한빛케터링 lo월 o9일~lo월 15일	GIST's 2nd Student Restauran	t Weekl
10월 09월~10월 15월		11100111

nt Restaurant	Weekly Meal	Table

	10월 09일	10월 10일	10월 11일	10월 12일	10월 13일	10월 14일	10월 15일
b r e	Kimchi fish cake	udon Soup	bean Sprout Soup	Spicy radiSh Soup	clear dried pollack Soup	Seaweed Soup	udon Soup
	Black rice	White rice*Ham and Vegetable Fr ied Ricelo	White rice*Curry fried rice lo	White rice*Oyster sauce fried ricelo	White rice*Stir-fried black bean saucelo	Black rice	Black rice
	Fried eggl	Fried eggl	Fried eggl	Fried eggl	Fried eggl	Fried eggl	Fried eggl
O.	Chicken Nuggets15	Grilled chicken 15	Hamburger steaklo	Stir-fried Porklo	Braised meatballs and vegetables10	Chicken cutlet15	Korean Style meatballlo
k f	Stir-fried mushrooms	Eggplant greens	Fried dumplingSlo	Stir-fried green bean	Braised radish	Mango jelly pudding	blanched broccoli
۵	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 * Yogurt	Cereal * Milk	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
	Kimchi fish cake	udon Soup	bean Sprout Soup	Spicy radish Soup	clear dried pollack Soup	Seaweed soup	udon Soup
	Sweet and sour pork lo	braised pork balls 10	Stir-fried rice cake and porklo	Tomato Spaghetti	Fried pollack	Stir-fried pumpkin porklo	Black bean sauce
L	Bibimbap noodles	Banana sweet potato	Stir-fried fish cake	Honey butter dumpling lo	Braised tofu	Seasoned noodles with soy sa uce	Spicy noodles with vegetables
n c	Stir-fried pumpkin	radish vegetables	Braised soybean paste dried radis h	Stir-fried Golden Oak Mushrooms	SeaSoned konjac	Braised cabbage	Corn crab salad
h	Seasoned dried radish	Seasoned sesame leaves	Pickled radish	Pickle halapeno	braised beans	Seasoned garlic stems	Stir-fried Seaweed Stems
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	Stir-fried kimchi	cabbage kimchi	cabbage kimchi
이르품	한글날	Chinese Bibimbap 10	Kimchi and Fishcake Udon	Spicy chicken with rice 15	omelet ricelo		
품		Fried egg*Mini Steamed bun	Ham kimbaplo	Sweet red bean morning bread	Sausagelo * Yogurt		
	Black rice	Flying Fish Roe Fried Rice	Black rice	Black rice	Black rice	Black rice	Black rice
D i n n e r	Seaweed soup	Soybean Paste Soup	Chicken porridgel5	Noodle Soup with Clams	soft tofu soup	bean Sprout Soup	beef bone Soup
	Mapo Bean Curd with Rice	Vienna tteokbokki 10	Grilled Mackerel	Braised in Soy Sauce ìo	Stir-fried Sundae and Vegetables lo	Kkanpung Chicken Ball15	assorted fries lo
	Fried squid. Sweet and sour	Vegetable Croquettes	Spring ticket	Braised cabbage	Cold pasta	Rosé Tteokbokki	Tofu with tangsu sauce
	braised beans	Pickled Cucumbers	Bean Sprout Salad	Seasoned garlic stems	Garlic Baguette	Stir-fried mushrooms	plum tea
	Lemon tea	laver	Seasoned dried radish	Powder made of mixed grains	Pickled sesame leaves	braised beans	Pickled radish
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi

쌀(국내산) 배추김치(국,찌개,볶음,반찬):배추(중국산)고추가루(중국산)돈육(국내산) 돈뼈(칠레) 소고기(호주산) 삼겹살(독일산) .닭(국내산) 고등어(국내산) ▲계란류egg 2.우유Milk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean b.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrimp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.아황산류sulgite 14.호 두walnut 15. 닭고기chicken 16. 쇠고기beef 17. 호장어Squid 18. 조개류shellfish (굴, 전복, 홍합 등) 19. 잣pine nut