



# BEYOND THE GREAT WALL

by, JEFFREY ALFORD and NAOMI DUGUID

## Soup

<b>Soup du Jour</b>	daily selection from our own recipe book	<i>amical</i>	<b>3/5</b>
<b>Tomato Soup en Croute</b>	our signature soup with a puff pastry crust	<i>amical</i>	<b>6</b>
<b>Hui Tomato-Lamb Soup</b>	tomato broth with lamb, spinach & egg noodles	<i>page 21</i>	<b>3/5</b>

## Appetizers & Salad

Yi Market Noodles	<i>page 126</i>	<b>8</b>
shiitake mushrooms, scallions & green cabbage tossed with rice noodles in a spicy mushroom stock		
Cheese Momos	<i>page 212</i>	<b>10</b>
deep-fried feta cheese & scallion tart served with <i>Quick Tomato-Onion Chutney (page 24)</i>		
Oasis Chicken Kebabs	<i>page 247</i>	<b>10</b>
cumin & cayenne seasoned chicken skewers, grilled & served with <i>Grasslands Herb Salsa (page 23)</i>		
Ginger & Carrot Stir-fry	<i>page 96</i>	<b>12</b>
julienned carrots & ginger tossed with thin strips of pork, finished with Sichuan pepper & soy sauce		
Napa & Red Onion Salad	<i>page 86</i>	<b>5/8</b>
warm salad of thin-sliced onion, shredded cabbage & cilantro in a toasted sesame vinaigrette		

<u><i>amical appetizers and salads</i></u>					
<b>Olive Twists 7</b>	<b>Whitefish Pâté 8</b>	<b>Sesame Tuna 12</b>	<b>Caesar Salad 5/8</b>	<b>House Salad 4/7</b>	

## Entrees      ala carte

Tibetan Ratatouille	<i>page 101</i>	<b>17</b>
stir-fried Japanese eggplant, roasted roma tomatoes & scallions in a ginger-garlic broth		
Dai Roast Chicken	<i>page 252</i>	<b>17</b>
one-half bird rubbed with Sichuan pepper & garlic accompanied by <i>Dai Carrot Salad (page 83)</i>		
Fresh Michigan Whitefish	<i>amical</i>	<b>19</b>
house preparation choices: fresh herb-olive oil, parmesan, nut or blackened with rice & vegetables		
Chicken Pulao with Winter Squash	<i>page 174</i>	<b>20</b>
chicken breast served paella-style, simmered with arborio rice, tomato & daikon radish		
Miao Red-Sauced Fish	<i>page 229</i>	<b>20</b>
tilapia filet simmered in a pickled red chile-tomato sauce, served over <i>Basic Rice (page 166)</i>		
Dai Grilled Fish	<i>page 223</i>	<b>21</b>
fresh ruby trout brushed with chile flakes & cilantro accompanied by Dai carrot salad & rice		
Rice Farms Pork Loin with Pickled Greens*	<i>page 303</i>	<b>22</b>
pan-seared local pork over <i>Lhasa Potato Slices (page 115)</i> with ginger-chile dipping sauce		
Classic Lhasa Beef & Potato Stew	<i>page 283</i>	<b>24</b>
variation of a traditional Tibetan dish flavored with cumin, coriander & fresh ginger served over rice		
Uighur Lamb Kebabs*	<i>page 260</i>	<b>26</b>
pomegranate-marinated lamb skewers with herb salsa, fried potatoes & cabbage-onion salad		
Beef with Mushrooms & Cellophane Noodles*	<i>page 280</i>	<b>32</b>
beef tenderloin served over stir-fried oyster mushrooms & rice noodles in a rich mushroom broth		
Tibetan Rice Pudding	<i>page 339</i>	<b>6</b>
creamy rice dish sweetened with local honey & apple		

Dinner served nightly 5:00 pm – 10 pm      Lunch served Monday thru Saturday at 11 am      Sunday Brunch 9 am-3 pm  
Next Cookbook- Jamie's Italy by Jamie Oliver offered February 6<sup>th</sup> - 12<sup>th</sup> 2012

\*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins  
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