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

Saturday, November 10, 2018
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, November 13, 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

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Wednesday, November 14, 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