

### **CHINESE FOOD**

#### DAILY ITEMS: These items are available everyday.

**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, January 31, 2015

### 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, February 1, 2015

#### Japanese and Korean

MISO SALMON - Salmon with Japanese miso sauce

<u>GARLIC FRIED RICE</u>-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

<u>VEGETABLES TEMPURA</u>-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, February 2, 2015

### **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 sacue

**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 flake

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, February 3, 2015

#### Southeast Asian

<u>LION'S HEAD MEATBALL</u> - 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

### <u>Vegetarian Entrée</u>

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

<u>CUCUMBER SALAD</u>-Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds

# Thursday, February 4, 2015

# Southeast Asian

MOO TODD-Marinated crispy fried pork with garlic and soy sauce

PAD THAI-Stir fried rice noodles with vegetables and sweet tamarind sauce

**CHEF'S CHOICE** 

# <u>Vegetarian Entrée</u>

<u>SHANGHAI VEGETABLE RICE</u> - Cooked rice, bok choy, and Chinese cabbage steamed in hot pot with chili paste and light s 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, February 5, 2015

#### 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 spir

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

### **Vegetarian Entrées**

<u>SWEET AND SOUR TOFU</u>-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, February 6, 2015

# **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

<u>SPICY GOCHUJANG TOFU SALAD</u>-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste <u>SPINACH SALAD</u>-Baby spinach, Mandarin oranges, raisins, and sesame dressing