



## **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 28, 2016**

### **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 29, 2016

**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, March 1, 2016

**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 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, Marchy 2, 2016

**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, March 3, 2016

**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

**Vegetarian Entrée**

SHANGHAI VEGETABLE RICE - Cooked rice, bok choy, and Chinese cabbage steamed in hot pot with chili paste and light 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, March 4, 2016

**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, March 5, 2016

**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