









DISCLAIMER:

WEEKLY MENU



	01/12 Monday	02/12 Tuesday	03/12 Wednesday	04/12 Thursday	05/12 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	Beef Bolognaise Spaghetti		SHANGHAI PROMOTION [\$47] 1. Braised Pork in Brown Sauce 2. Stir-fried Bok Choy w/ Mushroom 3. Steamed Rice	Bacon Mac & Cheese	Tori Karaage w/ Cross Trax Fries [\$47]							
Meal B \$41 Takeaway \$38 Dine-in	Braised Chicken & Potato w/ Rice		Coq au Vin w/ Rice	Braised Beef w/ Enoki Mushroom & Bell Pepper, Rice	Baked Fish Florentine w/ Rice OR Macaroni							
Meal C \$38 Takeaway \$35 Dine-in	(V) Baked Organic Veggie in Portuguese Sauce w/ Rice		(V) Truffle Mushroom Sauce Penne	(Vegan) Aloo Gobi w/ Rice OR Pita Bread	(V) Stir-fried Egg Noodle w/ Assorted Vegetable							
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 Flat Rice Noodle w/ Pork		Dried Taiwanese Noodle w/ Beef Brisket	Japanese Red Miso Soup U-don w/ Chicken	Taiwanese Braised Minced Pork & Boiled Egg w/ Rice							
LEO'S Café Monday: 7:00am - 3:00pm; Tuesday to Friday: 7:00am - 4:00pm												
Salad Box \$36	Smoked Salmon Caesar	<u>(a</u>	Japanese Soba Noodle in Yuzu Dressing	Thai Chicken Salad in Sweet Chili Sauce	Mixed Kale Salad w/ Parma Ham							
PIAZZA PIZZA Monday: 12:00pm - 1:15pm; Tuesday to Friday: 1:00pm - 2:15pm												
Pizza A \$30	Ham & Cheese		Bacon & Cheese	Chicken & Mushroom	Meat Lover							
Pizza B (Vegetarian) \$30	Marinara	G William	Trio Cheese	Margherita	Trio Cheese							
GO S ENJOY		are displayed on our daily menu, se informed dietary choices	From cage-free eggs to low-carbon sustainability is incorporated throu									



helping students to make informed dietary choices





















Dec 1 - 5

WEEKLY MENU



	01/12 Monday		02/12 Tuesday		03/12 Wednesday		04/12 Thursday		05/12 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	Beef Bolognaise Pasta					Braised Pork Belly in Brown Sauce Stir-fried Bok Choy w/ Mushroom Steamed Rice		Bacon Mac & Cheese		Tori Karaage w/ Cross Trax Fries					
Meal B	Braised Chicken & Potato w/ Rice					Coq au Vin w/ Rice		Braised Beef w/ Enoki Mushroom & Bell Pepper, Rice		Baked Fish Florentine w/ Rice OR Macaroni					
Meal C	Baked Organic Veggie in Portuguese Sauce w/ Rice				Truffle Mushroom Sauce Pasta		Aloo-Gobi w/ Rice OR Pita Bread		Stir-fried Egg Noodle w/ Assorted Vegetable						
Bowl	Stir-frie	d Flat Rice w/ Pork	Noodle					Taiwanese / Beef Brisl			se Red Mis			/anese Bra ed Pork w/	
Salad Box	Smoked Salmon Caesar				Japanese Soba Noodle in Yuzu Dressing			Thai Chicken Salad in Sweet Chili Sauce		Mixed Kale Salad w/ Parma Ham					
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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







