

Welcome to

# East of Suez

2011 ~ Our 44<sup>th</sup> Season in Wolfeboro, NH

Owned and Operated by the Powell Family  
Since 1967

### 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 serve drinking water on request only and utilize local, 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©

# Appetizers

## Korean Kimchee

\$5.00

Red chili and garlic spiced and slow fermented cabbage, scallions and daikon radish pickles

## Philippine Pork BBQ

\$8.00

Juicy streaked pork marinated in tropical sweet and sour sauce then char-broiled and served with garlic vinegar

## Japanese Yakitori

\$8.00

Sweet soy and rice wine marinated chicken, skewered and broiled with ginger teriyaki glaze

## Thai Beef Satay

\$8.00

Coconut milk and cumin marinated tender tips, skewered and char-broiled; with spiced peanut sauce

## Goat Cheese Rangoon

\$8.00

East-west wontons stuffed with garlic and scallion goat cheese chevre then deep-fried crispy and served with sweet chili dip \*V

## Philippine Lumpia

\$8.00

Delicate mini spring rolls handmade with pork and tiger shrimp, deep-fried and served with sweet & sour fruit sauce

## California Rolls

\$8.00

American original sushi rolls of surimi crabstick and avocado with seasoned rice; wasabi horseradish and pickled ginger accompaniment

## East of Suez Asian Soup of the Day

Priced Accordingly

A hearty serving of fresh savory ingredients blended with Asian styles and flavors

*\*Please ask your server for today's selection*

## Tonight's Special Appetizers

Priced Accordingly

~ We are Happy to Accommodate Special Dietary Requests ~

Entrees come with a mixed greens salad and your choice of our **East of Suez Original** homemade dressings:  
*\*East of Suez Soy & Sesame Vinaigrette / \*Creamy Garlic / \*Ginger / \*Sweet Peanut*

## Entrees

### Pancit Canton

\$17.00

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

### Pad Thai

\$18.00

Rice noodle fettuccine stir-fried with chicken breast, scallion and omelet threads in a sweet and spicy tamarind shrimp sauce; topped with crushed peanuts, fresh cilantro and bean sprouts

### Adobo Manok

\$17.00

The Philippine national dish; tender confit of chicken thigh marinated and slowly stewed in garlic vinegar & soy with bay leaf & black peppercorn; served with sliced fresh banana & jasmine rice timbale

### Korean Bul-Kalbi

\$19.00

Tender, marbled and sliced thin, beef short ribs and tender tips marinated in sesame oil, sweet soy, garlic, and chili paste; char-broiled and served with spicy kimchee pickled vegetable condiments

### Japanese Tempura

\$19.00

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

### Macadamia Nut-Crusted Tilapia

\$20.00

Tender white fish filets rolled in panko and macadamias then deep-fried crispy and blanketed in a rich lobster lime curry cream sauce; with charred asparagus & sweet pineapple & bell pepper salsa

### Thai Red Curry

\$20.00

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

### Tonight's Special Entrees

Priced Accordingly

## Desserts

Philippine Leche Flan	\$7.00
Spanish influenced dense and luxurious egg and cream custard with light caramel syrup	
Sans Rival	\$7.00
A Philippine dessert 'without rival'; roasted cashew nut and rich butter cream-iced, multi-layered, chilled, crispy and chewy meringue torte	
Kahlua Chocolate Cake	\$7.00
Mama Tars' coffee-chocolate Bundt chiffon served warm with Kahlua fudge syrup and a scoop of coffee ice cream	
Banana Tempura	\$7.00
Sweet bananas batter-dipped and deep-fried light and crispy; served warm with cool vanilla ice cream	
Ice Creams & Sorbets	cup \$4.00 / dish \$6.00
A generous serving of our melt-in-your-mouth frozen sweet treats.	
Tonight's Special Dessert Offerings	Priced Accordingly

## Beverages

Can of Soda, Glass of Milk or Juice	\$1
Mug of Hot Coffee, Decaf or Green Tea	\$2
Pot of Hot Jasmine Black Tea (serves 2~4)	\$3
Thai Iced Milk Tea - sweetened black tea with a hint of cinnamon	\$3
Kona Iced Coffee - served sweetened and black with whipped cream	\$3
"NH <sub>2</sub> O" Locally Bottled Natural Spring Water (750ml)	\$4

East of Suez uses our own natural well-water sourced on the property.  
We will happily serve drinking water in abundance, but for conservation, only on request.

Thank you for your support! ♥