









#### DISCLAIMER:

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

### Jun 2 - 6

# WEEKLY MENU



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	02/06 Monday	03/06 Tuesday	04/06 Wednesday	05/06 Thursday	06/06 Friday		
SOCIAL KITCHE	N   Monday: 11:00am - 1:30	Opm; Tuesday to Friday: 11	:30am - 2:30pm				
Meal A \$40 Takeaway \$37 Dine-in	Japanese Curry Chicken w/ Rice	Bacon Mac & Cheese	Chicken Cacciatore (Italian Chicken Stew) w/ Rice	Sweet & Sour Pork w/ Rice	Tori Karaage w/ Cross-Trax Fries [\$46]		
Meal B \$40 Takeaway \$37 Dine-in	Baked Fish Fillet in Tomato Sauce w/ Rice OR Fusilli	Stir-fried Chicken Thigh In Black Bean Sauce w/ Bell Pepper, Rice	Fish Molee w/ Rice OR Pita Bread	Beef Rendang w/ Rice	Beef & Mushroom Casserole w/ Penne OR Rice		
Meal C \$37 Takeaway \$34 Dine-in	(Vegan) Braised Eggplant in Sichuan Style w/ Omni-Meat, Rice	(Vegan) Pumpkin Masala w/ Rice OR Pita Bread	(Vegan) Braised E-fu Noodle w/ Assorted Mushroom	(V) Cauliflower Alfredo Farfalle	(Vegan) Braised Assorted Organic Veggie in Red Fermented Beancurd w/ Rice		
Bowl \$40	Yeung Chow Fried Rice	Stir-fried Flat Rice Noodle w/ Beef	Pho Thap Cam	Japanese Soup U-don w/ Chicken	Taiwanese Braised Minced Pork w/ Boiled Egg, Rice		
LEO'S   Monday:	7:00am - 3:00pm; Tuesday	v to Friday: 7:00am - 4:00pı	m				
Salad Box \$36	Grilled Bacon Caesar	Japanese Soba Noodle in Yuzu Dressing	(V) Mediterranean Chopped Salad in Italian Dressing	German Potato Salad	Mixed Kale Salad w/ Parma Ham		
PIAZZA PIZZA   N	Monday: 12:15pm - 1:15pm	; Tuesday to Friday: 1:15pi	m - 2:15pm				
Pizza A \$29	Pepperoni & Cheese	Ham & Cheese	Bacon & Cheese	Chicken & Mushroom	Meat Lover		
Pizza B (Vegetarian) \$29	(V) Trio Cheese	(V) Margherita	(V) Marinara	(V) Trio Cheese	(V) Margherita		
GO & ENJOY		are displayed on our daily menu, te informed dietary choices	From cage-free eggs to low-carbon fo sustainability is incorporated throug				





















### Jun 2 - 6

## **WEEKLY MENU**



	02/06 Monday		03/06 Tuesday		04/06 Wednesday		05/06 Thursday		06/06 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 Curry Chicken w/ Rice		Bacon Mac & Cheese		Chicken Cacciatore (Italian Chicken Stew) w/ Rice		Sweet & Sour Pork w/ Rice		Chicken Karaage w/ Cross-Trax Fries						
	165	6	8	201	7	12	141	11	7	212	12	10	269	10	15
Meal B	Baked Fish Fillet in Tomato Sauce w/ Rice OR Fusilli		In Bla	Stir-fried Chicken Thigh In Black Bean Sauce w/ Bell Pepper, Rice		Fish Molee w/ Rice OR Pita Bread		Beef Rendang w/ Rice			Beef & Mushroom Casserole w/ Rice				
	144	11	4	129	9	5	173	8	8	174	8	12	150	9	7
Meal C	(Vegan) Braised Eggplant in Sichuan Style w/ Omni-Meat, Rice		(Vegan) Pumpkin Masala w/ Pita Bread OR Rice		(Vegan) Braised E-fu Noodle w/ Assorted Mushroom		(V) Cauliflower Alfredo Farfalle		(Vegan) Braised Assorted Organic Veggie in Red Fermented Beancurd w/ Rice						
	194	9	9	149	4	4	195	5	11	145	8	11	163	6	8
Bowl	Yeung Chow Fried Rice		Stir-fried Flat Rice Noodle w/ Beef		Pho Thap Cam		Japanese Soup U-don w/ Chicken		Taiwanese Braised Minced Pork w/ Boiled Egg, Rice						
	139	6	7	156	9	5	91	7	2	128	12	2	142	7	7
Salad Box	Grilled Bacon Caesar		Japanese Soba Noodle in Yuzu Dressing		(V) Mediterranean Chopped Salad in Italian Dressing		German Potato Salad		Mixed Kale Salad w/ Parma Ham						
	196	10	13	140	6	4	150	2	11	194	10	9	185	8	13
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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,



