Chinese Food

DAILY ITEMS: These items are available every day.

ORANGE CHICKEN – Sweet and tangy chicken in an orange sauce

CHICKEN GREEN BEAN – Stir-fried chicken breast with fresh Chinese long green beans

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

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
Japanese and Korean
MISO SALMO - 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

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 rice vinegar, 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
Tuesday, October 16, 2018

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

Wednesday, October 17, 2018

Japanese and Hawaiian
CHICKEN KATSU-Fried chicken cutlets with a ponzu dipping sauce
HAWAIIAN FRIED RICE-Fried rice with pineapple and curry powder
CHEF’S CHOICE

Vegetarian Entrée
GRILLED TOFU-Grilled and marinated tofu with soy 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
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

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