**🍴 Hungry Games Menu Submission Template**

*Due: Friday, Sept 26 @ 11:59 PM*

Please complete all sections clearly and submit your menu document by the deadline. Incomplete or late submissions may affect your participation in the tasting competition.

Team Information

Team Name: Kuleana Sandwhich

Team Members: Tekaai Tekanene, Kimchhay Heng

Full Menu for Your Food Truck

(List all menu items you plan to offer from your food truck.)

* Beef BBQ Baguette Sandwich
* Beef Ball Baguette Sandwich
* French Style Baguette Sandwich
* Mango Otai
* Watermelon Otai

**Competition Tasting Menu**

(Choose 3 items from your full menu that you will prepare for the tasting competition.)

*Item 1: Papaya Saldad, Baguette, Egg Butter, Beef BBBQ*

Name: *Beef BBQ Baguette Sandwich*

Ingredients (list with amounts for 1 portion):

\*PAPAYA SALAD

 ½ cup shredded green papaya **OK**

 3 Tbsp shredded carrot **OK**

 3 Tbsp shredded Hawaiian cucumber

 ½ tsp salt **OK**

 ½ garlic clove, minced **OK**

 1 tsp finely minced red onion **OK**

 1 ½ tsp fish sauce **OK**

 2 tsp sugar **OK**

 2 tsp vinegar **OK**

\*EGG BUTTER

Egg yolk – ½ egg yolk **OK**

Salt – to taste **OK**

Sugar – 2 ½ Tbsp **OK**

Vegetable Oil – 3 Tbsp **OK**

\*BEEF BBQ

Fresh Skirt Steak and suet 1/6 lbs **NO**

Galanga 1/12 lbs **OK**

Lemongrass 1 stem **OK**

Kaffir Lime Leave ½ leaf **OK**

Paprika powder 1/8 tsp **OK**

Condensed milk ¼ tsp **OK**

Palm sugar 1 tsp **NO**

Salt 1/8 tsp **OK**

MSG ¼ tsp

Chicken Bullion 1/6 tsp **OK**

Oyster sauce 1/6 tsp **OK**

Vegetable oil ½ tsp **OK**

Sesame oil 1/8 tsp **OK**

Sesame seed ¼ tsp **OK**

\*BAGUETTE

Banh mi Baguette 1 **OK**

Preparation Time (day before): Make pickle, butter, and marinage a night before, and waming up get ready about 90 mins, service time roughly 3 mins (must not exceed 1 hour)

Rough Price Estimate: $1.92 (cost per portion within 27–30% of price)

*Item 2: Papaya Saldad, Baguette, Beef Ball, Sauce*

Name: *Beef Ball Baguette Sandwich*

Ingredients (list with amounts for 1 portion):

\*PAPAYA SALAD

 ½ cup shredded green papaya

 3 Tbsp shredded carrot

 3 Tbsp shredded Hawaiian cucumber

 ½ tsp salt

 ½ garlic clove, minced

 1 tsp finely minced red onion

 1 ½ tsp fish sauce

 2 tsp sugar

 2 tsp vinegar

\*BEEF BALL

15 beef ball

\*BAGUETTE

Banh mi Baguette 1

\*SAUCE

Sweet Fermented Soybean/Hoisin Sauce 2 tsp **OK**

Sriracha sauce 1 tsp **OK**

Ketchup ½ tsp **OK**

MSG ½ tsp **NO**

Garlic ½ tsp

Vegetable Oil 1 tsp

Saseme Seed 1/3 tsp

\*FRESH SALAD

Hawaiian Cucumber 1/2 cucumber

Culantro 2 stem

Vietnamese coriander 3 stems

Preparation Time (day before): Sauce and pickle need to make a night before, fresh salad cut and prepare, service time roughly 3 mins.

Rough Price Estimate: $2.25

*Item 3: Watermelon Otai*

Name: *Watermelon Otai*

Ingredients (list with amounts for 1 portion):

 2 cups cubed seedless watermelon **OK**

 ½ cup chilled coconut milk **OK**

 ½ tbsp honey (adjust to taste) **OK**

 Juice of ¼ lime **OK**

Preparation Time (day before): Watermelon prepared, 3 mins serving time

Rough Price Estimate: $1.01

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*Special Notes (Optional)*

(Any requests, accommodations, or notes for the judges/organizers — e.g., use of rice cooker early on competition day.)

We need to come to the kitchen in the night before, and on the day of judgement we need about 90 mn to prepare and gather everything, than we can cook. We request the judge to taste on spot (right after the sadnwhich tosted and plate) for flavor control.   
  
We also request to rename our food truck from Num Pang Sandwich to Kuleana Sandwich.