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

MOO TODD-Marinated crispy fried pork with garlic and soy sauce
PAD THAI-Stir fried rice noodles with vegetables and sweet tamarind sauce
CHEF’S CHOICE

Vegetarian Entrée

FRIED LOTUS ROOT – Thin cut lotus root deep fried and sprinkled with salt and pepper
CHUNKY VEGETABLE STIR-FRY- Mixed vegetables stir-fried in a mushroom and 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

Saturday, February 2, 2019
**Sunday, February 3, 2019**

**Korean and Indian**
CHEF’S CHOICE
- SPICY GOCHEUJANG BEEF BULGOGI-Marinated grilled beef in a hot sweet pepper paste
- FISH CAKE- Fried fish cake with vegetables, sesame oil, and soy sauce

**Vegetarian Entrée**
- EGGPLANT CURRY-Eggplant cooked with coconut milk, chilies, and green curry paste
- BRAISED BEAN CURD WITH CHINESE MUSHROOM - Firm bean curd cooked with sesame oil, dried Chinese wood ear mushroom, Shaoxing rice wine, and soy sauce

**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

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**Monday, February 4, 2019**

**Vietnamese and Hawaiian**
- GINGER SALMON-Fresh salmon, sesame oil, and chili flakes in a citrus sauce
- PORK BANH MI-Grilled pork with spicy pickled veggies in a baguette
- VIETNAMESE BEEF STEW - Beef with Asian vegetables in a spicy sauce

**Vegetarian Entrée**
- SAUTEED BOK CHOY-Sautéed bok choy with string beans in spicy garlic oil
- SON-IN-LAW EGG-Hard-boiled egg, fried outside and topped with a tamarind sweet and sour 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
Tuesday, February 5, 2019

**Japanese and Korean**

JAPANESE CHICKEN WINGS-Chicken wings baked in a tangy soy sauce

CHEF’S CHOICE

STEAMED EGG CUSTARD-Steamed egg mixed with ground chicken, scallions, and soy sauce

**Vegetarian Entrée**

CRISY TURNIP CAKE – Grated Chinese turnip mixed with dried mushrooms, scallions, salt, pepper and rice flour.

SPICY BEAN SPROUTS-Sautéed bean sprouts with mushrooms and dried chilies in a garlic oil 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

Wednesday, February 6, 2019

**India and Thai**

CHEF’S CHOICE

CRYING TIGER BEEF-Grilled marinated beef with tamarind in a spicy rice powder sauce

SZECHWAN SEAFOOD-Mixed seafood in a Szechwan spicy sauce

**Vegetarian Entrée**

SOFT BEAN CURD WITH CHILI AND SCALLION – Soft bean curd, cilantro, and scallions marinated in sesame oil, light soy sauce, and spicy red chili

VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

**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-Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
**Southeast Asian**

PAD SEE EW-Flat rice noodles with Chinese broccoli in a sweet soy sauce
HELL CHICKEN - Bone in chicken with mint leaves and spicy Thai chili sauce
CHEF'S CHOICE

**Vegetarian Entrée**

GOLDEN TOFU-Fried tofu with green onions tossed in a sweet chili sauce
EGGPLANT CURRY-Eggplant in a curry sauce
WINTER MELON AND HAM SOUP – Wintermelon and diced ham in chicken broth soup

**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

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**Japanese Hawaiian**

BBQ PORK - Roasted pork with soy sauce and honey glazed sacue
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
GRILLED TOFU-Grilled and marinated tofu with soy sauce
MITZUTAKI – Chicken stew with Kombu dashi soup, tofu, hakusai (Chinese cabbage), shiitake mushrooms, shungiku mushroom and ponzu 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 e