**Chinese Food**

**DAILY ITEMS:** These items are available every day.

- **ORANGE CHICKEN** – Sweet and tangy chicken in an orange sauce
- **CHICKEN GREEN BEAN** – Stir-fried chicken breast with fresh Chinese long green beans
- **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

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**Southeast Asian**

- **MOO TOOD** – Marinated crispy fried pork with garlic and soy sauce
- **PAD THAI** – Stir-fried noodles with vegetables and sweet tamarind sauce
- **CHEF’S CHOICE**

**Vegetarian Entrée**

- **FRIED LOTUS ROOT** – Thin cut lotus root deep fried and sprinkled with salt and pepper
- **CHUNKY VEGETABLE STIR-FRY** – Mixed vegetables stir-fried in a mushroom and oyster sauce

**Cold Entrée**

- **THAI CUCUMBER SALAD** – Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
- **NAPA CABBAGE NOODLE SALAD** – Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
- **BEAN SPROUT SALAD** – Bean sprouts with tomatoes, green onions, sesame, chili flakes, and toasted sesame seeds

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Sunday, May 14, 2017
Korean and Indian

CHEF’S CHOICE

SPICY GOCHUJIANG BEEF BULGOGI – Marinated grilled beef in a hot sweet pepper paste

FISH CAKE – Fried fish cake with vegetables, sesame oil, and soy sauce

Vegetarian Entrée

EGGPLANT CURRY – Eggplant cooked with coconut milk, chilies, and green curry paste

BRAISED BEAN CURD WITH CHINESE MUSHROOM – Firm bean curd cooked with sesame oil, dried Chinese wood ear mushroom, Shaoxing rice wine, and soy sauce

Cold Entrée

UDON SALAD – Udon noodles with green onions, bean sprouts, shredded carrots, and sesame dressing, topped with fried wonton

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

EDAMAME SALAD – Edamame with shredded Napa cabbage, red onions, sesame oil, and rice vinegar

Vietnamese and Hawaiian

GINGER SALMON – Fresh salmon, sesame oil, and chili flakes in a citrus sauce

PORK BANH MI – Grilled pork with spicy pickled vegetables in a baguette

VIETNAMESE BEEF STEW – Beef with Asian vegetables in a spicy sauce

Vegetarian Entrée

SAUTEED BOK CHOI – Sautéed bok choy with string beans in spicy garlic oil

SON-IN-LAW EGG – Hard-boiled egg, fried outside and topped with a tamarind sweet and sour sauce

Cold Entrée

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

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

CANTONESE PICKLED VEGETABLES – Chinese turnip, cucumber, and carrots marinated with ginger, rice vinegar, salt, and sugar
Japanese and Korean

JAPANESE CHICKEN WINGS – Chicken wings baked in a tangy soy sauce
STEAMED EGG CUSTARD – Steamed egg mixed with ground chicken, scallions, and soy sauce
CHEF’S CHOICE

Vegetarian Entrée

CRISPY TURNIP CAKE – Grated Chinese turnip mixed with dried mushrooms, scallions, salt, pepper, and rice flour
SPICY BEAN SPROUTS – Sautéed bean sprouts with mushrooms and dried chilies in a garlic oil sauce

Cold Entrée

THAI CUCUMBER SALAD – Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
CABBAGE SALAD – Shredded cabbage with green onions, Mandarin oranges, and tangy dressing
SEAWEED SALAD – Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger topped with toasted sesame seeds and thinly sliced scallions

India and Thai

CHEF’S CHOICE

CRYING TIGER BEEF – Grilled marinated beef with tamarins in a spicy rice powder sauce
SZECHWAN SEAFOOD – Mixed seafood in a Szechwan spicy sauce

Vegetarian Entrée

SOFT BEAN CURD WITH CHILI AND SCALLION – Soft bean curd, cilantro, and scallions marinated in sesame oil, light soy sauce, and spicy red chili
VEGETABLES TEMPURA – Cauliflower, broccoli, carrots, and sweet potatoes in a tempura batter

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
Southeast Asian

PAD SEE EW – Flat rice noodles with Chinese broccoli in a sweet soy sauce

HELL CHICKEN – Bone in chicken with mint leaves and spicy Thai chili sauce

CHEF’S CHOICE

Vegetarian Entrée

GOLDEN TOFU – Fried tofu with green onions tossed in a sweet chili sauce

EGGPLANT CURRY – Eggplant in a curry sauce

WINTER MELON AND HAM SOUP – Winter melon and diced ham in chicken broth soup

Cold Entrée

CUCUMBER SALAD – Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds

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

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

Friday, May 19, 2017

Saturday, May 20, 2017 - CLOSED