









## DISCLAIMER:

Our kitchen handles common allergens like gluten, soy, milk, eggs, fish, and seafood.

## **DEC 9 – DEC 13**

## WEEKLY MENU



	09/12 Monday	10/12 Tuesday	11/12 Wednesday	12/12 Thursday	13/12 Friday								
Social Kitchen - Monday: 10:15am to 1:30pm; Tuesday To Friday: 10:45am to 2:30pm													
Meal A Takeaway: \$40 Dine-in: \$37	Yeung Chow Fried Rice	Sweet & Sour Pork w/ Rice	Moroccan Chicken Stew w/ Rice	Tori Karaage w/ French Fries [\$46]									
Meal B Takeaway: \$40 Dine-in: \$37	Beef Stroganoff w/ Rice OR Linguini	Braised Chicken in Portuguese Sauce w/ Rice	Braised Beef Brisket w/ Radish, Rice	Baked Fish Fillet in Tomato Concasse w/ Rice OR Penne									
Meal C Takeaway: \$37 Dine-in: \$34	(V) Creamy Brown Assorted Mushroom Stew w/ Rice	(Vegan) Balsamic Roasted Organic Root Veggie w/ Macaroni	(Vegan) Sauteed String Bean w/ Dried Tofu Rice	(Vegan) Braised Omni-Meat w/ Eggplant, Rice									
Bowl - Monday: 12:	15pm to 1:15pm; Tuesday To Frida	y: 1:15pm to 2:15pm											
Bowl \$40	Japanese Chicken Curry Rice	Chicken Laksa	Japanese Char Siu Ramen	Zha Jiang Mian									
Leo's – Monday: 7:	00am to 3:00pm; Tuesday To Frida	y: 7:00am to 4:00pm											
Salad Box \$36	Grilled Bacon Caesar	Japanese Cold u-don w/ Crab Stick (Fish Meat) in Sesame Dressing	(V) Greek Salad	Mixed Salad w/ Smoked Salmon in Italian Dressing									
Piazza Pizza – Mon	day: 12:15pm to 1:15pm; Tuesday <sup>-</sup>	Го Friday: 1:15pm to 2:15pm											
Pizza A \$29	Pepperoni & Cheese	Ham & Cheese	Bacon & Cheese	Meat Lover									
Pizza B (Vegetarian) \$29	(V) Marinara	(V) Margherita	(V) Trio Cheese	(V) Marinara									



Allergens and descriptive icons are displayed on our daily menu, helping students to make informed dietary choices















From cage-free eggs to low-carbon footprint produce,





## WEEKLY MENU



Nutrition Information (per 100g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)	Energy (kcal)	Protein (g)	Fat (g)
Meal A	Yeung Chow Fried Rice		Sweet & Sour Pork w/ Rice		Moroccan Chicken Stew w/ Rice		Tori Karaage w/ French Fries								
	150	4	5	212	12	10	211	15	8	312	15	18			
Meal B	Beef Stroganoff w/ Rice OR Linguini			Braised Chicken in Portuguese Sauce w/ Rice		Braised Beef Brisket w/ Radish, Rice		Baked Fish Fillet in Tomato Concasse w/ Rice OR Penne							
	194	10	8	241	18	11	224	20	12	186	20	7			
Meal C	(V) Creamy Brown Assorted Mushroom Stew w/ Rice			(Vegan) Balsamic Roasted Organic Root Veggie w/ Macaroni		(Vegan) Sauteed String Bean w/ Dried Tofu, Rice		(Vegan) Braised Omni-Meat w/ Eggplant, Rice							
	124	3	5	162	4	5	176	8	5	194	10	7			
Bowl	Japanese Chicken Curry Rice			Chicken Laksa		Japanese Char Siu Ramen		Zha Jiang Mian							
	179	6	7	223	15	10	283	13	10	250	10	8			
Salad Box	Grilled Bacon Caesar		Japanese Cold u-don w/ Crab Stick in Sesame Dressing		(V) Greek Salad		Mixed Salad w/ Smoked Salmon in Italian Dressing								
	212	10	14	195	7	7	123	3	7	170	7	10			



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From cage-free eggs to low-carbon footprint produce,

sustainability is incorporated throughout our menus





