









#### DISCLAIMER:

### Nov 17 - 21

## **WEEKLY MENU**



	17/11 Monday	18/11 Tuesday	19/11 Wednesday	20/11 Thursday	21/11 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	Thai Green Curry Pork w/ Rice	Roasted Chicken Steak in Gravy w/ Rice	Lemongrass Pork Chop w/ Rice	Tori Karaage w/ Cross Trax Fries [\$47]								
Meal B \$41 Takeaway \$38 Dine-in	Stir-fried Beef & Assorted Mushroom w/ Rice	Pork Shogayaki w/ Rice	Tomato & Beef Casserole w/ Spaghetti OR Rice	Baked Fish Fillet in Tomato Concasse w/ Rice OR Farfalle								
Meal C \$38 Takeaway \$35 Dine-in	(V) Pumpkin Alfredo Penne	(Vegan) Mexican Mixed Bean Stew w/ Fusilli ☑	(V) Truffle Mushroom Sauce Spaghetti	(V) Braised Assorted Organic Veggie in Red Fermented Beancurd w/ Rice								
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-fried U-don w/ Chicken	Dried Taiwanese Noodle w/ Beef Brisket	Japanese Red Miso Soup U-don w/ Chicken (Pre-order Available)	Taiwanese Braised Minced Pork w/ Boiled Egg, Rice								
LEO'S Café   Monday: 7:00am - 3:00pm; Tuesday to Friday: 7:00am - 4:00pm												
Salad Box \$36	Smoked Salmon Caesar	(V) Japanese Cold U-don in Sesame Dressing	Mixed Kale Salad w/ Parma Ham	Tuna Nicoise								
PIAZZA PIZZA   Monday: 12:00pm - 1:15pm; Tuesday to Friday: 1:00pm - 2:15pm												
Pizza A \$30	Ham & Cheese	Beef Bolognaise Pizza	Bacon & Cheese	Chicken & Mushroom								
Pizza B (Vegetarian) \$30	Marinara	Trio Cheese	Margherita	Marinara								
GO & ENJOY		s are displayed on our daily menu,	From cage-free eggs to low-carbon									



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



















## Nov 17 - 21

# WEEKLY MENU



	17/11 Monday		18/11 Tuesday		19/11 Wednesday		20/11 Thursday			21/11 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	Thai Green Curry Pork w/ Rice		Roasted Chicken Steak in Gravy w/ Rice		Lemongrass Pork Chop w/ Rice		Tori Karaage w/ Cross Trax Fries								
	165	6	8	143	10	4	155	7	5	269	10	15			
Meal B	Stir-fried Beef & Assorted Mushroom w/ Rice		Pork Shogayaki w/ Rice		Tomato & Beef Casserole w/ Spaghetti OR Rice		Baked Fish Fillet in Tomato Concasse w/ Rice OR Farfalle				,				
	156	9	6	163	6	5	120	9	3	144	11	4			
Meal C	Pumpkin Alfredo Penne		Mexican Mixed Bean Stew Fusilli		Truffle Mushroom Spaghetti		Braised Assorted Veggie in Red Fermented Beancurd w/ Rice								
	161	4	9	145	6	6	198	6	12	159	8	7			
Bowl	Stir-fried U-don w/ Chicken		Dried Taiwanese Noodle w/ Beef Brisket		Japanese Red Miso Soup U-don w/ Chicken		Taiwanese Braised Minced Pork w/ Boiled Egg, Rice								
	162	9	5	124	10	5	155	10	4	144	7	7			
Salad Box	Smoked Salmon Caesar		Japanese Cold U-don in Sesame Dressing		Mixed Kale Salad w/ Parma Ham		Tuna Nicoise								
	171	9	12	165	10	5	185	8	13	109	6	6			



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From cage-free eggs to low-carbon footprint produce, sustainability is incorporated throughout our menus







