Chinese Food

DAILY ITEMS: These items are available every day.

- **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

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

- **FRIED LOTUS ROOT** – Thin cut lotus root deep fried and sprinkled with salt and pepper
- **CHUNKY VEGETABLE STIR-FRY** – Mixed vegetables stir-fried in a mushroom and oyster sauce

Cold Entrée

- **THAI CUCUMBER SALAD** – Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
- **NAPA CABBAGE NOODLE SALAD** – Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
- **BEAN SPROUT SALAD** – Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

Korean and Indian

- **CHEF’S CHOICE**
- **SPICY GOCHUJANG BEEF BULGOGI** – Marinated grilled beef in a hot sweet pepper paste
- **FISH CAKE** – Fried fish cake with vegetables, sesame oil, and soy sauce

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**Sunday, January 21, 2018**

**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**

- FRIED LOTUS ROOT - Thin cut lotus root deep fried and sprinkled with salt and pepper
- CHUNKY VEGETABLE STIR-FRY - Mixed vegetables stir-fried in a mushroom and oyster sauce

**Cold Entrée**

- THAI CUCUMBER SALAD - Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
- NAPA CABBAGE NOODLE SALAD - Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
- BEAN SPROUT SALAD - Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

**Monday, January 22, 2018**

**Korean and Indian**

- CHEF’S CHOICE
- SPICY GOCHUJANG BEEF BULGOGI - Marinated grilled beef in a hot sweet pepper paste
- FISH CAKE - Fried fish cake with vegetables, sesame oil, and soy sauce
**Vegetarian Entrée**

EGGPLANT CURRY - Eggplant cooked with coconut milk, chilies, and green curry paste

BRAISED BEAN CURD WITH CHINESE MUSHROOM - Firm bean curd cooked with sesame oil, dried Chinese wood ear mushroom, Shaoxing rice wine, and soy sauce

**Cold Entrée**

UDON SALAD - Udon noodles with green onions, bean sprouts, shredded carrots, and sesame dressing, topped with fried wonton

SPICY GOCHUJANG TOFU SALAD - Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste

EDAMAME SALAD - Edamame with shredded Napa cabbage, red onions, sesame oil, and rice vinegar

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**Tuesday, January 23, 2018**

**Vietnamese and Hawaiian**

GINGER SALMON - Fresh salmon, sesame oil, and chili flakes in a citrus sauce

PORK BANH MI - Grilled pork with spicy pickled veggies in a baguette

VIETNAMESE BEEF STEW - Beef with Asian vegetables in a spicy sauce

**Vegetarian Entrée**

SAUTEED BOK CHOY - 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

**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

CANTONESE PICKLED VEGETABLES – Chinese turnip, cucumber, and carrots marinated with ginger, rice vinegar, salt, and sugar

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**Wednesday, January 24, 2018**

**Japanese and Korean**

JAPANESE CHICKEN WINGS - Chicken wings baked in a tangy soy sauce

CHEF'S CHOICE

STEAMED EGG CUSTARD - Steamed egg mixed with ground chicken, scallions, and soy sauce

**Vegetarian Entrée**

CRISY TURNIP CAKE – Grated Chinese turnip mixed with dried mushrooms, scallions, salt, pepper and rice flour.

SPICY BEAN SPROUTS - Sautéed bean sprouts with mushrooms and dried chilies in a garlic oil sauce

**Cold Entrée**

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

CABBAGE SALAD - Shredded cabbage with green onions, Mandarin oranges, and tangy dressing

SEAWEED SALAD - Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
Thursday, January 25, 2018

**India and Thai**

CHEF’S CHOICE

CRYING TIGER BEEF-Grilled marinated beef with tamarind in a spicy rice powder sauce

SZECHWAN SEAFOOD-Mixed seafood in a Szechwan spicy sauce

**Vegetarian Entrée**

SOFT BEAN CURD WITH CHILI AND SCALLION – Soft bean curd, cilantro, and scallions marinated in sesame oil, light soy sauce, and spicy red chili

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

**Cold Entrée**

Friday, January 26, 2018

**Southeast Asian**

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

HELL CHICKEN - Bone in chicken with mint leaves and spicy Thai chili sauce

CHEF’S CHOICE

**Vegetarian Entrée**

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

EGGPLANT CURRY-Eggplant in a curry sauce

WINTER MELON AND HAM SOUP – Wintermelon and diced ham in chicken broth soup

**Cold Entrée**

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

SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables with a hot Korean chili paste and ponzu sauce

SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

Saturday, January 27, 2018

**Japanese Hawaiian**

BBQ 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

GRILLED TOFU-Grilled and marinated tofu with soy sauce

MIZUTAKI—Chicken stew with Kombu dashi soup, tofu, hakusai (Chinese cabbage), shiitake mushrooms, shungiku mushroom and ponzu sauce

**Cold Entrée**

SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint leaves, and carrots

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

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