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

Saturday, April 20, 2019

CLOSED
CLOSED

---

**Japanese and Hawaiian**

**HONEY RED PORK** - Roasted pork with soy sauce and honey glaze

**JAPANESE BEEF STEW** - Tender beef slow simmered in an apple-curry sauce

**CHEF'S CHOICE**

---

**Vegetarian Entrée**

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

**STEAMED EGG CUSTARD** - Egg based pancake with vegetables, ginger and cream

---

**Cold Entrée**

**PAPAYA SALAD** - Shredded papaya, tomatoes, and Chinese green beans, in a chili, lime, and fish sauce

**THAI CEVICHE** - Mix seafood with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce

**GLASS NOODLE SALAD** - Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
**Tuesday, April 23, 2019**

**Korean and Southeast Asian**
SPICY KOREAN BRAISED BEEF- Tender beef simmered in a classic Korean hot pepper sauce
JAPCHE NOODLES- Korean glass noodles stir fried with Asian vegetables
CHEF’S CHOICE

**Vegetarian Entrée**
ASIAN YELLOW CURRY- Firm tofu with onions, potatoes and carrots cooked in a spicy Thai yellow curry
FIRE RICE BALLS- Crispy sushi rice with egg, chili flakes, soy sauce and panko

**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

---

**Wednesday, April 24, 2019**

**Southeast Asian**
THAI BEEF JERKY-Fried marinated sliced beef with soy sauce, fish sauce, and sugar
LAMB RENDANG- Tender lamb simmered in a lemongrass, coconut milk and Indonesian spices
CHEF’S CHOICE

**Vegetarian Entrée**
PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste
STIR FRIED JACKFRUIT- in a spicy garlic sauce

**Cold Entrée**
SZECHUAN PICKLED CUCUMBER - Sliced cucumbers, shredded ginger, sesame oil, and Sichuan peppercorn marinated in rice vinegar, sugar, and red chili flakes
BEEF SALAD-Thinly sliced grilled beef with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce
POKE-Cubed raw ahi tuna and cucumbers, marinated with sea salt, sesame oil, lime juice, and soy sauce, topped with seaweed and chopped chili peppers
Southeast Asian

CHICKEN KATSU-Fried chicken cutlets with a ponzu dipping sauce
MAMA'S NOODLES- Stir fried flat noodles with egg and crisp vegetables
CHEF'S CHOICE

Vegetarian Entrée

SPICY BEAN CURD- Stir fried with Chinese mushrooms and chili oil
KOREAN EGG BREAD- Thick cut toast topped with egg & cheese

Cold Entrée

CABBAGE SALAD-Shredded cabbage with green onions, Mandarin oranges, and tangy dressing
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
CUCUMBER SALAD-Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds

Indian and Thai

COCONUT CURRY CHICKEN- Chicken breast simmered in Madras curry sauce with potatoes, onions, peas & carrots
PAD SEE EW- Flat rice noodles with Chinese broccoli in a thick soy sauce
CHEF'S CHOICE

Vegetarian Entrée

ALOO ZEERA- Roasted potatoes cooked with turmeric, cumin and red chili flakes
CHANA MASALA- Chickpeas simmered in garam masala, tomatoes and cilantro

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
KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed