

E&O TRADING Co

✦ Spice Grill Satay

peanut chicken marinated in sweet soy, garlic & spices	7/2.50 ea
ginger mushroom portobello mushrooms marinated in ginger & tamarind soy	9/2.50 ea
salmon basted with pineapple soy	8/3.00 ea
ginger-sesame steak	8/3.00 ea
coconut prawn	10/3.00 ea
satay platter chicken, mushroom, salmon & steak satays	20
<i>add Prawn satays for \$5</i>	

✦ Indian Style Flat Breads

naan oven baked flat bread with cucumber raita and tomato sambal	4
panir housemade Indian panir cheese with mango chutney & tomato sambal	5
tomato-onion oven crisped with light herbs, roasted tomatoes & onion	5
lamb stuffed mixed with turmeric & garam masala, served with mint cucumber raita	6

✦ Salads

burmese ginger with green papaya, dried shrimp and coconut	5/10
butter lettuce with panir cheese and creamy miso dressing	5
seared ahi & soba noodle with shiitake mushrooms and yuzu dressing	8/14
chicken & asian pear with sesame hoisin dressing	7/12
braised crisped pork and pickled watermelon salad with mesclun and radish sprouts	12

✦ Small Plates

indonesian corn fritters with chili soy dipping sauce	8
chicken and prawn lettuce cups with crisp taro sticks	12
mustard mango glazed ribs with tangy mango mustard sauce	12
salt and pepper calamari with vinegar and green chili sauce	5/9
substitute shrimp or combination of both	7/11
claypot mussels steamed in a lemongrass and kaffir lime broth	11
savory thai basil tofu	9
stir fried greens with shiitake mushrooms	5
rice steamed white, brown mushroom, coconut taro in bamboo	2

✦ Big Plates

oven roasted salmon with kai choy, daikon sticks, bok choy and mushroom, clam broth	19
laotian spiced seared ahi with grilled kai choy and sticky rice in ginger papaya citrus sauce	21
“char siu” style smoked black cod with kai choy	21
mild curry New York steak with kea hon shimeiji saute and kabocha Yukon mash	22

✦ Lunch Sets

fried rice with housemade BBQ pork and prawns	all 13
vietnamese oxtail stew with turnip, potatoes, carrots and herb garnish	
korean BBQ beef skirt steak with three pickled vegetables	
seafood curry with clams, fish, squid and prawns	
tandoori-style chicken with saag aloo and curried vegetable salad	
firecracker chicken stir-fried with asparagus, oyster mushrooms, and szechuan chilies	
satay garden plate create your own satay rolls. Served with somen noodles and fresh vegetables	

✦ Hardwood Grilled Sandwiches

Each of our sandwiches are made with our house-made Indian style flat bread and finished on our hardwood grill. Sandwiches are accompanied by our green papaya and ginger salad, Okinawan sweet potato chips and our signature Roasted Chili and Cilantro dipping sauce.	all 13
sesame crusted salmon with pickled ginger spread and wasabi mayonnaise	
adobo style pork	
portobello mushroom and asparagus	
korean BBQ beef with ko ju jang mayonnaise	

General Manager: Jim Weisiger

Chef de Cuisine: Nicholas Salvi

An 18% service charge will be included on parties of 8 or more