## Dinner Menu (Date 21- 27 April 2024)

21-Sunday	22-Monday	23-Tuesday	24-Wednesday	25-Thursday	26-Friday	27-Saturday
Grilled Chicken with Sticky	Fried Chicken with Sticky Rice	Pork Chop Steak	In Stant No Rice Roasted Duck	American Fried Rice	Grilled Chicken with Rice	Nachos Meat Sauce
Eringii Mushroom	Four Kind of Vegetables in Chinese Gravy Sauce	Stir Fried cabbage with oyster sauce	kale with Shitake Mushroom	Stir-fried broccoli with carrots	Fried Carrot Corn	Stir Fried garden beans with oyster sauce
Seafood Tamarind Sauce	Seafood Tamarind Sauce	Fried Chickenball	Chicken Satay/Pork Satay	Japanese Chicken Curry	Spicy Pork	Bacon Wrapped Sausage
Grilled Tomatoes	Tomato Cheese	Grilled cauliflower Parmigiana	Grilled mixed vegetable topped with tomato sauce	Baked Penne & brocoli with cheese	Boiled vegetable stick with tapenade sauce	Spinach Baked with Cheese
Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast
Macaroni with Tomata	Beef bolognese	Pasta Tomato Sauce	Macaroni with Tomata	Pasta Tomato Sauce	Tuna Pasta with Garlic and Pepper	Pasta Tomato Sauce
Fried potato with Onion	Sauteed Potatoes	Mashed potato	Fried potato with Onion	Sweet Pototoes	Sauteed potato with garlic	Roasted Potatoes
Yellow Fruit Curry	Stir fried tofu with pepper & bell pepper	Deep fried corn cake	Vegetable green curry	Salad roll	Vegetable curry	Stir fried tofu with garlic
Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice	Steamed Rice
Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry
	รายการก	Salad Ba ภาหารอาจมีการเปลี่ยนแปลงได้ตามความเห	ar with Dressing /Fresh Fruits in S	eason	ailahla	
Chicken - Red	Beef, Lamb - Brown	Duck - Orange	Pork - Pink	Seafood - Blue	Vegetable- Green	GF = Gluten Free meal
		*** Calories (Kcal)	/ 1 serving size ค่าพลังงาน (Kcal) ต่อ	1 หน่วยบริโภค***	·	