한빌케터링 11월 ol 일~11월 o5일



GIST's 2nd Student Restaurant Weekly Meal Table





It can be changed due to purchase circumstances

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	11-01 MON	11-02 TUE	11-03 WED	11-04 THU	11-05 FRI	SAT
	Shrimp Seaweed Soup 9	soybean paste soup 5	Bean Sprout Soup	Fish Cake Soup	Kimchi tofu soup 5	
Ь	White rice*Kim Seasoned rice lo	White rice * Shrimp fried rice 9.10	White rice * Kimchi fried rice lo	White rice * Pork seasoned rice lo	White rice * Ham vegetable fried rice lo	
r e a k f a s t	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	
	Mini pork cutlet 10	Boiled pork quail eggs1.10	Braised Spicy Chicken 15	Chicken cutlet15	Pork bulgogilo	
	Seasoned cucumber	Korean style meatball 10	Seasoned seaweed	Grilled tofu.5	Stir-fried fish cake and vegetables	
	laver	Radish salad	Sesame leaves in soy sauce	Stir-fried anchovies	Seasoned garlic stems	
	Vegetable salad	Vegetable salad	Vegetable salad	Vegetable salad	Vegetable salad	
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	
	Cereal * Milk 6.2	Cereal * Milk 6.2	Cereal * Milk 6.2	Cereal * Milk 6.2	Cereal * Milk 6.2	
	Toast * Jam 6	Toast * Jam 6	Toast * Jam 6	Toast * Jam 6	Toast * Jam 6	
	Black rice	Black rice	Black rice	Black rice	Black rice	
	Shrimp Seaweed Soup 9	soybean paste soup 5	Bean Sprout Soup	Fish Cake Soup	Kimchi tofu soup 5	
L un c	Steamed chicken with soy sauce 15	Bean sprouts, pork bulgogilo	Steamed pork backbone lo	Cheese hamburger steak lo	Fish cutlets	
	Tofu with kkanpung sauce 5	Cheese potato	Vienna rice cake, Gangjeong lo	Green bean Stir-fried potato Salad	Braised meatballs 10	
	Seasoned dried fish	Seasoned seaweed radish and vinegar	Fresh kimchi with young radish paste	Braised lotus root beans	mung-bean sprouts	
	Sesame leaf seasoning	Seasoned cucumber	Steamed cabbage	Konjac cabbage mustard salad	Saesongi chives seasoned with vinega r salad	
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	
	crispy rice crust	lemon tea	crispy rice crust	lemon tea	crispy rice crust	
코	Kimchi tuna fried rice 1.10	Beef bone Sundae gukbap lo	Pork cutlet mayo over rice 1.10	Bulgogi rice noodles 6.10	Beef bone Soup 10	
L	Handmade meat dumplinglo	Apple juice	Yogurt	Fried dumplings lo	Apple juice	
D i n n e	Black rice	Black rice	Black rice	Black rice	Black rice	
	Udon soup	Corn cream Soup	Potato sujebi 6	Shrimp seaweed soup 9	Bean Sprout Soup	
	Meatball pochap 10	Tomato spaghetti 6.10.12	Stir-fried pork and kimchilo	Stir-fried chicken with soy sauce 15	curry and ricelo	
	stir-fried Rice Cake 6	Chicken cutlet, Yuringi 15	Mini pork cutlet 10	Sweet potato salad.	Braised quail eggs with pork1.10	
	Braised beans	mung-bean sprouts	Seasoned crown daisy tofu 5	Seasoned bean sprouts	Seasoned dried fish	
	Fresh kimchi with young radish past e	Pickled radish	laver	Seasoned dried radish	Seasoned cucumber	