









DISCLAIMER:

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

WEEKLY MENU



7 /9 0	<u> </u>											
	01/09 Monday	02/09 Tuesday	03/09 Wednesday	04/09 Thursday	05/09 Friday							
SOCIAL KITCHEN Monday: 10:30am - 1:30pm (Lunch: 11:30 - 1:30pm); Tuesday to Friday: 10:30am - 2:30pm (Lunch: 11:30am - 2:30pm)												
Meal A \$41 Takeaway \$38 Dine-in	Braised Diced Chicken in Sweetcorn Sauce w/ Rice	Spaghetti Carbonara	Grilled Chicken Steak in Onion Sauce w/ Rice	Beef Rendang w/ Rice	Tori Karaage w/ Cross Trax Fries [\$47]							
Meal B \$41 Takeaway \$38 Dine-in	Tomato & Beef Stew w/ Rice OR Linguini	Wok-fried Beef w/ Leek & Mushroom, Rice	Baked Fish Fillet in Spinach Cream Sauce w/ Macaroni	Stir-fried Chicken & Assorted Mushroom in Black Bean Sauce w/ Rice	Braised Pork Loin in Porcini Mushroom Sauce w/ Rice OR Penne							
Meal C \$38 Takeaway \$35 Dine-in	(V) Baked Organic Veggie in Portuguese Sauce w/ Rice	(Vegan) Assorted Veggie Ratatouille w/ Rice	(V) Scrambled Egg & Tomato w/ Rice	(V) Cauliflower Alfredo Farfalle	(Vegan) Braised Eggplant & Omni-Meat w/ Rice (Sichuan Style)							
BOWL Monday to Friday: Break 10:55am - 11:15am/ Monday: Lunch 12:00nn - 1:15pm; Tuesday to Friday: Lunch 1:15pm - 2:15pm												
Bowl \$41	Stir-fired Shanghainese Noodle w/ Pork	Pad Thai w/ Chicken	Yeung Chow Fried Rice	Zha Jiang Mian	Stir-fried U-don w/ Assorted Seafood							
LEO'S Café Monday: 7:00am - 3:00pm; Tuesday to Friday: 7:00am - 4:00pm												
Salad Box \$36	Smoked Salmon Caesar	(V) Greek Salad	German Potato Salad	Japanese Green Tea Soba (Yuzu Dressing)	Mixed Kale Salad w/ Parma Ham (Italian Dressing)							
PIAZZA PIZZA I	Monday: 12:00pm - 1:15pm	; Tuesday to Friday: 1:15p	m - 2:15pm									
Pizza A \$30	Bacon & Cheese	Chicken & Mushroom	Pepperoni & Cheese	Ham & Cheese	Meat Lover							
Pizza B (Vegetarian) \$30	Marinara	Trio Cheese	Margherita	Marinara	Trio Cheese							
GO & ENJOY		s are displayed on our daily menu, ke informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated throu									





















Sep 1 - 5

WEEKLY MENU



	01/09 Monday		02/09 Tuesday		03/09 Wednesday		04/09 Thursday		05/09 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 Diced Chicken in Sweetcorn Sauce w/ Rice		Spaghetti Carbonara		Grilled Chicken Steak in Onion Sauce w/ Rice		Beef Rendang w/ Rice			Tori Karaage w/ Cross Trax Fries [\$47]					
	152	11	6	199	8	9	175	9	5	174	8	12	269	10	15
Meal B	Tomato & Beef Stew w/ Rice OR Linguini		Wok-fried Beef w/ Leek & Mushroom, Rice		Baked Fish Fillet in Spinach Cream Sauce w/ Macaroni		Stir-fried Chicken & Assorted Mushroom in Black Bean Sauce w/ Rice		Braised Pork Loin in Porcini Mushroom Sauce w/ Rice OR Penne						
	157	11	6	165	11	8	193	11	9	126	9	4	158	10	6
Meal C	(V) Baked Organic Veggie in Portuguese Sauce w/ Rice		(Vegan) Assorted Veggie Ratatouille w/ Rice		(V) Scrambled Egg & Tomato w/ Rice		(V) Cauliflower Alfredo Farfalle		(Vegan) Braised Eggplant & Omni-Meat w/ Rice (Sichuan Style)						
	114	3	4	103	3	2	133	7	6	145	8	11	194	9	9
Bowl	Stir-fried Shanghainese Noodle w/ Pork		Pad Thai w/ Chicken		Yeung Chow Fried Rice		Zha Jiang Mian			Stir-fried U-don w/ Assorted Seafood					
	191	8	11	175	9	8	139	6	7	168	6	9	189	6	9
Salad Box	Smoked Salmon Caesar		(V) Greek Salad		German Potato Salad		Japanese Green Tea Soba			Mixed Kale Salad w/ Parma Ham					
	171	9	12	111	3	9	194	10	9	140	6	4	185	8	13



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







