









DISCLAIMER:

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

WEEKLY MENU



7 190								
	25/08 Monday	26/08 Tuesday	27/08 Wednesday	28/08 Thursday	29/08 Friday			
SOCIAL KITCHE	N Monday: 10:30am - 1:	30pm (Lunch: 11:30 - 1:30p	om); Tuesday to Friday: 10:	30am - 2:30pm (Lunch: 11:	:30am - 2:30pm)			
Meal A \$41 Takeaway \$38 Dine-in	Teriyaki Chicken Steak w/ Rice	Beef Chili-con-Carne w/ Rice OR Penne	Thai Green Pork Curry w/ Rice OR Pita Bread	Chicken a-la-king w/ Rice	Sweet & Sour Pork w/ Rice			
Meal B \$41 Takeaway \$38 Dine-in		Braised Chicken & Potato in Oyster Sauce w/ Rice	Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni	Beef Goulash w/ Rice OR Fusilli	Coq au Vin w/ Linguini OR Rice			
Meal C \$38 Takeaway \$35 Dine-in	(Vegan) Braised E-Fu Noodles w/ Assorted Mushroom	(V) Creamy Truffle Sauce Penne	(Vegan) Braised White Gourd w/ Tofu Puff & Pried Bean Curd Stick, Rice	(V) Stir-fried Korean Glass Noodle w/ Assorted Vegetable	(Vegan) Channa Masala w/ Rice OR Pita Bread			
BOWL Monday:	12:00pm - 1:15pm; Tues	day to Friday: 1:15pm - 2:1	5pm					
Bowl \$41		BBQ Pork Fried Rice	Shanghainese Vegetable Rice w/ Grilled Chicken	Taiwanese Braised Minced Pork w/ Boiled Egg, Rice	Stir-fried Flat Rice Noodle w/ Beef			
LEO'S Café Mor	nday: 7:00am - 3:00pm; T	uesday to Friday: 7:00am -	4:00pm					
Salad Box \$36	Grilled Bacon Caesar	(V) Japanese Cold U-don in Sesame Dressing	Potato & Chicken Salad in Thousand Island Dressing	(V) Mediterranean Chopped Salad in Italian Dressing	Tuna Nicoise			
PIAZZA PIZZA N	Monday: 12:00pm - 1:15pı	m; Tuesday to Friday: 1:15p	om - 2:15pm					
Pizza A \$30		Ham & Cheese	Chicken & Mushroom	Mexican Chorizo & Cheese	Meat Lover			
Pizza B (Vegetarian) \$30		(V) Margherita	(V) Marinara	(V) Margherita	(V) Trio Cheese			
GO & ENJOY		ons are displayed on our daily menu, nake informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated throu					





















WEEKLY MENU



	25/08 Monday		26/08 Tuesday		27/08 Wednesday		28/08 Thursday		29/08 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	Teriyaki Chicken Steak w/ Rice			Beef Chili-con-Carne w/ Rice OR Penne		Thai Green Pork Curry w/ Rice OR Pita Bread		Chicken a-la-king w/ Rice			Sweet & Sour Pork w/ Rice				
	156	7	4	140	8	5	165	6	8	176	12	16	212	12	10
Meal B				Braised Chicken & Potato in Oyster Sauce w/ Rice		Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni		Beef Goulash w/ Rice OR Fusilli		Coq au Vin w/ Linguini OR Rice					
				139	11	4	144	11	4	186	11	6	132	4	5
Meal C	(Vegan) Braised E-Fu Noodles w/ Mushroom			(V) Creamy Truffle Sauce Penne		(Vegan) Braised White Gourd w/ Tofu Puff & Dried Beancurd Stick, Rice		(V) Stir-fried Korean Glass Noodle w/ Assorted Vegetable		(Vegan) Channa Masala w/ Rice OR Pita Bread					
	195	5	11	198	6	12	147	7	5	159	4	9	126	3	4
Bowl				BBQ Pork Fried Rice			Shanghainese Vegetable Rice w/ Grilled Chicken		Taiwanese Braised Minced Pork w/ Boiled Egg, Rice		Stir-fried Flat Rice Noodle w/ Beef				
				179	9	10	155	10	5	148	7	8	166	10	8
Salad Box	Grilled Bacon Caesar		(V) Japanese Cold U-don in Sesame Dressing		Potato & Chicken Salad in Thousand Island Dressing		(V) Mediterranean Chopped Salad in Italian Dressing		Tuna Nicoise						
	196	10	13	165	10	5	175	10	13	150	2	11	109	6	6
GO & ENJOY		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							



















