

Cafeteria Menu

DECEMBER- Week 1



		Mon(12/3)	Tue(12/4)	Wed(12/5)	Thu(12/6)	Fri(12/7)	Sat(12/8)	Sun(12/9)
B r e a k f a s t	Green(THE BOB)	부추계란국	바지락무국	경상도탕국	어묵된장국	콩가루배추국	두부된장국	<브런치>
		잡곡밥	잡곡밥	잡곡밥	잡곡밥	잡곡밥	잡곡밥	
		연양식불고기	갯순돈육볶음	조랭이떡닭장조림	데리야끼돈육볶음	소불고기	오삼불고기	
		한식잡채	파래무무침	명엽채조림	얼갈이무침	참나물두부무침	건파래볶음	
		갯잎지	고사리나물	숙주나물	멸치마늘쫄볶음	콩자반	부추무침	
	Salad Bar	새우브로컬리죽	야채계란죽	호박죽	닭야채죽	바지락죽	두부호두죽	
		베이컨구이 OR 소시지/ 스크램블드에그 OR 달걀후라이/ 더운야채/ 그린샐러드/ 드레싱/ 씨리얼/ 과일/ 베이커리/ 버터&잼/ 우유/ 음료/ 수제요거트/김치/백김치						
Morning Snack	내부간식	유린기	만두강정	짜장떡볶이	타코야끼	바베큐바볶음밥		
	포장간식	인기가요샌드위치	라운드도넛	식빵푸딩	치즈스틱	갈릭패스트리		

- 상기메뉴는 식자재 수급에 따라 변경 될 수 있습니다.
- 원산지 표시는 일일메뉴에 게시합니다

		Mon(12/3)	Tue(12/4)	Wed(12/5)	Thu(12/6)	Fri(12/7)	Sat(12/8)	Sun(12/9)
B r e a k f a s t	Green (THE BOB)	CHIVES EGG SOUP	RADDISH&MANILA CLAM SOUP	GYEONGSANG STYLE BEEF SOUP	FISH CAKE SOY BEAN PAST SOUP	SOYBEAN POWDER WITH CABBAGE SOUP	TOFU SOYBEAN PASTE SOUP	
		MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	
		EONYANG PORK BULGOGI	STIR-FRIED SPICY PORK& SESAME LEAF	BRAISED CHICKEN&RICE CAKE	STIR-FRIED PORK &TERIYAKI SAUCE	BULGOGI	STIR-FRIED SQUID&PORK BULGOGI	<Brunch>
		JAPCHAE	SEASONED RADISH&GREENLAVER	BOILED DRIED FILEFISH FILLET	SEASONED WINTER-GROWN CABBAGE	SEASONED TOFU WITH PIMPINELLA BRACHYCARPA	STIR-FRIED GREEN LAVER	
		SESAME LEAVES MARINATED IN SOY SAUCE	BRACKEN NAMUL	SEASONED BEAN SPROUTS	STIR FRIED GARLIC STEM&ANCHOVY	BEANS COOKED IN SOY SAUCE	SEASONED CHIVES	
	Salad Bar	SHRIMP&BROCCOLI PORRIDGE	EGG&TOFU PORRIDGE	SQUASH PORRIDGE	CHICKEN&VEGETABLES PORRIDGE	MANILA CLAM&VEGETABLES PORRIDGE	WALNUT&TOFU PORRIDGE	
		Baked Bacon OR Backed Sausage/ Scrambled egg or Fried Eggs/ Green Salad / Dressing / Cereal/ Fruits/ Bread / Butter*Jam/ Milk / Drink / Hand-made Yogurt/ Kimchi / White kimchi						
Morning Snack	For Here	YURINGI	FRIED GLUTINOUS DUMPLING	JJAJANG TTEOK BOKKI	TAKOYAKI	BARBECU BAR FRIED RICE		
	To go	POPULAR SONG SANDWICH	ROUND DOUGHNUT	BREAD PUDDING	CHEESE STICK	GARLIC PASTRY		

