



## **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, February 14, 2016**

### **Japanese and Korean**

**MISO COD**-Cod fish with Japanese miso sauce

### **CHEF'S CHOICE**

**BEEF STIR-FRY**-Chopped steak in a sweet and tangy ginger sauce

### **Vegetarian Entrée**

**TOFU STEW**-Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce

**BRAISED EGGPLANT** – Chinese eggplant slow cooked with mint, garlic, and mushrooms in an oyster sauce

### **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

Monday, February 15, 2016

**Japanese Hawaiian**

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

CHEF'S CHOICE

ALOHA CHICKEN -Chicken in a pineapple-orange sauce

**Vegetarian Entrée**

ASIAN SAUTEED VEGETABLES-Bok choy, Chinese broccoli, and carrots with dark ginger soy sauce

VEGETARIAN ROLL - Sheets of bean curd filled with Chinese seasonings and spices, steamed and served cold

**Cold Entrée**

TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce

PINEAPPLE SALAD-Pineapple, chopped romaine, toasted macadamia nuts, and coconut flakes with a sesame dressing

GREEN SALAD-Mixed green salad with Asian sesame dressing and fried noodles

Tuesday, February 16, 2016

**Korean and Southeast Asian**

BANG BANG CHICKEN - Szechuan chicken, coated in a flavorful spicy sauce and topped with scallions and cilantro

GINGER BEEF-Stir-fried beef strips in a fresh ginger soy sauce

KIMCHI FRIED RICE-Fried rice with spicy kimchi

**Vegetarian Entrée**

ASIAN YELLOW CURRY-Firm tofu with onions, potatoes and carrots cooked in a Thai coconut yellow curry

FIRE RICE BALLS-Fried sushi rice mix with panko, fried egg, chili flakes, and soy sauce

**Cold Entrée**

SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallion

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

KOREAN POTATO SALAD-Cubed russet potatoes, apples, sweet corn, hard-boiled eggs, and Korean yogurt

Wednesday, February 17, 2016

**Southeast Asian**

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

BALI DUCK-Duck marinated in an Indonesian spice paste

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**

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

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

SPICY LEMON GRASS SALAD WITH CASHEW NUT – Minced pork and thin sliced lemon grass toasted with cashew nuts in a chili lime fish sauce

Thursday, February 18, 2016

**Japanese and Korean**

FRIED CALAMARI - Calamari fried in tempura batter

GALBI MARINATED SHORT RIBS-Slow cooked short ribs in a Korean BBQ Sauce

POACHED FISH WITH VEGETABLES - White fish poached with rice wine, garlic, light soy sauce and Asian vegetables

**Vegetarian Entrée**

SPICY BEAN CURD-Bean curd sautéed with Chinese black mushrooms and chili oil

SOY SAUCE EGG - Hard boiled egg cooked with soy sauce and vegetables

**Cold Entrée**

SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger,

topped with toasted sesame seeds and thinly sliced scallions

GREEN SALAD-Green salad with Asian dressing and fried noodles

NAPA CABBAGE NOODLE SALAD-Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and

**Friday, February 19, 2016**

**India and Thai**

BANGKOK CHICKEN-Chicken breast with vegetables cooked in a green curry sauce with coconut milk

PAD SEE EW-Flat rice noodles with Chinese broccoli in soy sauce

CHICKEN AND TOMATO – Stir fried chicken breast with tomato, scallions, onions, sherry, Chinese wine, and soy sauce

**Vegetarian Entrée**

ALOO ZEERA-Potatoes cooked with turmeric, cumin powder, and red chilies

SAUTEED ONG-CHOY-Chinese water spinach stir-fried with soy beans, chilies and garlic

**Cold Entrée**

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

GADO-GADO SALAD – Shredded cabbage, cooked long beans, hardboiled eggs, and tomatoes mix with peanut butter dressing

GREEN SALAD-Mixed green salad with Asian dressing and fried noodles

**Saturday, February 20, 2016**

**Japanese and Hawaiian**

SPAM FRIED RICE- Hawaiian fried rice with spam and vegetables

YAKITORI CHICKEN-Grilled chicken skewers in a sweet and salty sauce

SESAME CHICKEN-Spicy chicken in a chili paste, topped with toasted sesame seeds

**Vegetarian Entrée**

SOY CHICKEN TERIYAKI STEAK-Soy "chicken" grilled and marinated in teriyaki sauce

ZUCCHINI SIMMERED WITH MISO-Cooked zucchinis in a miso, mirin, sake, and red chili peppers sauce

**Cold Entrée**

NAPA CABBAGE NOODLE SALAD-Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and

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

GRAPEFRUIT SALAD – Fresh grapefruit mixed with a coconut dressing, Asian vegetables, and toasted peanuts