









## DISCLAIMER:

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

ALERGY DARRY

OARRY

OF VECTABRIAN

## WEEKLY MENU



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	17/03 Monday	18/03 Tuesday	19/03 Wednesday	20/03 Thursday	• 21/03 Friday •							
SOCIAL KITCHEN   Monday: 11:00am - 1:30pm; Tuesday to Friday: 11:30am - 2:30pm												
Meal A \$40 Takeaway \$37 Dine-in	Japanese Chicken Curry w/ Rice	Moroccan Chicken w/ Macaroni OR Rice	Spaghetti Carbonara	Chicken a-la-king w/ Fusilli OR Rice	Teriyaki Chicken Steak w/ Rice							
Meal B \$40 Takeaway \$37 Dine-in	Tomato & Beef Casserole w/ Rice	Braised Diced Pork in Sweetcorn Sauce w/ Rice	Wok-fried Beef w/ Assorted Mushroom, Rice	Thai Green Pork Curry w/ Rice	Pork Shogayaki w/ Rice							
Meal C \$37 Takeaway \$34 Dine-in	(V) Creamy Mushroom Penne	(Vegan) Braised E-fu Noodle w/ Assorted Mushroom	(V) Grilled Organic Veggie w/ Chickpea Fregola	(Vegan) Stir-fried Edamame & Assorted Vegetable w/ Rice	(Vegan) Nasu Dengaku Spaghetti							
BOWL   Monday:	12:15pm - 1:15pm; Tuesda	ay to Friday: 1:15pm - 2:15	pm									
Bowl \$40	Stir-fried Flat Rice Noodle w/ Pork	Tteok-Bokki	Shanghainese Soup Noodle w/ Chicken	Pho Thap Cam	(Gyudon) Japanese Beef Rice Bowl							
LEO'S   Monday:	7:00am - 3:00pm; Tuesday	v to Friday: 7:00am - 4:00p	m									
Salad Box \$36	Smoked Salmon Caesar	(V) Greek Salad	Mixed Kale Salad w/ Parma Ham	Vietnamese Minced Pork Vermicelli Salad in Sweet Chili Sauce	Japanese Soba Noodle in Yuzu Dressing							
PIAZZA PIZZA   N	Monday: 12:15pm - 1:15pm	; Tuesday to Friday: 1:15pi	m - 2:15pm									
Pizza A \$29	Bacon & Cheese	Pepperoni & Cheese	Meat Lover	Ham & Cheese	Grilled Chicken & Mushroom							
Pizza B (Vegetarian) \$29	(V) Marinara	(V) Margherita	(V) Sweetcorn & Cheese	(V) Marinara	(V) Trio Cheese							
GO & ENJOY		are displayed on our daily menu, se informed dietary choices	From cage-free eggs to low-carbon fo sustainability is incorporated throug									

## **WEEKLY MENU**



	17/03 Monday		18/03 Tuesday		19/03 Wednesday		20/03 Thursday		21/03 Friday						
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	Japanese Chicken Curry w/ Rice		Moroccan Chicken w/ Macaroni OR Rice		Spaghetti Carbonara		Chicken a-la-king w/ Fusilli OR Rice			Teriyaki Chicken Steak w/ Rice					
	158	8	5	160	6	6	121	3	3	112	4	4	140	8	4
Meal B	Tomato & Beef Casserole w/ Rice			Braised Diced Pork in Sweetcorn Sauce w/ Rice		Wok-fried Beef w/ Assorted Mushroom, Rice		Thai Green Pork Curry w/ Rice		Pork Shogayaki w/ Rice					
	134	5	4	140	8	4	130	6	3	150	8	4	191	8	8
Meal C	Creamy Mushroom Penne		Braised E-fu Noodle w/ Assorted Mushroom		Grilled Organic Veggie w/ Chickpea Fregola		Stir-fried Edamame w/ Assorted Vegetable, Rice		Nasu Dengaku Spaghetti						
	122	4	4	118	3	4	120	4	4	95	3	2	130	5	4
Bowl	Stir-fried Flat Rice Noodle w/ Pork		Tteok-Bokki		Shanghainese Soup Noodle w/ Chicken		Pho Thap Cam		Japanese Beef Rice Bowl						
	126	4	3	160	4	4	150	6	6	122	6	2	185	5	6
Salad Box	Smoked Salmon Caesar		Greek Salad		Mixed Kale Salad w/ Parma Ham		Vietnamese Minced Pork Vermicelli Salad in Sweet Chili Sauce		Japanese Soba Noodle in Yuzu Dressing						
	190	8	4	101	4	4	125	8	4	120	4	4	86	2	2
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Allergens and descriptive icons are displayed on our daily menu, helping students to make informed dietary choices



















