

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, September 20, 2015

Southeast Asian

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

GREEN CURRY CHICKEN-Thai green curry with chicken and Thai spices

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

<u>Cold Entrée</u>

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

Monday, September 21, 2015

Southeast Asian

BEEF ASADO- Filipino Stir fried beef marinated in vinegar, garlic, and soy sauce

THAI BBQ CHICKEN-Marinated chicken in a coconut curry sauce

MALAYSIAN BEEF SATAY-Grilled beef skewers marinated in lime juice, coconut milk, soy sauce w/ peanut sauce <u>Vegetarian Entrée</u>

MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce

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

<u>Cold Entrée</u>

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

GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce CABBAGE SALAD-Shredded cabbage with Mandarin oranges and homemade dressing

Tuesday, September 22, 2015

Japanese and Korean

KIMCHI FRIED RICE-Fried rice with spicy kimchi

MARINATED BEEF-Steak marinated and grilled in a ginger soy sauce

SPICY CHICKEN-Dark meat chicken in a spicy Korean hot pepper sauce

Vegetarian Entrée

KIMCHI STEW-Kimchi with tofu and hot Korean chili paste

ZUCCHINI JEON-Zucchini coated in a thin batter of flour and egg

<u>Cold Entrée</u>

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

topped with toasted sesame seeds and thinly sliced scallions

NOODLE SALAD-Yakisoba noodles, bean sprouts, green onions, and sweet soy sauce, topped with fried garlic KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed

Wednesday, September 23, 2015

Japanese and Hawaiian

KAHLUA PORK-Slow cooked Hawaiian pork with pineapple, soy sauce, brown sugar, rice vinegar and coconut milk HAWAIIAN FRIED RICE-Fried rice with pineapple and curry powder

CHICKEN KATSU-Fried chicken cutlets with a ponzu dipping sauce

Vegetarian Entrée

STIR-FRIED TOFU-Sautéed tofu with Asian vegetables and garlic in a stir-fried sauce KUNG PAO TOFU-Stir-fried tofu with zucchinis, onions, carrots, dried chilies in a spicy kung pao sauce Cold Entrée

POKE-Cubed raw Ahi tuna and cucumbers marinated in sea salt, sesame oil, lime juice, and soy sauce,

topped with seaweed and chopped chili peppers

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

TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce

Thursday, September 24, 2015

<u>India and Thai</u>

CHICKEN TIKKA MASALA-Chicken marinated in yogurt and Indian spices

CHICKEN SATAY-Thai chicken kabob marinated in a coconut soy sauce with a peanut dipping sauce

YELLOW CURRY-Thai curry with chicken and Asian vegetables

Vegetarian Entrée

EGGPLANT CURRY-Chinese eggplant in a Thai red curry

SPICY BEAN CURD-Tofu with vegetables in a chili stir-fried sauce

Cold Entrée

PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, in a chili, lime, and fish sauce GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint, and carrots

Friday, September 25, 2015

Southeast Asian

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

RAMA CHICKEN-Grilled chicken in a peanut curry sauce

JAKARTA CHICKEN-Fried chicken with Indonesian spices

<u>Vegetarian Entrée</u>

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

EGGPLANT CURRY-Eggplant in a curry sauce

<u>Cold Entrée</u>

SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint, and carrots CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

Saturday, September 26, 2015

India and Thai

CHICKEN GARAM MASALA-Indian spiced chicken

BEEF SATAY-Beef marinated in a curry coconut soy sauce served with a peanut sauce

CHICKEN SAMOSA-Crispy fried wrappers filled with chicken and spices

<u>Vegetarian Entrée</u>

CREAM CHEESE WONTON-Fried wonton filled with cream cheese and sliced onions

VEGAN WOK TOFU-Sautéed tofu and vegetables in a vegan beef seasoning

<u>Cold Entrée</u>

COOL CUCUMBER RAITA-Sliced cucumbers, garlic, minced fresh mint, salt, raisins, ground black pepper, and low fat yogurt GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce