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

Saturday, February 16, 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
Tuesday, February 19, 2019

**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

Wednesday, February 20, 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
**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

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**Thursday, February 21, 2019**

**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

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**Friday, February 22, 2019**

**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