









DISCLAIMER:

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

WEEKLY MENU



KGV

7 / C								
	18/08 Monday	19/08 Tuesday	20/08 Wednesday	21/08 Thursday	22/08 Friday			
SOCIAL KITCHEN	N Monday to Friday: 1	1:30am - 2:30pm						
Meal A \$41 Takeaway \$38 Dine-in		Bacon Mac & Cheese	Chicken & Mushroom Stew w/ Spaghetti OR Rice	Lemongrass Pork Chop w/ Rice	Tori Karaage w/ Cross Trax Fries [\$47]			
Meal B \$41 Takeaway \$38 Dine-in		Stir-fried Chicken w/ Chili Bean Sauce, Rice	Wok-fried Beef w/ Bell Pepper, Rice	Baked Fish Florentine w/ Penne	Braised Beef w/ Radish, Rice			
Meal C \$38 Takeaway \$35 Dine-in		(Vegan) Organic Veggie Ratatouille w/ Rice	(Vegan) Mixed Bean Stew w/ Rice OR Pita Bread	(Vegan) Omni-Meat Mapo Tofu w/ Rice	(V) Pumpkin Alfredo w/ Farfalle			
BOWL Monday:	12:15pm - 1:15pm; Tue	sday to Friday: 1:15pm - 2:1	5pm					
Bowl \$41		Malaysian Kway Teow	Tteok-Bokki	Dried U-don w/ Japanese Curry Chicken	Stir-fried Egg Noodle w/ Pork			
LEO'S Monday: 7	7:00am - 3:00pm; Tues	day to Friday: 7:00am - 4:00	pm					
Salad Box \$36		(V) Greek Salad	Japanese Green Tea Soba	(V) Potato & Apple Salad Thousand Island Dressing	Mixed Kale Salad w/ Chicken in Italian Dressing			
PIAZZA PIZZA M	onday: 12:15pm - 1:15	pm; Tuesday to Friday: 1:15	pm - 2:15pm					
Pizza A \$30		Pepperoni & Cheese	Chicken & Mushroom	Carbonara Pizza	Meat Lover			
Pizza B (Vegetarian) \$30		(V) Margherita	(V) Marinara	(V) Margherita	(V) Trio Cheese			
GO & ENJOY		icons are displayed on our daily menu, o make informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated throu					

WEEKLY MENU



	18/08 Monday		19/08 Tuesday		20/08 Wednesday		21/08 Thursday		22/08 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				Bacon Mac & Cheese		Chicken & Mushroom Stew w/ Spaghetti OR Rice		Lemongrass Pork Chop w/ Rice		Tori Karaage w/ Cross Trax Fries					
				201	7	12	174	15	8	155	7	5	269	10	15
Meal B				Stir-fried Chicken w/ Chili Bean Sauce, Rice			Wok-fried Beef w/ Bell Pepper, Rice		Baked Fish Florentine w/ Penne		Braised Beef w/ Radish, Rice				
				144	10	4	165	10	8	152	12	5	124	10	5
Meal C	•			(Vegan) Organic Veggie Ratatouille w/ Rice			(Vegan) Mixed Bean Stew w/ Rice OR Pita Bread		(Vegan) Omni-Meat Mapo Tofu w/ Rice		(V) Pumpkin Alfredo w/ Farfalle				
				103	3	2	129	8	2	150	5	5	161	4	9
Bowl				Malaysian Kway Teow		Tteok-Bokki		Dried U-don w/ Japanese Curry Chicken		Stir-fried Egg Noodle w/ Pork					
				193	6	11	188	5	9	175	11	7	150	9	4
Salad Box				(V) Greek Salad			Japanese Green Tea Soba		(V) Potato & Apple Salad Thousand Island Dressing		Mixed Kale Salad w/ Chicken in Italian Dressing				
				111	3	9	140	6	4	141	2	13	140	8	8
GO & ENJOY		Allergens and descriptive icons are displayed on our daily menu,						From cage-free eggs to low-carbon footprint produce,							



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











sustainability is incorporated throughout our menus







