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

GINGER SALMON- Fresh salmon filet in a ponzu-ginger sauce
CHICKEN CURRY- marinated chicken in a coconut curry sauce
CHEF’S CHOICE

Vegetarian Entrée

HERBED NAAN BREAD- Seasoned Indian flatbread
TOFU STIR FRY- Crispy tofu stir fried with Asian vegetables and soy sauce

Cold Entrée

SEAWEEP SALAD-Marinated in rice wine vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and scallions
KIMCHI SALAD- Marinated cabbage with fresh carrot scallions and sesame seeds
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

Saturday, April 6, 2019
Southeast Asian
CHEF’S CHOICE
CRISPY FRIED CALAMARI- with tempura batter
PAD THAI- Flat rice noodles with bean sprouts, peanuts and a sweet tamarind sauce

Vegetarian Entrée
GRILLED TOFU-Grilled and marinated tofu with soy sauce
KUNG PAO MOCK CHIKKEN- Soy based protein stir fried in the classic spicy Mandarin sauce

Cold Entrée
KIMCHI SALAD- Marinated cabbage with fresh carrot scallions and sesame seeds
SEAWEED SALAD-Marinated in rice wine vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and scallions
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

Southeast Asian & Korean
SOY SAUCE DUCK- Roasted duck cooked in an anise-soy sauce
FISH CAKES- Ground fish mixed with egg and Thai spices
PINEAPPLE SPARE RIBS- Pork ribs cooked in a sweet grilled pineapple sauce

Vegetarian Entrée
TOFU CURRY- Firm tofu sautéed with crisp vegetables in curry sauce
KUNG PAO MOCK CHIKKEN- Soy based protein stir fried in the classic spicy Mandarin sauce

Cold Entrée
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
THAI CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
THAI CEVICHE - Mixed seafood with cucumber, onion, chili flake, fresh mint, lime juice and fish sauce
Japanese and Hawaiian
SPICY KOREAN CHICKEN- Dark meat chicken in a spicy Korean hot pepper sauce
ANTS IN TREES- Bean thread noodles with ground pork, scallion, soy, ginger, and chili paste
CHAR SUI PORK- Slow cooked pork with pineapple, soy, brown sugar & rice vinegar

Vegetarian Entrée
STEAMED EGG CUSTARD- Egg batter with crisp vegetables & soy
ZUCCHINI JEON- Crispy fried zucchini sticks

Cold Entrée
CHINESE CUCUMBER SALAD-Fresh cucumbers with red bell pepper, chili and dark soy
SPICY RICE SALAD- Spring mixed greens with calrose rice, sesame dressing and chili oil
PAPAYA SALAD- Shredded green papaya, chili lime dressing and cherry tomatoes

India and Thai
CHEF'S CHOICE
CHICKEN TIKKA MASALA- Boneless chicken simmered in a spicy yogurt and curry sauce
SEAFOOD WITH THAI BASIL-Mixed seafood stir fried with tomatoes and a spicy Thai sauce

Vegetarian Entrée
SAMOSADILLA- A crispy quesadilla filled with spiced curry potatoes, peas and onions
CRISP ROTI- Crispy Indian seasoned toast

Cold Entrée
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
PAPAYA SALAD- Shredded green papaya, chili lime dressing and cherry tomatoes
THAI SPRING ROLLS- Crisp julienne vegetables wrapped in rice paper with glass noodles & fresh mint
**Southeast Asian**

PAD SEE EW-Flat rice noodles with Chinese broccoli in a sweet soy sauce

THAI ROASTED PORK JERKY- Crispy, sweet & spicy slices of marinated pork in a thick, rich sauce

CHEF'S CHOICE

**Vegetarian Entrée**

FERMENTED BEAN CURD WITH ASIAN GREENS- Firm bean curd sautéed with choy sum, boc choy and mushrooms in an oyster sauce

STIR FRIED SPICY JACKFRUIT- Simmered in a spicy sauce with carrot, zucchini, onions, and dried chiles

**Cold Entrée**

CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds

SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

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**Indian and Thai**

GARAM MASALA LAMB- Tender marinated lamb in Indian spices and simmered in garam masala sauce

HAINAN CHICKEN & RICE- Basmati rice with crispy chicken and spicy fermented black bean sauce

CHEF'S CHOICE

**Vegetarian Entrée**

ASIAN SAUTEED VEGETABLES-Bok choy, Chinese broccoli, and carrots with dark ginger soy sauce

CRISPY HERB NAAN BREAD- Seasoned herb flatbread

**Cold Entrée**

PAPAYA SALAD- Shredded green papaya, chili lime dressing and cherry tomatoes

SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions

TOFU SALAD- Firm tofu with Asian vegetables and ponzu dressing