

Lunch Menu (Date 21- 27 April 2024)

	21-Sunday		23-Tuesday	24-Wednesday	25-Thursday	26-Friday	27-Saturday
Special food	BBQ Pork Ribs	Grilled sea bass with teriyaki sauce/garlic fried rice/side dishes	Vietnamese Chicken Noodles	หมูทอดทงคัตสึ/Pork Tonkatsu	Thai papaya salad/sticky rice	Fish and Chips	Red pork noodles
Asian GF	Stir Fried Culifliwer & carrot	Stir Fried Cabbage with Egg	Stir Fried Kale	mixed vegetable stire-fried	Stir Fried vegetable with Egg	Fried white cabbage	Stir Fried Mushrooms
Asian Food	Hang Lay Chicken	Stir Fried Chicken with Yellow Curry Paste	sweet pork	Tom Yum Goong	Eggplant Beef Curry	Boiled pickled cabbage with pork	Baked chicken with vegetable
	Fried Sausages	Clear Soup with Pork and Glass Noodles	Chicken Curry	Panang Chicken	Pork minced pork salad	Chicken and Eggplant Curry	Deep Fried Chicken Roll
Western GF	Teriyaki fish	Grilled Paprika Chicken	Grilled Fish with BBQ Sauce	Beef stewed	Roasted Chicken with Salt and Pepper	Grilled Chicken with Lemon Butter Sauce	Fish steak with lemon cream sauce
Pasta	Gnoccgghi	Spaghetti	Farfalle	Fettucine	Spaghetti	Linguine	Farfalle
Sauce	Pasto Sauce	Tomato Sauce	Beef bolognese	Pasto Sauce	Cabonara	Tomato Sauce	Beef bolognese
Potato	Roasted Sweed potato	Honey potato	Potato fried with butter	Wedged potato	Mashed potatoes	Mashed potato	Fried potatoes with fried shallots
Vegan/HOT	Boiled vegetables	Boiled vegetables	Zucchini with Tomato Sauce	Boiled vegetables	Fried peas with tomato sauce	Boiled vegetables	Boiled vegetables
Vegan/THAI	Stir Fried Green Curry with Tofu and Vegetables	Stir Fried Basil with Protein	Chana Masala	Tofu Fruit Curry	Mixed Vegetable Curry and Tofu	Pav Bhaji	Tofu Panang Curry
Rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice
Rice	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry

Salad Bar with Dressing /Fresh Fruits in Season