**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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**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

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**Cold Entrée**

- THAI CUCUMBER SALAD – Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
- NAPA CABBAGE NOODLE SALAD – Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
- BEAN SPROUT SALAD – Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

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**Saturday, March 9, 2019**
**Korean and Indian**

**CHEF'S CHOICE**
- SPICY GOCHUJANG 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**
- UDON SALAD-Udon noodles with green onions, bean sprouts, shredded carrots, and sesame dressing, topped with fried wonton
- SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste
- EDAMAME SALAD-Edamame with shredded Napa cabbage, red onions, sesame oil, and rice vinegar

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**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**
- SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
- BEAN SPROUT SALAD-Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds
- CANTONESE PICKLED VEGETABLES – Chinese turnip, cucumber, and carrots marinated with ginger, rice vinegar, salt, and sugar
Tuesday, March 12, 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

**THAI CUCUMBER SALAD**-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
**CABBAGE SALAD**-Shredded cabbage with green onions, Mandarin oranges, and tangy dressing
**SEAWEED SALAD**-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions

Wednesday, March 13, 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

**GLASS NOODLE SALAD**-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
**SPICY GOCHUJANG TOFU SALAD**-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste
**SPINACH SALAD**-Baby spinach, Mandarin oranges, raisins, and sesame dressing
Thursday, March 14, 2019

**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**
- CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
- SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables with a hot Korean chili paste and ponzu sauce
- SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

Friday, March 15, 2019

**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**
- SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint leaves, and carrots
- SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
- KOREAN POTATO SALAD-Cubed russet potatoes, apples, sweet corn, hard-boiled eggs, and Korean yogurt