**Appetizers**

**China**
- **Tea Egg | 茶叶蛋**
  Tea eggs are commonly sold in breakfast shops, filling most people’s memories with the steam and fragrance constantly flowing out of the large ceramics pots. After being simmered in freshly boiled tea soup for hours, the eggs adequately absorb the rich flavors of the soup, which makes it perfect to be eaten with baozi, youtiao and even rice noodle.

- **Crispy mooncake (su shi yue bing) | 苏式月饼 (鲜肉 / 红豆)**
  Mooncake is a Chinese traditional snack. This special kind of mooncake is traditional to the southern part of China. It is crispy and it has two kinds of fillings: ground pork or red bean paste. We will be offering the red bean variety.

- **Savory Pork Mooncake | 鲜肉月饼**
  This style of mooncake originates from Suzhou and is known for its layers of flaky dough and pork-mince filling.

**Georgia**
- **Khachapuri | ხაჭაპური**
  In Georgia, this bread is filled with a cheese called sulguni. The substitute here is a mixture of fresh mozzarella and goat cheese. Meat and vegetarian options available.

**Nepal**
- **Dumplings & Tomato Sauce | Momo and Golbheda ko achar**
  This is a very popular traditional Nepali delicacy - steamed dough with veggie or meat filling - served with a spicy tomato sauce. Non-vegetarian and vegan momos will be available.

**Paraguay**
- **Empanadas**
  This dish consists of a stuffed bread or pastry baked or fried. We are making meat-stuffed and char-stuffed empanadas.

**The Bahamas**
- **Johnny Cake**
  Though called Johnny “cake”, Bahamian Johnny cake is not really a dessert. It’s more a slightly sweetened bread typically enjoyed with stews and souses (a clear broth with meat) but also goes well with butter and cheddar cheese.

**Main Course**

**China**
- **Dongpo Pork | 东坡肉**
  It is a Hangzhou dish made by pan-frying and then red cooking pork belly. The dish is named after a Song Dynasty poet Dongpo Su.

- **Chicken Leg & Shiitake Mushroom with Rice | 香菇鸡腿饭**
  Boneless chicken leg and Shiitake mushroom stew in chicken soup to make a fantastic cuisine with strong mushroom aroma.

**India**
- **Kidney Brean Curry Rice | Rajma Chawal**
  This dish is a great combination of kidney beans and rice and is a complete dish apt for lunch and dinner. Simple and delicious, that’s the best way to describe it!

**Japan**
- **Beef Bowl | 牛丼 (Gyu-don)**
  A bowl of rice topped with cooked beef, onions, and sweet and savory dashi (Japanese traditional broth); don’t miss the MOST popular dish in Japan!

**Kenya**
- **Plantains in Meat Stew | Matoke ya Nyama**
  In this dish plantain pieces are cooked in a beef stew.

**Thailand**
- **Spicy Thai Chicken | Larb Gai**
  Minced chicken with sweet and slightly sour dressing tossed with chili flakes and shallot.

**The Republic of Korea**
- **Japchae | 잡채**
  Jap (잡) means “mix” and chae (채) means “vegetables.” This dish was historically a royal dish enjoyed by the King, but now it is enjoyed by many Koreans as a popular traditional celebration.
Dessert

Argentina
Dulce de leche cake | Pionono de dulce de leche
A traditional cake that is filled with dulce de leche and then rolled up into a cylinder shape.

Belgium & the Netherlands
Little Turned Bitches | Wentelteefjes
French Toast, but better!

Egypt
Kunafa | كنافة ولقمة القاضي
A sugar coated string-like pastry filled with mouth-watering mangos.

France
Crêpes
As the most popular dessert in Paris, crêpes are sold all over the city and are a great sweet snack!!

Indonesia
Sticky Rice Ball | Klepon
A traditional Indonesian rice cake, from Javanese cuisine. It is a boiled rice cake, stuffed with liquid gula jawa (Palm sugar), and rolled in grated coconut.

Japan
Matcha Pudding (Matcha Purin) | 抹茶プリン
A VEGAN friendly pudding tastes like green-tea (matcha). Try this all-time-favorite Japanese dessert, you will not regret!

Beverages

India
Masala Tea | Masala Chai
Masala Chai is a tea beverage made by brewing black tea with a mixture of aromatic Indian spices, and herbs.

Morocco
Moroccan Mint Tea | Atay
Enjoy this minty, refreshing, cleansing and sweet Moroccan green tea - steeped with lots of spearmint and love.

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