

Lunch Menu ( Date 01-06 April 2024)

	01-Monday	02 -Tuesday	03.-Wednesday	04-hursday	05-Friday	06-Saturday
Special food	Baked Chicken with Garlic and Pepper	Mhee Hun Kadook Moo	Fried Breaded Chicken	Noodle with Chicken Curry and Comdiments	Grilled Tenderloin with 3 Sauces	Crab Fried Rice/Fried Egg
Asian GF	Chinese kale with Shitake Mushroom	Stir-fried papaya with egg	Fried white cabbage	Fried Pumpkin with Egg	mixed vegetable stire-fried	Stir Fried Culifliwer & carrot
Asian Food	Accacia leave omelette & in sour spicy soup	Boiled Chicken in soy sauce	Boiled pork ribs with sweet radish	Coconut milk curry with basil fish	Chicken Massaman Curry	Green Curry with Chicken
	Southern Styled Pork Stew	Stir-fried fish with soybean paste	Stir-fried chicken pieces with chili paste	Stir-fried pork with garlic	Tom Yum Seafood	Boiled fish in soy sau
Western GF	Grilled Fish with BBQ Sauce	Beef stewed	Fish steak with lemon cream sauce	Grilled Chicken with Lemon Butter Sauce	Braised Chicken with BBQ Sauce	Beef stewed
Pasta	Fettucine	Linguine	Gnoccgghi	Farfalle	Linguine	Penne
Sauce	Cabonara	Pasto Sauce	Tomato Sauce	Beef bolognese	Cabonara	Tomato Sauce
Potato	Potato with Onion	Sauteed potato with Herbs	Honey potato	Sauteed potato with Rosemary	Baked potatoes with Garlic	Potato fried with butter
Vegan/HOT	Boiled vegetables	Boiled vegetables	Boiled vegetables	Fried vegetables, tomato sauce	Boiled vegetables	Boiled vegetables
Vegan/THAI	Indian curry with white tofu	Massaman Curry with Tofu	Stir Fried Eggplant with Basil Tofu	Chana Masala	Yellow Fruit Curry	Tofu Mushroom Tom Yum
Rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice
Rice	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry

Salad Bar with Dressing /Fresh Fruits in Season