**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

**Japanese and Korean**

- MISO COD–Cod fish with Japanese miso sauce
- CHEF’S CHOICE
- BEEF STIR-FRY–Chopped steak in a sweet and tangy ginger sauce

**Vegetarian Entrée**

- TOFU STEW–Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce
- BRAISED EGGPLANT – Chinese eggplant slow cooked with mint, garlic, and mushrooms in an oyster sauce

**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
Tuesday, January 29, 2019

Japanese Hawaiian
HONEY ROAST 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
CORN FRITTER - A mixture of corn and spices fried with flour

Cold Entrée
TOFU SALAD - Firm tofu with Asian vegetables and ponzu sauce
PINEAPPLE SALAD - Pineapple, chopped romaine, toasted macadamia nuts, and coconut flakes with a sesame dressing
GREEN SALAD - Mixed green salad with Asian sesame dressing and fried noodles

Wednesday, January 30, 2019

Korean and Southeast Asian
BANG BANG CHICKEN - Szechuan chicken, coated in a flavorful spicy sauce and topped with scallions and cilantro
GINGER BEEF - Stir-fried beef strips in a fresh ginger soy sauce
KIMCHI FRIED RICE - Fried rice with spicy kimchi

Vegetarian Entrée
ASIAN YELLOW CURRY - Firm tofu with onions, potatoes and carrots cooked in a Thai coconut yellow curry
FIRE RICE BALLS - Fried sushi rice mix with panko, fried egg, chili flakes, and soy 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
BEEF SALAD - Thinly sliced grilled beef with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce
KOREAN POTATO SALAD - Cubed russet potatoes, apples, sweet corn, hard-boiled eggs, and Korean yogurt
Southeast Asian
THAI BEEF JERKY-Fried marinated sliced beef with soy sauce, fish sauce, and sugar
BALI DUCK-Duck marinated in an Indonesian spice paste
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
KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed
PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, with chili lime and fish sauce
SPICY LEMON GRASS SALAD WITH CASHEW NUT – Minced pork and thin sliced lemon grass toasted with cashew nuts in a chili lime fish sauce

Japanese and Korean
FRIED CALAMARI - Calamari fried in tempura batter
GALBI MARINATED SHORT RIBS-Slow cooked short ribs in a Korean BBQ Sauce
POACHED FISH WITH VEGETABLES - White fish poached with rice wine, garlic, light soy sauce and Asian vegetables

Vegetarian Entrée
SPICY BEAN CURD-Bean curd sautéed with Chinese black mushrooms and chili oil
SOY SAUCE EGG - Hard boiled egg cooked 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
GREEN SALAD-Green salad with Asian dressing and fried noodles
NAPA CABBAGE NOODLE SALAD-Sredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
India and Thai

BANGKOK CHICKEN - Chicken breast with vegetables cooked in a green curry sauce with coconut milk
PAD SEE EW - Flat rice noodles with Chinese broccoli in soy sauce
CHICKEN AND TOMATO – Stir fried chicken breast with tomato, scallions, onions, sherry, Chinese wine, and soy sauce

Vegetarian Entrée

ALOO ZEERA - Potatoes cooked with turmeric, cumin powder, and red chilies
SAUTEED ONG-CHoy - Chinese water spinach stir-fried with soy beans, chilies and garlic

Cold Entrée

THAI CUCUMBER SALAD - Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
GADO-GADO SALAD – Shredded cabbage, cooked long beans, hardboiled eggs, and tomatoes mix with peanut butter dressing sauce
GREEN SALAD - Mixed green salad with Asian dressing and fried noodles

Japanese and Hawaiian

SPAM FRIED RICE - Hawaiian fried rice with spam and vegetables
YAKITORI CHICKEN - Grilled chicken skewers in a sweet and salty sauce
SESAME CHICKEN - Spicy chicken in a chili paste, topped with toasted sesame seeds

Vegetarian Entrée

SOY CHICKEN TERIYAKI STEAK - "chicken" grilled and marinated in teriyaki sauce
ZUCCHINI SIMMERED WITH MISO - Cooked zucchini in a miso, mirin, sake, and red chili peppers sauce

Cold Entrée

NAPA CABBAGE NOODLE SALAD - Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
SPINACH SALAD - Baby spinach, Mandarin oranges, raisins, and sesame dressing
GRAPEFRUIT SALAD – Fresh grapefruit mixed with a coconut dressing, Asian vegetables, and toasted peanuts