

SMALLS, SOUPS, BREADS & BITS

Spiced Roasted Peanuts	100
Marinated Mixed Olives	120
Chipped Potato Fries	110
Sweet Potato Fries	130
Potato Wedges	110
Add creamy cheese & black truffle sauce to any potato dish	+ 70
Blunos Stone-Baked Bread Loaf	130
olive oil, red wine vinegar and fresh garlic oil	
Roasted Red Pepper & Chickpea Hummus Dips	180
served with bread twigs	
Shellfish Bisque	370
prawn and lobster soup finished with brandy and cream	
Roasted Tomato Soup	370
with truffle cream and freshly grated truffle croutons	
The Classic Mexican Quesadilla	280
mixed cheese and jalapeno pepper, toasted wheat tortilla, sour cream, tomato salsa and guacamole	
Crispy Battered Chicken Wings	330
homemade teriyaki sauce and sushi rice	
Smoked Fresh Haddock & Potato Scotchd Egg	230
with Asian slaw and curry oil mayo	

PIZZA & PIZZETTA

Margherita	370
mozzarella cheese, fresh tomato sauce, spinach and oregano	
The Eastin Grande	490
prosciutto, artichokes, dried tomatoes, avocado, spinach, mozzarella and feta cheese	
Salsiccia è Funghi	480
spicy Italian sausage, mushrooms, mozzarella cheese and tomato sauce	
Peking Duck	590
hoisin sauce, spring onion, cucumber and crispy duck skin	
Pizzetta	130
1/3 of our standard pizza base topped with onion marmalade	
Add - braised beef cheek	+50
- pulled BBQ pork	+30

ROLLS, BURGERS, BAPS & BREADS

Lobster Roll	Half 630	Whole 1,150
Canadian lobster in a garlic-buttered roll with shellfish oil and orange mayo		
Omni Meat Burger	350	
plant-based meat patty, lettuce, melted vegan cheese, tomato, gherkin and caramelised onion in a black bun		

Please scan for



Korean



Photos

SALADS & STARTERS

Mixed Fresh Tomato Salad	370
beefsteak tomato, Isis candy cherry tomato, tomato jelly, fried garlic, red onion, blue cheese, and Parmesan chips	
Super Salad	350
quinoa, mango, edamame, coriander, baby romaine, toasted almonds and bean sprouts	
Blunos Organic Salad with Smoked Salmon	380
artichoke, cherry tomatoes, red onion, asparagus, avocado, olives and ikura salmon roe with a choice of toasted sesame vinaigrette or aged balsamic vinaigrette	
Battered Soft-Shell Crab Salad	390
watermelon and mesclun salad with seafood dressing and lemon mayo	
Crab Cakes	350
with wasabi mayo	
Crispy Chicken on Bacon Waffles	320
apple and celery slaw with maple syrup drizzle	
Smoking King Prawn Skewers	450
with Sriracha dip	
Crab in the Shell	430
grilled blue swimmer crab meat with mozzarella cheese and sweet chilli mayo	
Seared Hokkaido Scallops 4 pcs	790
chorizo sausage, pea puree and snow peas	
Oak-Smoked Salmon Mousse & Olive Granola	230

PASTA, NOODLES, RICE & RISOTTO

Seafood Kee Mao	450
Thai rice noodles with tiger prawns, mussels, squid and clams	
Ramen alla Carbonara	370
with pancetta and Parmesan cheese - finished with egg yolk	
Spätzle	460
Swiss-style egg pasta, spiced tomato jam and porcini mushroom sauce	
Pearl Barley Risotto	490
fresh Italian pork sausages, porcini mushrooms and Parmesan cheese	
Chicken Tikka Masala	450
basmati rice, papadom and naan bread served with raw onion, cucumber, yoghurt raita, raw banana and mango chutney	
Lamb 'Bunny Chow' Curry	490
served in a bread bowl with coriander, cucumber and yoghurt salad	

MAINS & SHARERS

Lamb Shoulder	900
¼ shoulder cooked long 'n' slow on the bone, garlic, lemon, rosemary and lamb fat cooked new potatoes	
Chicken, Mushroom & Blue Cheese Pie	490
chicken thighs cooked in puff pastry with porcini mushroom, blue cheese, onion and garlic in a rich sauce	
Salmon Fillet	670
pan fried, with lemon and olive crushed potatoes, pickled cucumber and cucumber butter sauce	
Pork Belly	590
braised long 'n' slow in apple juice, ginger and spices, and served with sticky chickpeas	
Fish 'n' Chips	450
sea bass fillet in crunchy beer batter with potato fries and tartar sauce	
Add mushy peas	+70
Seared Beef Flank Steak 200 gr	790
served medium rare with poached Thai shallots, 'jim jaew' sauce, potato wedges and baby watercress	
Beef Short Ribs	790
served with horseradish cream potato and mixed leaf salad	
Rack of Lamb	1,390
roasted rack of lamb with basil, parsley and mustard crust served with carrots, mashed potato, roasted garlic and lamb gravy	
Australian Long Grain Fed Beef Steak	
Striploin 200 gr	1,050
Rib Eye 250 gr	1,350
Tenderloin 180 gr	1,350

- All steaks served with Blunos butter, red wine gravy, jim-jaew, grilled tomato, mushroom, garlic, potato fries and watercress -

MIXED GRILLS	
The Smithfield	1,650
lamb chop, beef tenderloin, Cumberland sausages, BBQ pork spareribs with meat gravy and jim-jaew sauce	
The Billingsgate	1,550
king prawns, salmon steak and crab in the shell with lemon and shellfish oil mayo and seafood sauce	
- All mixed grills served with tomato, portobello mushroom, garlic and grilled potato -	

SWEET TREATS

Sticky Toffee Pudding	280
salted butterscotch sauce and whipped vanilla cream	
Milkberry Puff	290
rich cream of 'Chitralada' milk tablet sweets, crispy puff pastry and tangy raspberry sauce, based on Martin's winning recipe from IRON CHEF THAILAND	
Chocolate Roulette	290
6 choux pastry buns filled with different flavored chocolate ganache (one being chilli aka "the bullet")	
Every Day's a Sundae	240
various ice cream cornet flavors with sauce, nuts and garnish	
Baked Banana	280
Chalong Bay rum, roasted almonds, mixed berries and iced salted caramel	
Apple Turnover, Proper Custard	360
compote of apple and cinnamon in a crescent of sugar-crustd pastry	
Pineapple & Chilli Upside Down Cake	290
served with vanilla ice cream	

Signature - Vegetarian - Spicy
If you have any dietary restrictions or food allergies please inform our staff.