**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

**Monday, January 21, 2019**
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

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
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

Thursday, January 24, 2019

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

Friday, January 25, 2019
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
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