

LUNCH AT E&O TRADING COMPANY, LARKSPUR LANDING

EXPRESS LUNCH • choose one starter and one big plate 17

STARTER • butter lettuce salad, street market soup or roti paratha

BIG PLATE • firecracker chicken, shrimp pad thai or shrimp and bbq pork fried rice

SPICE GRILL SATAY

PEANUT CHICKEN • lemongrass, soy & peanut sauce 8

GINGER PORTOBELLO • glazed with sweet soy 8

PEPPERED STERLING SALMON • mango basil dipping sauce 9

SESAME STEAK • marinated with soy, garlic & ginger 10

GARLIC PRAWN • mango thai basil dipping sauce 11

E&O PLATTER • two of each chicken, steak, prawn & portobello satays 22

FLAT BREADS

ROTI PARATHA • griddle fired, spicy singaporean dipping sauce 5

SPICY SWEET POTATO • cool cucumber raita 5

PANIR CHEESE • mango chutney & tomato sambal 6

CURRIED LAMB • garam masala with zucchini mint raita 6

SALADS & SOUP

BUTTER LETTUCE • miso dressing, panir cheese, cucumbers, tomatoes, toasted pumpkin seeds 7

BURMESE GINGER • green papaya, napa cabbage, peanuts, toasted coconut, dried shrimp & lemon dressing 10

ORGANIC CHICKEN AND MINT • petaluma chicken, peanuts, cabbage, carrots, crispy shallots and chili lime dressing 13

SESAME CRUSTED AHI • local market vegetables, crispy wontons, cilantro-hoisin dressing 13

GRILLED STEAK • asian greens, asparagus, tomato, red onion & lime dressing 13

STREET MARKET SOUP • today's selection from the spice routes 6

SANDWICHES

traditional vietnamese style “banh mi”, featuring all-natural and humanely raised meats served on fresh artisan french roll with pickled vegetables, chili aioli and crispy taro chips

ROASTED NIMAN RANCH ALL-NATURAL PORK • 9

GRILLED NIMAN RANCH ALL-NATURAL STEAK • 10

GRILLED PETALUMA ORGANIC CHICKEN BREAST • 9

GRILLED GINGER PORTOBELLO MUSHROOM • 8

SMALL PLATES

EDAMAME • tossed with shiso salt 4

INDONESIAN CORN FRITTERS • chili soy dipping sauce 8

THAI CURRY FRIED RICE • sweet corn, green beans, yellow curry & red chili vinegar 8

STEAMED CHICKEN DUMPLINGS • tamari citrus sauce 10

PORK AND SHIITAKE LETTUCE CUPS • braised in sweet soy with pickled vegetables & butter lettuce 11

SALT AND PEPPER CALAMARI • green chili dipping sauce 11

AHI “MIANG KUM” • thai appetizer of fresh ahi, coconut & peanuts, wrapped in butter lettuce leaves 11

DUCK SPRING ROLLS • mint, coriander, pickled vegetables, nuoc cham 12

BBQ BEEF • sweet & spicy green papaya mint slaw 11

MANDALAY SPARE RIBS • rubbed with brown sugar, glazed with mango mustard sauce 12

WILD MUSHROOMS & BOK CHOY • braised in gingery hoisin sauce 5

MARKET VEGETABLES • stir-fried nyonya style with garlic, chili and soy 5

HAKKA EGGPLANT • braised hakka style with thai basil 5

BIG PLATES

LEMONGRASS CHICKEN NOODLE BOWL • warm rice noodles, spring peas & coconut 12

SPICY SHRIMP AND BBQ PORK FRIED RICE • peas, onions, cilantro & tomatoes 12

FIRECRACKER CHICKEN • stir-fried with green beans, cashews, oyster mushrooms & chillies 14

SHRIMP PAD THAI • fresh rice noodles, shrimp, chillies, peanuts & lime 14

BBQ CHICKEN • buddha's hand squash slaw with pomegranate honey glaze 16

SHISO PEPPER GRILLED STERLING SALMON • hydroponic watercress and grilled asparagus, with crispy taro chips 19

BRAISED DUCK • shiitake mushrooms, ginger, orange and sticky rice 20

SHAKING BEEF • filet mignon in garlic sauce with cherry tomatoes, red onions & greens 23

Chef de Cuisine Jamie Lloyd

Our menu features all-natural, seasonally fresh and organic ingredients from local farms & ranches that practice ecologically sound agriculture

18% service charge will be included on parties of 6 or more