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L U N C H	Green (The BOB)	닭곰탕	순두부육개장	시래기된장국	미역국	건새우계란국	어묵국	
		취나물밥	잡곡밥	잡곡밥	잡곡밥	잡곡밥	잡곡밥	<브런치-삼겹살파티>
		궁중떡볶이	메추리알곤약장조림	콩치무조림	닭도리탕	콩나물제육볶음	춘천닭갈비	꼬치어묵
		배추된장무침	카레감자볶음	계란찜	우영조림	주키니호박채전	새송이장조림	삼겹살구이
		깍두기	오이무침	시금치나물	치커리생채	도라지무침	콩나물나물	목살구이
	Yellow (Western House)	크로켓카레라이스	크램차우더파스타	케이준치킨검보	비프로제파스타	넛츠크럼블대구	피쉬앤칩스	닭가슴살구이
		-	-	-	-	-	-	쌈야채&소스
	Orange (Global)	우육탕면	체다제육볶음밥	가쓰오우동	해물마파두부덮밥	나가사키쌀국수	-	<샐러드바>
		-	-	-	-	-	-	American breakfast
	VEGETARIAN	크로켓카레라이스	크림파스타	가쓰오우동	마파두부덮밥	나가사키쌀국수	-	푸실리샐러드
	Lunch box	양식도시락	양식도시락	한식도시락	글로벌도시락	양식도시락	-	트로피컬스무디
	Salad Bar	그린샐러드/ 요리샐러드/ 드레싱/ 과일 /베이커리/ 버터&잼/ 피클류/ 우유/ 음료/ 수제요거트						-
오후간식		후랑크소세지	콤비네이션피자	브라우니	치킨텐더	슈크림파이	-	-
		음료	음료	-	음료	우유	-	-

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Lunch	Green (The BOB)	A THICK CHICKEN SOUP	SOFT TOFU WITH YUKGAEJANG	DRIED RADISH GREENS SOYBEAN PASTE SOUP	SEAWEED SOUP	DRIED SHRIMP EGG SOUP	FISH CAKE SOUP	
		WILD ASTER RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	<Brunch- Spanish >
		ROYAL STIR-FIED RICE CAKE	BRAISED DEVIL'S-TONGUE JELLY AND QUAILEGG	BRAISED MACKEREL PIKE&RADISH	CHICKEN STEW	BEAN SPROUTS JEYUK	CHUNCHEON-STYLE SPICY GRILLED CHICKEN	STICK FISH CAKE
		CABBAGE IN SOYBEAN SAUCE	STIR-FRIED CURRIED POTATO	STEAMD EGG	BRAISED BURDOCK	ZUCCHINI KOREAN PANCAKE	BRAISED OYSTER MUSHROOMS	ROASTED PORK BELLY
		SLICED RADISH KIMCHI	SEASONED CUCUMBER	SEASONED SPINACH	SEASONED CHICORY	SEASONED BELLFLOWER ROOTS	SEASONED BEAN SPROUTS	ROASTED PORK NECK
	Yellow (Western House)	CROCKET CURRIED RICE	CLAM CHOWDER PASTA	CAJUN CHICKEN GUMBO	BEEF ROSE PASTA	ROASTED COD WITH NUTS CRUMBLE	FISH&CHIPS	ROASTED CHICKEN BREAST
								VEGETABLE&SAUCE FOR KOREAN BBQ
	Orange (Global)	CHINESE NOODLE SOUP WITH BEEF	FRIED RICE HOT SPICY PORK&CHEDDAR CHEESE	A DRIED BONITO HOT NOODLE	RICE WITH SEAFOOD & SOYBEAN CRUD	NAGASAKI RICE NOODLE		<SALAD BAR>
		-						American breakfast
	VEGETARIAN	CROCKET CURRIED RICE	CREAM PASTA	A DRIED BONITO HOT NOODLE	MAPA TOFU WITH RICE	NAGASAKI RICE NOODLE		FUSILLI SALAD
	Lunch box	WESTERN MENU LUNCH BOX	WESTERN MENU LUNCH BOX	KOREAN MENU LUNCH BOX	GLOBAL MENU LUNCH BOX	WESTERN MENU LUNCH BOX		TROPICAL SMOOTHIE
	Salad Bar	Green Salad / Dressing / Fruits/ Bread / Butter*Jam/jalapeno, pickle/ Milk / Drink/ Hand-made Yogurt						
Afternoon snack		SAUSAGE	COMBINATION PIZZA	BROWNIE	CHICKEN TENDER	CUSTARD CREAM PIE		
		BEVERAGE	BEVERAGE		BEVERAGE	MILK		

