			Lunch	Menu (Date 16-22 February 2025	i)		
	16-Sunday	17-Monday	18-Tuesday	19-Wednesday	20-Thursday	21-Friday	22-Saturday
Special food	Fried Shrimp Cake	pork/chicken hotdog/side dish	steamed rice topped with chicken	Fish and chips	Yellow noodles with red pork	PorkTonkatsu	Beef Lasagna
Asian GF	Eringii Mushroom	Stir Fried Cabbage	Stir Fried Kale	mixed vegetable stire-fried	Fried vegetable	Fried white cabbage	Stir Fried Mushrooms
Asian Food	Stir-fried minced chicken with basil	Sea bass panang curry	Spicy minced chicken instant noodles salad	Chicken Massaman Curry	Green Pumpkin Chicken Curry	Green Curry with Chicken	Thai Omelette
Asian	Stewed Pork with Morning Glory	Chicken Tom Kha	Beef Korma	Boiled pickled cabbage with pork	Sausage stir-fried in red sauce	fish maw soup	Stir-fried Pork with Chili Paste
Western GF	Grilled Chicken with Mustard	Chicken Tikka	Grilled Pork with BBQ Sauce	Steak with Gravy Sauce	Grilled Fish with BBQ Sauce	Beef stewed	Grilled Fish with Lemon Butter Sauce
Pasta	Gnoccghi	Spaghetti	Farfalle	Fettucine	Spaghetti	Linguine	Farfalle
Sauce	Tomato Sauce	Chicken Ham Mushroom Cream Sauce	Pasto Sauce	Beef bolognese	Cabonara	Tomato Sauce	Chicken bolognese
Potato	Roasted Sweed potato	french fries	Potato fried with butter	Sweet potato	Fried potatoes with fried shallots	Wedged Potatoes	Fried potatoes with fried shallots
Vegan/HOT	Boiled vegetables	Boiled vegetables	Vegetable Lasagna	Grilled Vegetables	Mushroom soup	Boiled vegetables	Boiled vegetables
Vegan/THAI Vegan/HOT	แกงพะแนงเต้าหู้	Stir-fried Jade Noodles with Garlic	Stir fried tofu with garlic	Stir Fried Eggplant with Basil Tofu	Stir-fried vegetarian yellow noodles	Chana Masala	Pav Bhaji
Rice Rice	Steamed rice	Fried rice with egg	Steamed rice	Steamed rice	Steamed rice	Fried rice with egg	Steamed rice
Rice	Riceberry	Riceberry	Riceberry	Riceberry	ไรซ์เบอรี่ Riceberry	Riceberry	Riceberry

Salad Bar with Dressing /Fresh Fruits in Season Dinner (Date 16-22 February 2025)

16-Sunday	17-Monday	18-Tuesday	19-Wednesday	20-Thursday	21-Friday	22-Saturday
Fried Breaded Chicken	Khanom Jeen, Crab Curry, Green Curry with Chicken/Boiled Egg/Vegetables	Pork Chop Steak	A la carte food Made to order shrimp, squid, chicken	Margarita Pizza/hot	Sushi 3 Kinds with Condiments	Chicken Biryani
Stir Fried Culifliwer & carrot	Four Kind of Vegetables in Chinese Gravy Sauce	Stir fried morning glory with soybean	Stir Fried garden beans with oyster sauce	Fried Carrot Corn	Stir-fried broccoli	Stir fried morning glory with soybean
spicy prawn soup	Fish cakes	Chinese herbal stewed chicken	Spicy Canned fish salad	Fried Whole Chicken Wings	Fried Chicken Dumplings	Fried Egg Salad
Japanese Chicken Curry	Stir-fried Beef with Oyster Sauce	Fried vegetable spring rolls	Fried Chickenball	Fried sea bass with chili sauce	Stir-fried Jade Noodles with Garlic	Spicy white sea bass soup
Zucchini fried butte	Onion ring	Tomato Cheese	ดอกกะหล่ำอบชีส Grilled cauliflower Parmigiana	Spinach and Cheese Bake	Baked Corn Cheese Mashed Potatoes	White beans in tomato sauce
Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast	Grilled chicken breast
Seafood sauce	Beef bolognese	Pasta Tomato Sauce	Fettucine with Garlic and chili with Bacan	Pasta Tomato Sauce	Tuna Pasta with Garlic and Pepper	Pasta Tomato Sauce
French Fried	Sweet Pototoes	Wedged potato	Fried potato with Onion	French Fried	Sauteed potato with garlic	Fried potatoes, bell peppers
Yellow Fruit Curry	Stir fried tofu with pepper & bell pepper	Deep fried corn cake	Vegetable green curry	Salad roll	Stir fried tofu with garlic	Stir fried tofu with garlic
	Fried rice with egg	Steamed rice	Steamed rice	Fried rice with egg	Steamed rice	Steamed rice
Steamed rice						
Steamed rice Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry	Riceberry
		Salad Ba	r with Dressing /Fresh Fruits in S	eason		Riceberry
		Salad Ba	-	eason		Riceberry GF = Gluten Free meal