



EAST MEET WEST

PROPOSAL

Mission: Provide 5 days a week food services To Marin Tennis Club's members.

FOCUS: Authentic, Healthy and Local.

SERVES: Authentic healthy dishes made from locally in-season premium ingredients.

TARGETS: The Marin Tennis Club's members and their guests.

OVERVIEWS:

EMW aims to create a shining joyful energy surge within the MTC community through our culinary creation. Combining the best of both world's (East & West) the best recipes and the best cooking techniques with the world's best produce, seafood and wine that is locally produced or available.

The masterful executive chef and his highly trained team ensure that authentic cooking methods are well preserved and executed. All dishes are freshly prepared from finest and freshest locally in season ingredients. The weekly menu not only ensures freshness but also keeps all members thrilling experience as well as relaxing and reenergizing after their long and hard exercise.

MENU: Please see below our sampler weekly menu.

DAYS & HOURS OF OPERATIONS: 5 Days a week. Tuesday, Wednesday, Thursday, Friday and Saturday. 12 pm - 8 pm.

SERVICES: Quick Self-Serve Service, Delivery Service, Pick Up Service with Curbside Pick-Up and Pick-N-Go.

TRIAL PERIOD: 6 Months

RETURN: Rental \$400/Month.



EAST MEET WEST

“THAI AUTHENTIC FLAVOR OF DIVERSITY”

Weekly Menu

Specials Of The Day

Fresh Oyster \$2 each

Seafood Kebabs \$19

Appetizers & Snacks

Nachos Thai Inspired \$12

Spicy Wings \$12

Vegetable Crispy Spring Rolls \$12

Sweet Potato Fries \$10

Soups Of The Day

Asari Miso Soup \$8/\$15

Salads

Asian Chicken Salad \$15

Green Salad \$12

Sandwiches

Club Sandwich \$15

Tonkatsu Sandwich \$15

Chicken Pesto Panini \$15

Mains

Spaghetti Bologneses \$19

Drunken Noodle \$15

Pad Si-Ew Noodle \$15

Thai Fried Rice \$15

Grab N' Go

Fresh Mango With Sweet Sticky Rice \$8

Larb Quinoa Salad \$10

Salad Kaeg \$15

Thai Ice Tea \$7

Quality and freshness are paramount at East Meet West. We believe in the artful techniques of simplicity and we select the finest and freshest ingredients for our seasonally inspired menu.