

# Asian American and Pacific Islander Heritage Celebration Menus

May 17-23, 2010

## Marquam Café at the 3rd floor

### Monday, May 17

Sukiyaki, slowly cooked beef stir fry with vegetables, soy sauce, sugar, and mirin (Japan)

### Tuesday, May 18

Makhani chicken marinated in yogurt (Bangladesh)  
Vietnamese sandwich with chicken marinated with lime juice, fresh ginger, garlic, carrots, cilantro and jalapeño (Vietnam)

### Wednesday, May 19

Bastumia, "the Georgian Feast" marinated beef (Georgia)  
Hawaiian rice, served with pineapple (Hawaii)

### Thursday, May 20

Mya Zin, pork curry, served with rice (Burma)

### Friday, May 21

Bak Kut Teh, spare rib simmered in star anise, cinnamon, cloves, dang gui, fennel seeds and garlic (Singapore)

### Saturday, May 22

Karahi chicken curry cooked in a spice rub (Pakistan)

### Sunday, May 23

Aioan Chua, stir-fried chicken (Laos)

## Mac Hall Café and Bistro

### Monday, May 17

Malaysian curry with chicken or tempeh, served with jasmine rice and cucumber salad (Malaysia)  
Stir-fried garlic pork, served with noodles (China)

### Tuesday, May 18

Kalua pork, served with steamed rice and macaroni salad (Hawaii)  
Alu Tama potato and bamboo shoot curry, served with rice (Nepal)  
Vietnamese beef salad with noodles, carrots, lettuce, cilantro, mint, lemongrass and peanuts (Vietnam)

### Wednesday, May 19

Mongolian lamb stir fry (Mongolia)  
Chicken kofta curry served with rice (India)

### Thursday, May 20

Adobo chicken, slowly cooked in soy sauce, vinegar, crushed garlic, bay leaf, and black peppercorns, served with rice (Philippines)  
Tempura – shrimp or vegetable (Japan)

### Friday, May 21

Chili fried fish, made of rockfish, ginger and chilies, served with rice (Sri Lanka)  
Cambogee beef with lemongrass and lime, served with green mango salad and rice (Cambodia)

## Mac Hall's All Local BBQ at OHSU Farmer's Market

### Tuesday, May 18

Korean barbeque beef short ribs, served with steamed white rice and cucumber kimchee salad