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Dinner	Green (The BOB)	감자고추장찌개	소고기미역국	얼큰북어국	돈육김치찌개	홍합아욱국	차슈라멘	대파계란국
		잡곡밥	보리밥	잡곡밥	보리밥	잡곡밥	잡곡밥	잡곡밥
		된장삼치구이	참치야채비빔밥	맥적구이볶음	소시지야채볶음	깐풍기	두부강정	콩파오치킨
		계란말이	단호박구이	실곤약무침	알감자조림	맛살팽이버섯볶음	굴소스배추볶음	물만두
		얼무나물	무말랭이무침	양배추쌈&쌈장	양파장아찌	짜사이	락교	단무지무침
	Orange (Global)	오꼬노미돈까스	로스티	참나물파스타	케저리	알떡함박스테이크	시금치뇨끼	미트볼크림스튜
		-	쇼트파스타	-	-	-	-	-
	VEGETARIAN	두부구이	로스티	참나물파스타	렌틸빈리조또	베지깐풍기	시금치뇨끼	로제미트볼스튜
	Salad Bar (공통)	그린샐러드/ 요리샐러드/ 드레싱/ 과일 /베이커리/ 버터&잼/ 피클류/ 우유/ 음료/ 수제요거트						

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Dinner	Green (The BOB)	POTATO RED CHILI-PEPPER PASTE STEW	BEEF&SEAWEED SOUP	SPICY DRIED POLLACK SOUP	PORK&KIMCHI STEW	MUSSEL&CURLED MALLOW SOUP	MARINATED PORK RAMEN	LEEK EGG SOUP
		MULTIGRAIN RICE	BOILED BARLEY AND RICE	MULTIGRAIN RICE	BOILED BARLEY AND RICE	MULTIGRAIN RICE	MULTIGRAIN RICE	MULTIGRAIN RICE
		ROASTED SPANISH MACKEREL WITH SOY BEAN PASTE SAUCE	RICE WITH TUNA AND VEGETABLES	STIR- FRIED MAEKJEOK	STIR-FRIED SAUSAGE&VEGETABLE	KKANPUNGGI	TOFU GANGJEONG	KUNG PAO CHICKEN
		EGG ROLL	ROASTED AUTUMN SQUASH	SEASONED THIN DEVIL'S-TONGUE JELLY	BRAISED POTATO	FRIED RICE CRAB STICK AND ENOKI MUSHROOM	STIR-FRIED OYSTER CABBAGE	BOILED MANDU
		SEASONED YOUNG RADISH	SEASONED DRIED RADISH	CABBAGE SSAM&SSAMJANG	ONION JANGAJJI	CHINESE-STYLE PICKLED RADISH	RAKKYO	SEASONED PICKLED RADISH
	Orange (Global)	OKONOMI PORK CUTLET	RÖSTI	PIMPINELLA BRACHYCARPA PASTA	KEDGEREE	RICE CAKE HAMBURG STEAK	SPINACH GNOCCHI	MEAT BALL CREAM STEW
			SHORT PASTA					
	VEGETARIAN	ROASTED TOFU	RÖSTI	PIMPINELLA BRACHYCARPA PASTA	LETIL RISOTTO	VEGGIE KKANPUNGGI		
	Salad Bar (공통)	Green Salad / Dressing / Fruits / Bread / Butter*Jam/jalapeno, pickle/ Milk / Drink/ Hand-made Yogurt						

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