

Oak Room

Appetizers

CRAB RANGOON-KE

Crispy wontons filled with a blend of crab meat and cream cheese, lightly fried to golden perfection.

EGG ROLLS- KE

Season vegetables and ground pork, wrapped in a thin pastry and deep-fried until crisp.

Soup & Salad

WONTON SOUP-KE

A comforting broth filled with delicate pork-filled wontons, gently simmered with scallions and a touch of sesame for a warm, savory flavor.

CHINESE ZUCCHINI-KE

Light and refreshing zucchini noodles tossed in a savory garlic-soy dressing with a hint of sesame oil and chili, served chilled for a crisp, flavorful bite.

Entrée

PEPPER STEAK- KE

Tender strips of steak sautéed with bell peppers and onions in a savory brown sauce served over a bed fluffy white rice.

TERIYAKI CHICKEN-KE

Chicken glazed in a sweet and tangy teriyaki sauce served with a side of fried rice and carrots.

GARLIC HONEY SALMON- KE

Seared salmon fillet coated in a rich garlic and honey glaze, served over a bed of rice and broccolini

BEEF AND BROCCOLI-KE

Classic stir-fry with sliced beef and broccoli in a flavorful soy-based sauce, served with rice.

Dessert

CARAMELIZED ANJOU PEAR WITH CHEESECAKE ICE CREAM-KE

Warm, caramelized Anjou pear served with rich, tangy cheesecake ice cream for a decadent blend of sweet and creamy flavors.