Lunch Menu	Date 01- 07	June 2025)

				Menu (Date 01- 07 June 20	· · · · · · · · · · · · · · · · · · ·		
	01-Sunday	02-Monday	03-Tuesday	04-Wednesday	05-Thursday	06-Friday	07-Saturday
Special food	Beef Lasagna	American fried rice/fried chicken/chicken sausage/fried egg	Chicken Biryani	Spicy fried chicken wings	Grilled chicken with lemongrass/sticky rice/Thai papaya salad with dried shrimp	GrilledSeabass with teriyaki sauce/garlic fried rice/side dishes	Pork and Chicken in Gravy Sauce (Rad-Na Moo Noom and Kai)
Asian GF St	tir-fried Asparagus	Stir Fried Cabbage	Stir Fried Kale	mixed vegetable stire-fried	Fried Broccoli Carrot	Fried white cabbage	Stir-friedYam Bean with eggs
Chicke Ba	en nuggets	Chicken Panang Curry	Sour curry of shrimp and mixed vegetables	Stir-fried fish with fermented soybeans	Pork Spareribs Spicy and Sour Soup with Tamarind Leaves	Chicken Massaman Curry	Fried Chicken Rolls
Asian Ba	aked Chicken with Vegetables	Stir-fried Sapam Noodles with Seafoos	Phuket Hong Pork	Green Chicken Curry	Minced Chicken Salad	Stewed Eggs with Tofu	Fried chicken with red sauce
	d Fish with Lemon • Sauce	Beef stewed	Grilled Chicken with Paprika	Beef with pepper sauce	Grilled Fish with BBQ Sauce	Beef stewed	Stir-fried beef with paprika and tri-colored chili peppers
Pasta	Penne	Spaghetti	Farfalle	Fettucine	Spaghetti	Linguine	Farfalle
Chick	en Ham Mushroom Cream Sauce	Tomato Sauce	Beef bolognese	Pasto Sauce	Tomato Sauce	Chicken Ham Mushroom Cream Sauce	Beef bolognese
Potato Potato	eed potato with garlic	Potato fried with butter	Potato with Onion	Wedged Potatoes	french fries	Sweet potato	Fried potatoes with fried shallots
Vegan/HOT m	Boiled vegetables	Boiled vegetables	Pumpkin soup	Boiled vegetables	Spinach Lasagna	Boiled vegetables	Boiled vegetables
Vegan/THAI	table curry	Stir Fried Basil with Protein	Chana Masala	Stir fried rice noodles	Mixed Vegetable Curry and Tofu	Pav Bhaji	Tofu Fruit Curry
왕 Stea 교	med Rice	Steamed rice	Steamed rice	Fried rice with egg	Steamed rice	Vegetable fried rice	Steamed rice
1.1	berry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry

Salad Bar with Dressing /Fresh Fruits in Season Dinner Menu (Date 01- 07 June 2025)

01-Sunday	02-Monday	03-Tuesday	04-Wednesday	05-Thursday	06-Friday	07-Saturday
ried rice with shrimp paste/sweet pork/sweet chicken/side dishes	Stewed Chicken/Boiled Egg Noodles	Beef/Chicken Nachos	Sushi 3 Kinds with Condiments	Fried Breaded Chicken	A la carte food Made to order shrimp, squid, chicken	Korean fried chicken
Stir-friedYam Bean with eggs	Four Kind of Vegetables in Chinese Gravy Sauce	Stir fried morning glory with soybean	Chinese kale with Shitake Mushroom	Stir-fried broccoli with carrots	Fried Carrot Corn	Stir Fried garden beans with oyster sauce
Beef Panang Curry	Fried Chicken Dumplings	Stir-fried Chicken with Cashew Nuts	Stir-fried Beef with Oyster Sauce	Fried Chickenball	Sausage stir-fried in red sauce	Steamed sea bass with lemon
Glass noodle seafood salad	Grilled Beef with Spicy Dipping Sauce	Fried sea bass with fish sauce	Chicken nuggets	spicy prawn soup	Chicken Tom Kha	Stir-fried cockles with chili paste
Spinach and Cheese Bake	Tomato Cheese	Grilled cauliflower Parmigiana	Garlic Butter Bread	Baked Penne & brocoli with cheese	Baked Corn Cheese Mashed Potatoes	Tofu Miso Soup
Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast
Pasta Tomato Sauce	Chicken Alfredo Fettuccini	Pasta Tomato Sauce	Fettucine with Garlic and chili with Bacan	Pasta Tomato Sauce	Pasta with Meat Sauce	Pasta Tomato Sauce
Fried potato with Onion	French Fried	Sweet Pototoes	Fried potato with Onion	French Fried	Sauteed potato with garlic	Wedged potato
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
			ar with Dressing /Fresh Fruits in Se		.9.11.	
Chicken - Red	รายการอา Beef, Lamb - Brown	หารอาจมการเปลยนแปลง โดตามความเห Duck - Orange	หมาะสม/Menu changes may be appropr Pork - Pink	riate because order material into av Seafood - Blue	ailable Vegetable- Green	GF = Gluten Free meal
	Been, Banno Brown		/ 1 serving size ค่าพลังงาน (Kcal) ต่อ 1		regetable dreen	ur – uniten rree liitai