**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.

Crissy 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.

**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!

**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.

**Egypt**

Mahshi | مشربي
Mahshi (maa-h-shy) is comprised of vegetables ranging from zucchini, tomatoes, pepper and eggplants stuffed and surrounded with rice and tomato paste.

**Ghana**

Banku with Okro Soup | Banku是用玉米和木薯粉制成的。Okro soup contains fish and beef in a rich soup.

**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

**Kenya**

Banku with Okro Soup | Matoke ya Nyama
In this dish plantain pieces are cooked in a stew.

**Kenya**

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

**Zambia**

Nshima | Ubwali
A native Zambian dish which is made from maize/corn flour and water. The dish is eaten by Zambians on daily basis and is served with different things, such as meat, chicken, fish, beans, collard greens etc.

**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 souces (a clear broth with meat) but also goes well with butter and cheddar cheese.

**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.

**Zambia**

Nshima | Ubwali
A native Zambian dish which is made from maize/corn flour and water. The dish is eaten by Zambians on daily basis and is served with different things, such as meat, chicken, fish, beans, collard greens etc.
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 B*tches | Wentelteefjes
French Toast, but better!

Egypt
Kunafa | كنافة
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!!

Italy (Swiss)
Tiramisu | Tiramisù
Tiramisu (from the Italian language, spelled tiramisù, meaning "pick me up") is a popular coffee-flavoured Italian custard dessert.

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!

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.

Beverages