









DISCLAIMER:

WEEKLY MENU



A 37 C	<u> </u>										
	27/10 Monday	28/10 Tuesday	29/10 Wednesday	30/10 Thursday	31/10 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	Creamy Sweetcorn & Chicken Stew w/ Rice	Spaghetti Carbonara		Lemongrass Pork Chop w/ Rice	Thai Style Barbecued Chicken Steak w/ Rice						
Meal B \$41 Takeaway \$38 Dine-in	Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni	Braised Chicken & Oyster Mushroom in Chili Bean Sauce w/ Rice		Tomato & Beef Casserole w/ Rice OR Penne	Thai Green Curry Pork w/ Rice OR Pita Bread						
Meal C \$38 Takeaway \$35 Dine-in	(Vegan) Stir-fried Organic Eggplant & Omni-Meat w/ Rice	(Vegan) Mexican Bean Stew w/ Rice		(Vegan) Aloo Gobi w/ Rice OR Pita Bread	(Vegan) Thai Style Sauteed Assorted Organic Veggie w/ Rice						
BOWL Monday	to Friday: Break 10:55am	- 11:15am/ Monday: Lunch	12:00nn - 1:15pm; Tuesda	y to Friday: Lunch 1:15pm	ı - 2:15pm						
Bowl \$41	Stir-fried Egg Noodle w/ Pork	Pho Thap Cam		Shanghainese Soup Noodle w/ Chicken	Thai Style Stir-Fried Flat Rice Noodles w/ Beef in Gravy						
LEO'S Café Monday: 7:00am - 3:00pm; Tuesday to Friday: 7:00am - 4:00pm											
Salad Box \$36	Grilled Bacon Caesar	Mediterranean Chopped Salad w/ Chicken		Japanese Soba Noodle	(V) Potato & Apple Salad in Thousand Island Dressing						
PIAZZA PIZZA Monday: 12:00pm - 1:15pm; Tuesday to Friday: 1:00pm - 2:15pm											
Pizza A \$30	Ham & Cheese	Pepperoni & Cheese		Bacon & Cheese	Chicken & Mushroom						
Pizza B (Vegetarian) \$30	Marinara	Margherita		Trio Cheese	Marinara						
GO S ENJOY		s are displayed on our daily menu, ke informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated throu								

WEEKLY MENU



	27/10 Monday		28/10 Tuesday		29/10 Wednesday		30/10 Thursday			31/10 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 Sweetcorn & Chicken Stew w/ Rice		Spaghetti Carbonara				Lemongrass Pork Chop w/ Rice		Thai Style Barbecued Chicken Steak w/ Rice						
	140	7	5	199	8	9				155	7	5	145	11	6
Meal B	Baked Fish Fillet in Tomato Concasse w/ Rice OR Macaroni		Braised Chicken & Oyster Mushroom in Chili Bean Sauce w/ Rice					Tomato & Beef Casserole w/ Rice OR Penne		Thai Green Curry Pork w/ Rice OR Pita Bread					
	144	11	4	133	9	3				120	9	3	165	6	8
Meal C	Stir-fried Organic Eggplant & Omni-Meat w/ Rice		Mexican Bean Stew w/ Rice					Aloo Gobi w/ Rice OR Pita Bread		Thai Style Sauteed Assorted Organic Veggie w/ Rice					
	194	9	9	145	6	6				156	3	10	144	3	8
Bowl	Stir-fried Egg Noodle w/ Pork		Pho Thap Cam					Shanghainese Soup Noodle w/ Chicken		Thai Style Stir-fried Flat Rice Noodle w/ Beef in Gravy					
	159	9	5	91	7	2				128	11	5	162	7	8
Salad Box	Grilled Bacon Caesar		Mediterranean Chopped Salad w/ Chicken					Japanese Soba Noodle		Noodle	Potato & Apple Salad in Thousand Island Dressing				
	196	10	13	159	2	12				140	6	4	141	2	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







