WEEKLY MENU FOR: Sunday, August 23, 2015 through Saturday, August 29, 2015

Enjoy the cuisine of a new country every day for Lunch and Dinner

**Sunday, August 23, 2015**

**LUNCH**

*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

**DINNER**

*Japanese and Hawaiian*
- SPAM MASUBI - Spam with sushi rice and nori
- YAKITORI CHICKEN - Grilled chicken skewers in a sweet and salty sauce
- SHRIMP TEMPURA - Fried Shrimp in a tempura batter

*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
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, and soy sauce with a peanut sauce

Vegetarian Entrée
MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce
VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

Japanese and Korean
BEEF KUSHIYAKI-Marinated beef with soy sauce, sugar, and garlic on a skewer
GALBI MARINATED SHORT RIBS-Slow cooked short ribs in a Korean BBQ Sauce
STIR-FRIED UDON NOODLE-Stir fried udon noodles with sesame oil and vegetables, in a sweet, salty stir fry sauce

Vegetarian Entrée
SPICY BEAN CURD-Bean curd sautéed with Chinese black mushrooms and chili oil
VEGETABLES TEMPURA-Cauliflower, broccoli, carrots, and sweet potatoes in a tempura batter
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

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 BIRYANI-Chicken marinated in Indian spiced coconut milk with basmati rice

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
LUNCH

*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

DINNER

*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
SINGAPORE STREET NOODLE-Rice noodles with curry powder and vegetables

*Vegetarian Entrée*
PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste
BROCCOLI IN GARLIC SAUCE-Broccoli sautéed in a spicy garlic sauce

Continued
Thursday, August 27, 2015

LUNCH

India and Thai
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

DINNER

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, and soy sauce with a peanut sauce

Vegetarian Entrée
MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce
PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste

Continued
LUNCH

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

Vegetarian Entrée
GOLDEN TOFU-Fried tofu with green onions tossed in a sweet chili sauce
EGGPLANT CURRY-Eggplant in a curry sauce

DINNER

Vietnamese and Hawaiian
LOMI LOMI SALMON-Fresh salmon, sesame oil, and chili flakes in a citrus sauce
PORK BANH MI-Grilled pork with spicy pickled veggies in a baguette
HUE STUFFED PANCAKE-Vietnamese stuffed crepe with diced shrimp, chicken, and vegetables

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
Saturday, August 29, 2015

LUNCH

*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

*Vegetarian Entrée*
- CREAM CHEESE WONTON-Fried wonton filled with cream cheese and sliced onions
- VEGAN WOK TOFU-Sautéed tofu and vegetables in a vegan beef seasoning

DINNER

*Korean and Indian*
- BUTTER CHICKEN-Chicken leg and thigh cooked in butter and Indian spices
- SPICY GOCHUJANG BEEF BULGOGI-Marinated grilled beef in a hot sweet pepper paste
- STIR-FRIED FISH CAKE-Stir fried Korean fish cake with vegetables, sesame oil, and soy sauce

*Vegetarian Entrée*
- EGGPLANT CURRY-Eggplant cooked with coconut milk, chilies, and green curry paste
- BAKED TOFU ORANGE SAUCE-Baked firm tofu in a tangy ginger sauce