



A Higher Degree of Dining

\$12

Meal includes: Two
Appetizers, Choice
of one entrée,
Dessert and drink.

Three Course Lunch Meal

Thursday, May 3rd

Chefs: Mikaela Athieno & Jo Ann Crye

APPETIZER

Spring Rolls (Penang Style)

The beautiful island of Penang offers these tasty morsels with a hint of cinnamon. (Contains shellfish).

Vegetable Samosa

Indian inspired savory pastry filled with spicy vegetables.

ENTREE

Pork Belly Cubes

Pan seared crispy pork belly, marinated with ginger and lemon grass, drizzled with savory sauce, and served with ragout of summer vegetables and white jasmine rice.

Chicken Adobo Ala Fricassee

Braised tender chicken simmered in a soy broth, served with ragout of summer vegetables and white jasmine rice.

DESSERT

Beignet (Included with meal)

Deep fried sweet pastry dusted with powdered sugar.

Halo-Halo - \$4 (Featured Dessert)

Filipino fruit sundae...colorful iced dessert filled with preserved or fresh fruits, top with flan, Ice Cream, and Tuille crisps.

BEVERAGE

Unsweetened Iced Tea / Hot Tea / Coffee (Regular or Decaf) : Included with meal

Soda: Coke / Diet Coke / Sprite / Dr. Pepper (\$1.00 each)

We accept cash, Visa, MasterCard, and Discover
Reservations: redroom@collin.edu (preferred) or 469-365-1810

Menu subject to change without notice

Dining Room Managers: Karn Saetan