

## MENU G2-G12

		Monday 2024-06-03	Tuesday 2024-06-04	Wednesday 2024-06-05	Thursday 2024-06-06	Friday 2024-06-07
Sala	d/Fruit	Seasonal Fresh Salad Bar Fruit of the Day	Seasonal Fresh Salad Bar Fruit of the Day	Seasonal Fresh Salad Bar Fruit of the Day	Seasonal Fresh Salad Bar Fruit of the Day	Seasonal Fresh Salad Bar Fruit of the Day
		Penne Tomato with Creamy Cheese Sauce 奶油芝士焗面	Chicken and Ham Roll 火腿芝士鸡肉卷	Chili Con Carne 墨西哥炒牛肉馅	Chicken Burger 鸡肉汉堡	
	estern m The	Stir fry Vegetable 炒时蔬	Stir fry Vegetable 炒蔬菜	Steamed Black Beans 蒸黑豆		
	Station		Roasted Potatoes 烤土豆	Steamed Rice 米饭	French Fries 薯条	
		Allergy: milk, flour, cheese	Allergy: milk, herb	Allergy: beef, pepper, onion, cumin, cajun seasoning, black beans	Allergy: chicken, flour, tomato, cucumber, lettuce, mayonnaise	
		Eggplant and Potato Stewed 地三鲜	Beef Teriyaki 日式肥牛饭	Pork Dumplings 猪肉水饺	Noodles with Pork Soup 豚骨拉面	
-	n From The /Noodle	Spicy Tofu 麻辣豆腐	Stir fry Cabbage 炒洋白菜	Cucumber Salad 拌黄瓜	boiled Vegetable 煮蔬菜	
	ation		Steamed Rice 米饭			
		Allergy: chili, soya sauce	Allergy: beef, flour	Allergy: wheat, soya sauce	Allergy: flour,pork	
Vege	etarian		Sauteed Potatoes 干锅土豆	Vegetables and Egg Dumplings 蔬菜鸡蛋水饺	Vegetables Burger 蔬菜汉堡	
s	oup	Tomato and Egg Soup 西红柿鸡蛋汤	Pumpkin Soup 南瓜汤	Borch 罗宋汤	Tomato and Egg Soup 西红柿鸡蛋汤	
De	essert	Swiss Roll 瑞士卷	Mini Muffin 小玛芬	Mousse 木司	Carrot Cake 胡萝卜蛋糕	
N	Nutritional reading over the week		Energy 热量(Kcal)	Protein 蛋白质(g)	Carbohydrate 碳水化合物(g	Fat 脂肪(g)
3.7		每周营养分析	715	26	102	16
Nut	tritiona.	l recommendation营养建议	725	25	100	25

