

GIST's 2nd Student Restaurant Weekly Meal Table





	08월 21일	08월 22일	08월 23일	08월 24일	08월 25일	08월 26일	08월 27일
Ь	Seaweed Soup	Soybean Paste Soup	Fish cake soup	Udon Soup	Tofu dried pollack Soup	bean Sprout Soup	Potato soft tofu soup
	white rice*Kimchi Fried Rice lo	white rice*Ham and Vegetable Fr ied Rice 10	white rice*Curry fried rice lo	white rice*Oyster sauce fried rice lo	white rice*Black bean Sauce fried r ice 10	Black rice	Black rice
r e	Fried egg	Fried egg	Fried egg	Fried egg	Fried egg	Fried egg	Fried egg
a	Grilled chicken 15	Hamburger Steak 10	Stir-fried pork with red pepper lo	Chicken nuggets 15	Grilled Spam 10	Chicken cutlet 15	Korean style meatball 10
k f	Stir-fried mushroom	Seasoned cucumber pickles	Braised cabbage	Stir-fried Green Bean Ham 10	Steamed tofu lo	Mango jelly putting	blanched broccoli
Q.	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad
S	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	Cereal * milk
t	Cereal * milk	Cereal * Yogurt	Cereal * milk	Cereal * milk	Cereal * Yogurt	Cereal * milk	Toast*jam
	Toast*jam	Toast*jam	Toast*jam	Toast*jam	Toast*jam	Toast*jam	cabbage kimchi
	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
L성	Seaweed Soup	Soybean Paste Soup	Fish cake Soup	Udon Soup	Tofu dried pollack Soup	bean Sprout Soup	Potato soft tofu soup
	Pork balls with soy sauce lo	Stir-fried pork with bean sprouts lo	Rice with tofu and kimchi lo	Rosé meatballs 10	pork chop lo	Pork with Chili Sauce 10	Pork cutlet 10
	Cold pasta	Stir-fried mushroom noodles	Tteokbokki with Soy Sauce 10	Fried Ozzy Cheese	Vegetable Croquettes	Stir–fried fish cake and vegetables	Spicy noodles
n c	Chinese cabbage greens	Ssam kelp	Stir-fried salted shrimp with pumpkin	Seasoned water parsley mushrooms	Stir–fried perilla seeds and cucum ber	Stir-fried Mushrooms	Pickled Cucumbers
h	Seasoned dried radish	Pickled radish	braised peanuts	Pickled garlic stems	Seasoned perilla leaves	Braised black beans	lemon tea
L	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
-	Seafood and Soft Bean Curd 17.18	noodles with young radish kimch i	Pork Cutlet with Rice 10	old lunch box lo	Black Bean Noodles with Pork Io		
5	Seafood and Soft Bean Curd lo	Rice ball	Fruits yogurt	Sugar Twisted Bread	Fried dumplings lo		
	Black rice	Black rice	Black rice	Bean Sprout Salad Io		Black rice	Black rice
D i n n	Spicy Sausage Stew lo	chicken Soup 15	Spicy Sundae Soup lo	Soybean Paste Soup		Tofu kimchi soup	Seaweed sujebi soup
	Popcorn chicken tofu 10	Spicy mackerel 7	braised pork with Soy Sauce lo	Korean Style meatball 10		Stir-fried pork with soy sauce lo	Curry Rice
	Stir-fried mushroom	Chili Spring Circle	Crab meat cucumber salad	Sweet and sour dumplings lo		Soft tofu	Stir-fried ham and vegetables10
r	pickled radish Salad	Stir-fried eggplants	fresh kimchi	Bean Sprout Salad		Stir-fried Seaweed Stems	Stir-fried zucchini
	Ramen noodles	Seasoned dried radish	Pickled Chili Pepper	Braised black beans	7 H 71 61	Pickled garlic stems	Seasoned perilla leaves
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	주방 정비로 인해 운영되지 않습니다.	cabbage kimchi	cabbage kimchi
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쌀(국내산) 배추김치(국,찌개,볶음,반찬):배추(중국산)고추가루(중국산)돈육(국내산) 계란류egg 2.우유mîlk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean b.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrîmp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.아황산류sulgîte 14.호 두walnut 15. 닭고기chîcken 1b. 쇠고기beef 17. 소장어Squîd 18. 조개류shellfîsh (굴, 전복, 홍합 등) 19. 잣pîne nut