



Chinese Food

DAILY ITEMS: These items are available every day.

ORANGE CHICKEN – Sweet and tangy chicken in an orange sauce

KUNG PAO CHICKEN – Stir-fried chicken with vegetables in a spicy sauce

BEEF BROCCOLI – Stir-fried beef with fresh broccoli in a garlic ginger sauce

BAMBOO FRIED RICE – Thai jasmine rice with eggs and fresh mixed vegetables

EGG ROLLS – Spring rolls with fresh bean sprouts and mixed vegetables

DIM SUM OF THE DAY – Traditional Chinese dumplings stuffed with vegetables

CHOW MEIN – Stir-fried noodles with mixed vegetables in a garlic, ginger, and scallion sauce

MIXED VEGETABLES – Sautéed cabbage, cauliflower, Chinese broccoli, carrots, and onions, in a garlic soy sauce

Sunday, September 10, 2017

Southeast Asian

CHICKEN RED CURRY-Thai red curry with chicken and Asian vegetables

SPICY BEEF BASIL-Ground beef with Thai basil in a spicy sauce

SZECHUAN SPICY POT – Chicken, shrimp, and Asian vegetables in a spicy Szechuan sauce

Vegetarian Entrée

TOFU CURRY-Firm tofu, bamboo shoots, mixed vegetables in a Thai green curry sauce

GRILLED CHINESE EGGPLANT-Grilled eggplant topped with fried garlic in a spicy stir-fried sauce

Cold Entrée

PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, in a chili, lime, and fish sauce

THAI CEVICHE - Mix seafood with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce

GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce

Monday, September 11, 2017

Japanese and Korean

MISO SALMON - Salmon with Japanese miso sauce

GARLIC FRIED RICE-Jasmine fried rice with fried garlic and vegetables

CHEF'S CHOICE

Vegetarian Entrée

YUDOFU - Hot pot with tofu and vegetables simmered in a dashi broth

VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

Cold Entrée

BEAN SPROUT SALAD-Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

SPICY GREEN SALAD-Mixed green salad with Thai bird chilies and Asian sesame dressing

SESAME RICE SALAD-Jasmine rice with chili flakes, mint leaves, spinach, red onions, sesame oil, lime juice, and soy sauce

Tuesday, September 12, 2017

Southeast Asian

THAI BEEF JERKY-Fried marinated sliced beef with soy sauce, fish sauce, and sugar

HONEY RED PORK - Roasted pork with soy sauce and honey glazed sauce

CHEF'S CHOICE

Vegetarian Entrée

PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste

BROCCOLI IN GARLIC SAUCE-Broccoli sautéed in a spicy garlic sauce

Cold Entrée

SZECHUAN PICKLED CUCUMBER - Sliced cucumbers, shredded ginger, sesame oil, and Sichuan peppercorn marinated in rice vinegar, sugar, and red chili flakes

BEEF SALAD-Thinly sliced grilled beef with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce

POKE-Cubed raw ahi tuna and cucumbers, marinated with sea salt, sesame oil, lime juice, and soy sauce, topped with seaweed and chopped chili peppers

Wednesday, September 13, 2017

Southeast Asian

LION'S HEAD MEATBALL - Ground pork meatballs cooked in a hot pot with Chinese rice wine, ginger, bok choy, scallions, chicken stock, and soy sauce

THAI BBQ CHICKEN-Marinated chicken in a coconut curry sauce

FIRE CRACKER CHICKEN - Chicken with Thai bird chili, sriracha hot sauce, and red curry paste in a coconut sauce

Vegetarian Entrée

MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce

BUDDHA DELIGHT-Mixed vegetables in a stir-fried gravy sauce

Cold Entrée

CABBAGE SALAD-Shredded cabbage with green onions, Mandarin oranges, and tangy dressing

SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

CUCUMBER SALAD-Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds

Thursday, September 14, 2017

Japanese and Hawaiian

CHICKEN KATSU-Fried chicken cutlets with a ponzu dipping sauce

HAWAIIAN FRIED RICE-Fried rice with pineapple and curry powder

CHEF'S CHOICE

Vegetarian Entrée

GRILLED TOFU-Grilled and marinated tofu with soy sauce

CHUNKY VEGETABLE STIR-FRY- Mixed vegetables stir-fried in a mushroom and oyster sauce

Cold Entrée

SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

BEAN SPROUT SALAD-Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed

Friday, September 15, 2017

Southeast Asian

PAD THAI-Traditional Thai noodles with egg and vegetables in a sweet and spicy sauce

MONGOLIAN HOTPOT – Beef stew cooked with soy sauce, Napa cabbage, Shaoxing rice wine, mushrooms, and baby spinach

CASHEW CHICKEN-Diced chicken breast with cashews and dried chilies in an oyster stir-fried sauce

Vegetarian Entrées

SWEET AND SOUR TOFU-Sautéed tofu with pineapple, onions, bell peppers, tomatoes in a sweet and sour sauce

BUDDHA DELIGHT-Mixed vegetables in a stir fried-gravy sauce

Cold Entrée

THAI CUCUMBER SALAD-Sliced cucumbers and onions marinated in rice vinegar

PAPAYA SALAD-Shredded papaya, tomatoes, Chinese green beans with chili lime, and fish sauce

TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce

Saturday, September 16, 2017

India and Thai

CHEF'S CHOICE

CRYING TIGER BEEF-Grilled marinated beef with tamarind in a spicy rice powder sauce

SHRIMP CAKE - Shrimp mixed with pork and Thai spices

Vegetarian Entrée

STIR FRY TWIN WINTER – Bamboo shoots and Chinese mushrooms stir fried with light soy sauce and roasted sesame oil

GRILLED TOFU-Grilled tofu topped with grilled vegetables in a sweet and spicy sauce

Cold Entrée

GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce

SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste

SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
