



DISCLAIMER:

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

Jun 9 - 13

WEEKLY MENU



7 / /								
	09/06 Monday	10/06 Tuesday	11/06 Wednesday	12/06 Thursday	13/06 Friday			
SOCIAL KITCHE	N Monday։ 11:00am - 1:30լ	pm; Tuesday to Friday: 11	:30am - 2:30pm					
Meal A \$40 Takeaway \$37 Dine-in	Creamy Spinach & Chicken Casserole w/ Rice OR Maccaroni	Beef Bourguignon w/ Rice	Spaghetti Carbonara	Roasted Chicken Steak in Gravy w/ Rice OR Fusilli	Indian Butter Chicken w/ Rice			
Meal B \$40 Takeaway \$37 Dine-in	BBQ Pork Stew w/ Rice	Baked Fish Fillet in Cream Sauce w/ Rice OR Penne	Stir-fried Chicken w/ Chili Bean Sauce & Pepper, Rice	Double Cooked Pork Belly w/ Rice	Wok-fried Beef w/ Assorted Mushroom, Rice			
Meal C \$37 Takeaway \$34 Dine-in	(Vegan) Braised Hairy Gourd w/ Glass Noodle & Enoki Mushroom, Rice	(Vegan) Omni-Meat Mapo Tofu w/ Rice	(Vegan) Local Planted Organic Veggie Ratatouille w/ Rice	(Vegan) Sweet & Sour Wheat Gluten w/ Rice	(V) Creamy Porcini Mushroom Sauce Farfalle			
Bowl \$40	Stir-fried U-don w/ Beef	Chicken Laksa	Taiwanese Soup Noodle w/ Beef	Tteok-Bokki	Japanese Char Siu Ramen			
LEO'S Monday:	7:00am - 3:00pm; Tuesday	to Friday։ 7։00am - 4։00p։	n					
Salad Box \$36	Chicken Caesar	(V) Greek Salad	Tuna Nicoise	(V) Japanese Cold U-don in Sesame Dressing	Ham Pasta Salad in Mayonnaise			
PIAZZA PIZZA I	Monday: 12:15pm - 1:15pm;	Tuesday to Friday: 1:15pr	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 S ENJOY	Allergens and descriptive icons a helping students to make		From cage-free eggs to low-carbon for sustainability is incorporated through					



helping students to make informed dietary choices

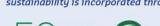




















Jun 9 - 13

WEEKLY MENU



	09/06 Monday		10/06 Tuesday		11/06 Wednesday		12/06 Thursday		13/06 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	Creamy Spinach & Chicken Casserole w/ Rice OR Macaroni		Beef Bourguignon w/ Rice		Spaghetti Carbonara		Roasted Chicken Steak in Gravy w/ Rice OR Fusilli		Indian Butter Chicken w/ Rice						
	136	7	7	192	15	10	199	8	9	143	10	4	177	7	8
Meal B	BBQ Pork Stew w/ Rice		in	Baked Fish Fillet in Cream Sauce w/ Rice OR Penne		Stir-fried Chicken w/ Chili Bean Sauce & Pepper, Rice		Double Cooked Pork Belly w/ Rice		Wok-fried Beef w/ Assorted Mushroom, Rice					
	138	10	5	187	16	10	156	9	8	186	8	10	165	10	8
Meal C	(Vegan) Braised Hairy Gourd w/ Glass Noodle & Enoki Mushroom, Rice		(Vegan) Omni Meat Mapo Tofu w/ Rice		(Vegan) Local Planted Organic Veggie Ratatouille w/ Rice		(Vegan) Sweet & Sour Wheat Gluten w/ Rice		(V) Creamy Porcini Mushroom Sauce Farfalle						
	118	4	6	150	5	5	91	2	3	163	10	6	175	8	8
Bowl	Stir-fried U-don w/ Beef		Chicken Laksa		Taiwanese Soup Noodle w/ Beef		Tteok-Bokki		Japanese Char Siu Ramen						
	172	9	5	178	7	10	158	8	9	188	5	9	211	12	12
Salad Box	Chicken Caesar		(V) Greek Salad		Tuna Nicoise		(V) Japanese Cold U-don in Sesame Dressing		Ham Pasta Salad in Mayonnaise						
	110	17	5	111	3	9	109	6	6	165	10	5	171	5	12
														·	



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











sustainability is incorporated throughout our menus





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



