

## **Pudong Campus Lunch Menu**



ewyear	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
	JANUARY 6	JANUARY 7	JANUARY 8	JANUARY 9	JANUARY 10	
MAIN COURSE	Japanese Pork Stew	Korean Fried Chicken	Beef Bolognese	Chicken Taco	Salmon Provencal	
ALLERGEN CONTENT	L	GL	G		S G	
STAPLE FOOD	Steamed Rice	Japchae	Spaghetti with Garlic and Basil	Mexican Rice/Plain Wrap	Penne with Olive Oil	
ALLERGEN CONTENT		L	G	G	G	
VEGETABLES	Sauteed Chinese Cabbage	Steamed Carrot, Corn and Green Peas	Sauteed Broccoli and Carrot	Sauteed Bell Pepper with Onion	Roasted Bell Pepper, Zucchini and Carrot	
ALLERGEN CONTENT		L				
SPECIALTIES	Oden	Korean Rice Cake	Garlic Bread	Corn Chips with Tomato Salsa	Corn Nuggets	
ALLERGEN CONTENT	S L	L	G D		G	
SANDWICH BAR	Ham	Egg Salad	Tuna Salad	Guacamole	Chicken	
ALLERGEN CONTENT		E	S E			
VEGETARIAN DISH (on request)	Japanese Tofu with Vegetables	Korean Fried Mushroom	Chickpea Bolognese	Black Bean and Vegetable Taco	Eggplant Provencal	
ALLERGEN CONTENT	L	GL	LD	L	G	
SALAD BAR	Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar	
DRINKS	Milk, Plain Yogurt Apple Juice, Orange Juice	Milk, Fruit Yogurt Apple Juice, Lemonade	Milk, Plain Yogurt Apple Juice, Orange Juice	Milk, Fruit Yogurt Apple Juice, Lemonade	Milk, Plain Yogurt Apple Juice, Orange Juice	
FRUITS	Seasonal Fruit	Seasonal Fruit	Seasonal Fruit	Seasonal Fruit	Seasonal Fruit	

\* ALLERGY CONTENT: (D) DAIRY (E) EGG (G) GLUTEN (L) LEGUMES (N) NUTS (S) SEAFOOD



## **Nutrition Facts**





## JANUARY 6-10 Lunch Menu Nutrition Facts (based on 2000 calorie diet)

Menu	Calories	Carbs (g)	Fat (g)	Protein (g)	Sodium (mg)	Sugar (g)
Japanese Pork Stew	362	12	10	10	429	5
Korean Fried Chicken	666	27	11	72	1,050	6
Beef Bolognese	406	46	14	26	251	2
Chicken Taco	112	2	1	11	214	0
Salmon Provencal	108	8	9	10	539	4
Steamed Rice	124	21	1	3	39	1
Japchae	205	22	29	7	467	5
Spaghetti with Garlic and Basil	219	8	8	5	194	2
Mexican Rice	291	42	11	5	344	2
Plain Wrap	305	24	8	4	330	1
Penne with Olive Oil	250	38	8	8	351	2
Sauteed Chinese Cabbage	92	7	6	2	212	2
Steamed Carrot, Corn and Green Peas	104	24	0	4	56	6
Sauteed Broccoli and Carrot	107	30	5	10	465	4
Sauteed Bell Pepper with Onion	120	30	5	11	425	6
Roasted Bell Pepper, Zucchini and Carrot	140	18	6	7	400	5

\* ALL DATA FOR REFERENCE ONLY