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

CHEF’S CHOICE
LABB TODD - Spicy pork meat balls
THAI BBQ CHICKEN-Marinated chicken in a coconut curry sauce

Vegetarian Entrées

TOFU STEW-Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce
PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste

Cold Entrée

THAI CUCUMBER SALAD-Sliced cucumbers and onions marinated in rice vinegar
SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed
**Southeast Asian**

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

FRESH NOODLE WITH BEEF AND GARLIC CHIVE – Fresh rice noodle sautéed with beef, garlic chives, and oyster sauce

HUNAN SPICY CATFISH - Catfish with ginger and spicy bean sauce

**Vegetarian Entrée**

MAPO EGGPLANT-Braised eggplant and tofu in a spicy sauce

EGG FU YUNG - Egg custard with soy sauce and vegetables

**Cold Entrée**

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

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**Sunday, December 2, 2018**

**SE ASIAN & KOREAN**

SOY SAUCE DUCK - Duck cooked in soy sauce and Asian seasonings

SHRIMP CAKE - Shrimp mixed with pork and Thai spices

PINEAPPLE SPARE RIBS - Pork ribs cooked with sweet pineapple sauce

**Vegetarian Entrée**

TOFU CURRY - Vegetables with tofu in a curry sauce

KUNG PAO MOCK CHICKEN-Stir-fried mock chicken with zucchinis, onions, carrots, dried chilies in a spicy kung pao sauce

**Cold Entrée**

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

THAI CEVICHE - Mix seafood with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce

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

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**Monday, December 3, 2018**
**Japanese and Hawaiian**

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

**ANTS IN TREES (MA YI SHANG SHU)** – Bean thread noodles with ground pork, scallions, ginger, and soy sauce in a chili bean paste

**KAHLUA PORK** - Slow cooked Hawaiian pork with pineapple, soy sauce, brown sugar, rice vinegar and coconut milk

**Vegetarian Entrée**

**BROCCOLI IN GARLIC SAUCE** - Broccoli sautéed in a spicy garlic sauce

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

**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

**HARDBOILED EGG SALAD** - Hardboiled egg topped with mint, scallions, ground pork, fried garlic and chili lime sauce

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**India and Thai**

**CHICKEN TIKKA MASALA** - Chicken marinated in yogurt and Indian spices

**BEEF WITH BASIL** - Marinated beef sautéed with basil and soy sauce

**CHEF’S CHOICE**

**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

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**Tuesday, December 4, 2018**

**Wednesday, December 5, 2018**
Southeast Asian
PAD SEE EW-Flat rice noodles with Chinese broccoli in a sweet soy sauce
CHEF’S CHOICE
PEKING PORK CHOP - Pork chop marinated in sweet and spicy sauce

Vegetarian Entrée
FERMENTED BEAN CURD WITH ASIAN GREEN – Hard bean curd sautéed with choy sum, bok choy, and mushrooms in an oyster sauce
KUNG PAO MOCK CHICKEN-Stir-fried mock chicken with zucchinis, onions, carrots, dried chilies in a spicy kung pao sauce

Cold Entrée
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
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

India and Thai
CHICKEN GARAM MASALA-Indian spiced chicken
PAD THAI-Traditional Thai noodles with egg and vegetables in a sweet and spicy sauce
THAI CAJUN CRAWFISH - Crawfish in a garlic, Thai spicy sauce

Vegetarian Entrée
VEGETABLE TEMPURA - Deep fried vegetables in tempura batter
STIR FRIED PEA SHOOT WITH GARLIC – Sautéed pea shoots with fresh garlic and light soy sauce in a Chinese rice wine sauce

Cold Entrée
SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed
TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce