



Cookbook Dinner Series with Horizon Books

January 7th thru 13th 2008

**HONGA'S Lotus Petal**  
by Honga Im Hopgood and Lise Waring

**Soups**

<b>Soup du Jour</b>	daily selection from our own recipe book	<i>amical</i>	<b>2/4</b>
<b>Tomato Soup en Croute</b>	our signature soup with a puff pastry crust	<i>amical</i>	<b>6</b>
<b>Chicken Tom Kha Gai</b>	with curry, lime, coconut milk & lemongrass	<i>page 24</i>	<b>6</b>

**Appetizers, Sides & Salads**

<b>Vegetarian Egg Rolls</b>	two tamari scented fried rolls filled with mushroom, cabbage, carrots & ginger	<i>page 57</i>	<b>8</b>
<b>Tuna Poke with Lemongrass*</b>	sushi-grade raw tuna tossed with lime juice, scallions & mint leaves on fried wonton chips	<i>page 71</i>	<b>10</b>
<b>Spicy Creamy Mussels</b>	oven-baked half shell mussels topped with a mayonnaise-Sriracha chili sauce	<i>page 85</i>	<b>10</b>
<b>Ginger-Sake Cured Salmon "Martini"</b>	thin sliced cured salmon layered in a martini glass with crunchy Asian Pear slaw	<i>page 74</i>	<b>10</b>
<b>Tofu-Avocado-Mango Salad with Matcha Dressing</b>	cubed & served with a dressing of yogurt, olive oil, rice vinegar and green tea leaf powder	<i>page 34</i>	<b>9</b>

<i>amical appetizers and salads</i>									
<b>Olive Twists</b>	<b>6</b>	<b>Whitefish Pâté</b>	<b>7</b>	<b>Sesame Tuna</b>	<b>11</b>	<b>Caesar Salad</b>	<b>4/7</b>	<b>House Salad</b>	<b>3/6</b>

**Entrees ala carte**

<b>Peanut Tofu</b>	rich & tangy wok-fired tofu dish with sweet chili sauce, peanuts, broccoli & bok choy served with rice	<i>page 159</i>	<b>15</b>
<b>Tandoori Roasted Chicken</b>	half chicken rubbed with aromatic coriander, cumin, ginger & garlic, served over rice with vegetables	<i>page 143</i>	<b>15</b>
<b>Chicken Gado Gado</b>	Indonesian preparation with coconut milk, red curry paste, peanuts & spinach with rice noodles	<i>page 118</i>	<b>17</b>
<b>Fresh Michigan Whitefish</b>	house preparation choices: <i>herb, parmesan, nut crust or blackened</i> , served with rice & fresh vegetables	<i>amical</i>	<b>17</b>
<b>Basic Shrimp Fried Rice*</b>	sesame & tamari-scented fried rice tossed with shrimp, sausage, peas & carrots	<i>page 102</i>	<b>18</b>
<b>Hot and Sour Pork*</b>	wok-fired pork loin served with a curry-complimenting <i>Cucumber Raita &amp; Mango Chutney</i>	<i>page 131</i>	<b>20</b>
<b>Lamb Shank Bulgogi</b>	marinated in brown sugar, soy & sesame oil then oven-roasted, served with <i>Carrot Daikon Salad</i>	<i>page 167</i>	<b>20</b>
<b>Oven-Baked Salmon with Vanilla-Pineapple Salsa*</b>	served over warm Quinoa with flavorful fruit salsa and fresh vegetables	<i>page 129</i>	<b>20</b>
<b>Beef Sirloin and Broccoli*</b>	grilled steak over broccoli, shiitake mushrooms, water chestnuts, onions, honey, soy & noodles	<i>page 147</i>	<b>22</b>
<b>Seared Tuna with Peanut Dressing*</b>	tuna steak served over baby bok choy, wilted spinach & cabbage with rice	<i>page 38</i>	<b>24</b>
<b>Chocolate-Coconut Creme Brulee</b>	served with fresh banana	<i>page 196</i>	<b>7</b>

Dinner served nightly 5:00 pm – 10 pm    Lunch served Monday thru Saturday at 11 am    Sunday Brunch 9 am-3 pm  
Next Cookbook- [Aquavit](#) Scandinavian cuisine by Marcus Samuelsson February 4th thru 10th 2008

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