

TERPENING TERRACE

Daily Lunch Specials

All day dining served daily from 7:00 am to 7:00 pm

Lunch Special served from 11:00 am to 1:00 pm

Week of March 8th, 2026

Sunday, March 8th

Cheriyaki Pot Roast Wrap

Slow-roasted beef tossed in a sweet cherry teriyaki glaze, wrapped with crisp shredded lettuce and fresh daikon in a tender spinach wrap. Served with house kettle chips.

Monday, March 9th

Classic Tuna Melt ★

Albacore tuna salad topped with melted Swiss cheese and toasted until golden.
Served with crispy seasoned jojos.

Tuesday, March 10th

Chicken Tikka Masala ★

Tender chicken simmered in a warmly spiced tomato cream sauce.
Served with soft naan and cool cucumbers in yogurt.

Wednesday, March 11th

Rou Jia Mo - Chinese Burger

Chinese street-style pulled stewed pork tucked into a warm airy pita pocket.
Accompanied by comforting egg drop soup.

Thursday, March 12th

Laotian Sweet & Savory Glazed Mahi Mahi ◆

Pan-seared mahi mahi finished with a sweet-savory Lao-style glaze, served with chili mango rice and grilled scallion.

Friday, March 13th

Eastern Chicken Thigh & Wild Mushroom Pancake

Savory Szechuan marinated chicken thigh served over a wild mushroom pancake topped with scallions and fresh bean sprouts, finished with a sweet-hot syrup drizzle.

Saturday, March 14th

Pork Bánh Mì Sandwich

Roasted pork and pickled vegetables layered in a crisp baguette with fresh herbs.
Served with yam waffle fries.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

★ Denotes Gluten Free Available

TERPENING TERRACE

Daily Dinner Specials

All day dining served daily from 7:00 am to 7:00 pm

Dinner Special served from 4:00 pm to 6:30 pm

Week of March 8th, 2026

Sunday, March 8th

Orange Chicken ◆

Crispy chicken glazed in a bright citrus-orange sauce, served with creamy miso-butter mashed potatoes and tender green beans.

Monday, March 9th

Beef & Charred Broccoli ◆

Savory seared beef tossed with charred broccoli in a light garlic-soy glaze.
Served over steamed jasmine rice.

Tuesday, March 10th

Sesame Braised Pork Tenderloin ◆

Slow-braised pork tenderloin finished with toasted sesame, accompanied by a crisp roasted peanut and fresh mint slaw with coconut-peanut dressing.

Wednesday, March 11th

Korean Bulgogi Beef ◆

Thinly sliced ribeye marinated in a traditional Korean bulgogi sauce made with soy sauce, garlic, ginger, sesame oil, then grilled until tender. Served with steamed rice, napa cabbage leaf for rolling, and kimchi.

Thursday, March 12th

Chicken Katsu

Golden panko-crusted chicken cutlet served with Japanese macaroni salad and a drizzle of classic katsu sauce a rich, tangy-sweet blend of tomato, fruit, soy, and spices that complements the crispy chicken.

Friday, March 13th

Caramelized Pork Belly ◆

Rich Vietnamese caramelized pork belly braised in a savory-sweet sauce.
Served with a soy-marinated egg and tender braised greens.

Saturday, March 14th

Vietnamese Sweet & Sour Catfish Supper ◆

Herb and tamarind-braised catfish served over a refreshing bean sprout salad, accompanied by a cup of traditional Vietnamese sweet and sour broth to pour over the dish.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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★ Denotes Gluten Free Available