiger shrimps sautéed in a rich and smooth Thai spiced coconut cream sauce with onions, sweet green and red peppers, forest mushrooms, bamboo shoots and aromatic herbs

Sweet Potato & Green Bean Red Curry

\$13

**Vegetarian & Gluten Free*

Tonight's Specialty Entrees

\$Priced Accordingly

Please ask your server for today's selection

Desserts

Philippine Leche Flan \$7

Spanish-influenced dense and luxurious egg and cream custard with light caramel syrup

Sans Rival \$7

Roasted cashew nut and rich butter cream-iced, multi-layered, chilled, crispy and chewy meringue torte
A Philippine dessert 'without rival' ☺

Kahlua® Chocolate Cake \$7

Mama Tars' Kahlua liqueur-blended chocolate chiffon bundt, served warm with fudge syrup and coffee ice cream

Banana Tempura \$7

Sweet bananas batter-dipped and deep-fried light & crispy; honey-drizzled & served with toasted coconut ice cream

Ice Cream or Sorbet cup \$4 / dish \$6

Toasted Coconut ~ Ube Purple Yam ~ Coffee ~ Vanilla Ice Creams
Raspberry Sorbet

Tonight's Specialty Desserts \$Priced Accordingly

**Please ask your server for today's selections*

Beverages

Can of Soda or Glass of Milk \$2

Mug of Hot Coffee, Decaf Coffee or Green Tea \$2

Hawaiian Sunset - Our own iced tropical fruit juice blend \$2

Thai Iced Milk Tea - Sweetened black tea with a hint of cinnamon \$3

East of Suez is Going Green!

We support organizations whose efforts sustain local farmers, renewable energy and recycling. Our cooking oil is recycled into bio-fuel, our take-home containers are eco-friendly: either compostable or reusable, we conserve our well-water and utilize locally-sourced, NH farmed & organic ingredients whenever available.

Do you have a suggestion that may allow us to do more? -Let us know!

Let's everyone do our part to keep our earth healthy for the next generation and beyond☺

Thank You for joining us this 45th Summer Season in Wolfeboro! ♥