한빛케터링 lo월 l6일~lo월 22일



GIST's 2nd Student Restaurant Weekly Meal Table





	10월 16일	10월 17일	10월 18일	10월 19일	10월 20일	10월 21일	10월 22일
bre akfast	Seaweed Soup	Soybean Paste Soup	udon Soup	bean Sprout Soup	Fish Cake Kimchi Soup	Tofu dried pollack Soup	Fish cake Soup
	White rice * kimchi fried rice lo	White rice * ham and vegetable f ried rice lo	White rice * Curry fried rice lo	White rice*Oyster sauce fried rice lo	White rice * Black bean fried rice lo	Black rice	Black rice
	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l
	Chicken Nuggets 15	Stir-fried ham and vegetables lo	Stir-fried Pork 10	Braised meatballs 10	Grilled chicken 15	Chicken cutlet 15	Grilled pork balls lo
	Seasoned acorn jelly with veget ables	Fried dumplings lo	Eggplant greens	Stir-fried fish cake	Stir-fried green bean	Mango jelly pudding	blanched broccoli
	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable salad	vegetable Salad
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	Cereal * Milk
	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
L u n c h	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
	Seaweed soup	Soybean Paste Soup	udon Soup	bean Sprout Soup	Fish Cake Kimchi Soup	Tofu dried pollack Soup	Fish cake Soup
	Gochujang stir-fried pork lo	Curry Rice	Rose Hamburger Steak 10	Fish cutlets	Stir-fried rice cake with pork lo	Rice with ham and kimchi 15	Stir-fried sundae lo
	braised quail eggs 1	Chicken cutlet salad 15	Fried Sweet pumpkin	vegetable japchae	Flower bread	Sweet and sour dumplings lo	soft tofu
	Lettuce Stem Vegetables	Bean sprouts	Seasoned mushroom with vinegar	Sea tangle	lotus root black sesame seeds	Stir-fried dried fish	fresh kimchi
	Pickled Chili Pepper	Pickled radish	braised beans	Seasoned dried radish	Seasoned sesame leaves	braised beans	Pickled Cucumbers
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
中国の	Nagasaki jjamppong lo	Grilled pork 10	Soondae meat and rice soup lo	Chicken rice noodles 15	Flying fish roe rice		
	Seasoned dumplings lo	Ssam vegetable* Yogurt	Fruits yogurts	Egg Toast	Takokayki		
D • n n e r	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
	spicy monkfish soup	Pork Backbone Stew Io	beef bone Soup 10	Soft tofu sujebi soup	Cream Soup	Soybean Paste Soup	Seaweed Soup
	갈비맛산적볶음 lo	Korean Style meatball 10	Soy sauce sweet and sour pork lo	Mala stir-fried pork 10	Mini pork cutlet lo	Oyster sauce stir-fried pork 1 o	tomato meatball 10
	Shellfish short pasta 18	Sweet and sour rice cake	Steamed ham bean sprouts lo	Bean Curd Salad	Pizza toasted gratin	Spring Fries	Candied Sweet Potatoes
	cucumber and Soy Sauce	Stir-fried Seaweed Stems	Pickled garlic stems	Stir-fried dried fish	Stir-fried mushrooms	Bean sprouts	Seasoned seaweed
	braised beans	Powder made of mixed grains	Small noodles	Pickled radish	Pickled Cucumbers	Pickled Chili Pepper	Seasoned sesame leaves
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
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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.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. 호장어Squîd 18. 조개류shellfîsh (굴, 전복, 홍합 등) 19. 잣pîne nut