









DISCLAIMER:

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

Jun 16 - 20

WEEKLY MENU



X My C	The state of the s				A MU A M			
	16/06 Monday	17/06 Tuesday	18/06 Wednesday	19/06 Thursday	20/06 Friday			
SOCIAL KITCHE	N Monday: 11:00am - 1:30	Opm; Tuesday to Friday: 11	:30am - 2:30pm					
Meal A \$40 Takeaway \$37 Dine-in	Braised Beef in Portuguese Sauce w/ Rice	Grilled Chicken Steak in Onion Sauce w/ Rice	Thai Red Curry Pork w/ Rice	Chicken a-la-king w/ Rice OR Spaghetti	Tori Karaage w/ Cross Trax Fries [\$46]			
Meal B \$40 Takeaway \$37 Dine-in	Stir-fried Chicken in Black Bean Sauce w/ Oyster King Mushroom, Rice	Braised Beef Brisket w/ Radish, Rice	Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni	Pork Shogayaki w/ Rice	Baked Fish Florentine w/ Rice OR Penne			
Meal C \$37 Takeaway \$34 Dine-in	(Vegan) Trio Tomato Fusilli	(V) Pumpkin Alfredo Farfalle	(V) Stir-fried Egg Noodle w/ Assorted Vegetable	(V) Aubergine Korma w/ Pita Bread Or Rice	(Vegan) Shiitake Lentil Bolognaise w/ Rice			
Bowl \$40	Stir-fried Flat Rice Noodle w/ Pork	Dried Taiwanese Noodle w/ Minced Pork & Mushroom	Shanghainese Soup Noodle w/ Chicken	Pho Thap Cam	Barbecued Pork Fried Rice			
LEO'S Monday:	7:00am - 3:00pm; Tuesday	∕ to Friday: 7:00am - 4:00pi	m					
Salad Box \$36	Grilled Bacon Caesar	Japanese Soba Noodle in Yuzu Vinegar	Mixed Kale Salad w/ Parma Ham	(V) Mediterranean Chopped Salad in Italian Dressing	Thai Beef Salad in Sweet Chili Sauce			
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	Allergens and descriptive icons	are displayed on our daily menu,	From cage-free eggs to low-carbon fo	potprint produce,				



helping students to make informed dietary choices





















Jun 16 - 20

WEEKLY MENU



	16/06 Monday		17/06 Tuesday		18/06 Wednesday		19/06 Thursday		20/06 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	Braised Beef in Portuguese Sauce w/ Rice		Grilled Chicken Steak in Onion Sauce w/ Rice		Thai Red Curry Pork w/ Rice		Chicken a-la-king w/ Rice OR Spaghetti		Tori Karaage w/ Cross Trax Fries						
	164	6	7	175	9	5	179	5	9	176	12	16	269	10	15
Meal B	Stir-fried Chicken in Black Bean Sauce w/ Oyster King Mushroom, Rice				Braised Beef Brisket w/ Radish, Rice		Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni		Pork Shogayaki w/ Rice			Baked Fish Florentine w/ Rice			
	129	9	5	124	10	5	144	11	4	163	6	5	152	12	5
Meal C	(Vegan) Trio Tomato Fusilli			(V) Pumpkin Alfredo Farfalle		(V) Stir-fried Egg Noodle w/ Assorted Vegetable		(V) Aubergine Korma w/ Pita Bread Or Rice		(Vegan) Shiitake Lentil Bolognaise Penne					
	150	5	3	161	4	9	190	5	7	134	3	8	190	8	4
Bowl	Stir-fried Flat Rice Noodle w/ Pork		Dried Taiwanese Noodle w/ Minced Pork & Mushroom		Shanghainese Soup Noodle w/ Chicken		Pho Thap Cam		Barbecued Pork Fried Rice						
	156	9	5	130	4	6	128	11	5	91	7	2	153	5	3
Salad Box	Grilled Bacon Caesar		Japanese Soba Noodle in Yuzu Vinegar		Mixed Kale Salad w/ Parma Ham		(V) Mediterranean Chopped Salad in Italian Dressing		Thai Beef Salad in Sweet Chili Sauce						
	196	10	13	140	6	4	185	8	13	150	2	11	110	5	5
	1						1						_		



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, sustainability is incorporated throughout our menus







