**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

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**Saturday, February 23, 2019**

**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
Sunday, February 24, 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

Monday, February 25, 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
Tuesday, February 26, 2019

**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

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Wednesday, February 27, 2019

**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 thinily 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
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-Soy "chicken" grilled and marinated in teriyaki sauce
ZUCCHINI SIMMERED WITH MISO-Cooked zucchinis 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