Lunch Menu (Date 01-07 September2024)

01-Sunday	02-Monday	03 -Tuesday	04-Wednesday	05-hursday	06-Friday	07-Saturday
Gilled Ham Cheese Sand	wich Baked Chicken with Garlic at Pepper	nd Mhee Hun Kadook Moo	Fish and chips	Crab Fried Rice/Fried Egg	Mexican Spring Rolls with Chicken Ham	Red pork noodles
Fried Carrot Co	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
Pork stewed with vegetabl	omelette & in sour spicy soup	Boiled Chicken in soy sauce	Meatball Soup	Coconut milk curry with basil fish	Stir-fried Hung Lay Chicken	Crispy Three Salad
/Clear Soup with Glass and Fish Tofu	Noodles Southern Styled Pork Stew	Chicken, meatballs stir-fried with green pepper curry paste	Grilled Pork Salad	Stir-fried pork and kale	Tom Yum Seafood	Boiled fish in soy sauce
Grilled chicken Butter	Sauce Grilled Fish with BBQ Sauce	Beef stewed	Grilled Chicken with Mustard	Braised Chicken with BBQ Sauce	Stir-fried beef with paprika and tri-colored chili peppers	Beef stewed
Macaroni	Fettucine	Linguine	Gnoccghi	Farfalle	Linguine	Penne
Cabonara	Tomato Sauce	Pasto Sauce	Beef bolognese	Pesto Sauce	Cabonara	Tomato Sauce
Sauteed potato with gar	lic Potato with Onion	Sauteed potato with Herbs	Honey potato	Sauteed potato with Rosemary	Baked potatoes with Garlic	Potato fried with butter
Boiled vegetables	Boiled vegetables	Vegetable Lasagna	Boiled vegetables	White tofu and shiitake mushroom stew	Boiled vegetables	Vegetable Bolognese Sauce
//Tofu Panang Curry/แกง ยู่ เต้าหู้	พะแนง Indian curry with white tofu	Massaman Curry with Tofu	Stir Fried Eggplant with Basil Tofu	Chana Masala	Yellow Fruit Curry	Tofu Mushroom Tom Yum
Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice	Steamed rice
Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry

Salad Bar with Dressing /Fresh Fruits in Season