

Deborah Mok, owner and chef, was born and raised in Singapore - melting pot of many Asian cultures and crossroads of the East and West, where food and eating is nothing less than a national obsession.

Deborah brings this obsession and passion to the Wild Ginger where she shares not only the food reminiscent of her years growing up in Singapore, but also flavors and tastes of food from her travels.

Here at the Wild Ginger, it is all about the food - searching for and utilizing the freshest ingredients and remaining true to regional flavors.

We hope you enjoy your visit with us and leave happily satiated



The Wild Ginger is also a professional catering company, offering a range from classic American fare to cuisines from around the globe. We will customize a menu to make your party/event a memorable one.

For those of you on the go, our entire menu including our daily specials, desserts, and sorbet are available to be packed up for you to take home, or to the beach or wine country.

Deborah Mok - Chef de Cuisine
Alfredo Colin - Executive Sous Chef



Asian, Pacific Rim & Global Cuisine

Lunch 11 am - 2:30 pm

Dinner 5 pm - 9 pm

Closed Thursday

2380 Main Street
Cambria, CA 93428
805-927-1001

www.wildgingercambria.com

the
Wild Ginger Cafe
"Bringing the world to you on your plate"

Appetizers

Singapore Chicken Satay	8
with peanut dipping sauce	
Tofu Sata	8
fried tofu, sautéed spinach, & peanut sauce	
Crispy Thai Chicken Wings	8
with garlic, chilies & basil	
Salt & Pepper Calamari Strips	9
with sweet chili dipping sauce	
Honey Hoisin Glazed Baby Back Ribs	9
Smoked Salmon Cream Cheese Wontons	8
with sweet chili dipping sauce	

Salads

(All our salads are made with organic baby greens)

Wild Ginger Chicken Salad	12
with peanut dressing & toasted sesame seeds	
Crispy Calamari Salad	12
with warm citrus honey dressing	
Thai Grilled Beef Salad	12
with chili lime dressing & roasted peanuts	
House Green Salad small	5
mixed greens, cucumber, tomato, onions	large
10	
roasted peppers & artichoke hearts	
with your choice of house-made dressing	
(citrus vinaigrette, raspberry vinaigrette	
or blue cheese)	
Special Salad of the Day	7
(ask your server)	

Soups

Tom Kha Kai small (8 oz.)	4
spicy Thai chicken & coconut	large (16 oz.) 8
lemon grass soup	
Vegetable Soup of the Day small (8 oz.)	3.50
	large (16 oz.) 7.50

Ala Carte Savory Pastries

Curried Chicken Puff	3.50
Indian Lamb Samosa	3.50
Indian Vegetable Samosa	3
Vegetable Spring Roll.	2.25
Salmon Cake	2.50
Sweet Potato Cake	1.75

Main Dishes

Singapore Laksa	15
prawns & tofu in a coconut curry broth	
with rice noodles & vegetables	
Wild Ginger Prawn Curry	15
prawns, spinach & tomatoes in our	
medium spicy house yellow coconut curry	
with basmati rice & fresh fruit chutney	
with tofu	11
Spicy Crispy Calamari	13
deep-fried calamari in spicy garlic chili	
sauce with vegetables & basmati rice	
Vietnamese BBQ Pork	15
grilled marinated pork loin with	
chili-lime sauce, roasted peanuts,	
sautéed spinach & rice noodles	
Hunan Beef	15
wok-seared filet mignon cubes with	
shitake mushrooms, onions, scallions,	
garlic & chilies with basmati rice	
Roast Duck	15
sweet soy glazed duck on a bed of	
sautéed spinach with basmati rice	
Sesame Chicken	11
crispy pieces of chicken in a sweet &	
tangy sauce with green beans, toasted	
sesame seeds & basmati rice	
Szechuan Tofu	11
fresh tofu, vegetables & cashews wok-fried	
with garlic & chilies with basmati rice	
Sweet & Sour Tofu	11
fried tofu, fresh pineapple, onions,	
peppers & snow peas in our house	
sweet & sour sauce with basmati rice	

Sides

Steamed Basmati Rice	2
Rice Noodles	3
Steamed Vegetables	4
Asian Slaw	4

Dessert & Sorbet

We make all our own desserts & sorbet
Choose from our daily selection

Daily Seasonal Seafood & Vegetarian Specials

18% gratuity added to parties of 6 or more
No more than 2 checks per table

Menu & prices subject to change