## Philinter 食事

- ■韓国食がメインとなりますが、献立によっては日本食も提供しております。
- ■学校の献立表を添付致しましたのでご参考にしてください。
- ■献立のローテーション、サイクル (何週間ごとか、献立の組換え頻度等)
- →3週間のローテンションになります。









A COLOR	SUN		MON		TUE		WED		THU		FRI		SAT	
11/30			1	1	2		3		4		5		6	
LUNCH	HASHED RICE		OCTOPUS FRIED RICE		CHAPSUI (chop sueu)		BEEF KIMCHI FRIED RICE		SPAGHETTI CARBONARA		TUNA KIMCHI JJIGAE (kimchi, stew w/ tuna)		SEAFOOD FRIED RICE	
DINNER	GALBITANG (beef short rib soup)		PORK GALBI JJIM (steamed pork ribs)		KIMCHI JEYUK (spicy stir-fried kimchi)		PORK CUTLET		DAKDORI TANG (boiled chicken with spicy sauce)		BURGER STEAK		GOM TANG (beef soup with noodles)	
		7		8		9		10		11		12		13
LUNCH	JAJANG RICE (black bean poste w/ rice)		JAP CHAE RICE (rice noodles)		BEAN SPROUTS & SAYOTE IN GARLIC SOY SAUCE		SEAFOOD DOENJANG JJIGAE (soybean stew with seafood)		вівімвав		JANCHI NOODLE (chicken noodle soup)		OMELET WITH RICE	
DINNER	KKANPUNGGI (fried chicken in garlic sauce)		U GEU JI GOMTANG (beef soup w/ vegetables)		BOO DAE JJI GAE (stew with sausage & veg.)		YUKGE JANG (spicy soup w/ beef & veg.)		CHICKEN IN SOY SAUCE		PORK BULGOGI (grilled marinated park)		FISH CUTLET	
		14		15		16		17		18		19		20
LUNCH	CURRY WITH RICE		PORK KIMCHI JJIGAE (pork kimchi soup)		BEEF SOUP WITH RICE		BEEF DOENJANG JJIGAE (soybean paste stew w/ beef)		PORK KIMCHI JJIM (steamed pork w/ kimchi)		ВІВІМВАВ		VEGETABLE FRIED RICE	
DINNER	JJAMPONG 1RICE (spicy scup w/ seafood & rice)		CHICKEN TERIYAKI		JOK BAL (seasoned pork trotter)		BUL GO GI (grilled marinated beef)		GAMJATANG (park bone soup)		TANG SU YUK (stweet and sour pork)		FRIED CHICKEN	
		21		22		23		24		25		26		27
LUNCH	HASHED RICE		OCTOPUS FRIED RICE		CHAPSUI (chop sueu)		BEEF KIMCHI FRIED RICE		SPAGHETTI CARBONARA		TUNA KIMCHI JJIGAE (kimchi stew w/ tuna)		SEAFOOD FRIED RICE	
DINNER	GALBITANG (beef short rib soup)		PORK GALBI JJIM (steamed pork ribs)		KIMCHI JEYUK (spicy stir-fried kimchi)		PORK CUTLET		DAKDORI TANG (boiled chicken with spicy sauce)		BURGER STEAK		GOM TANG (beef soup with noodles)	
		28		29		30		31		1/1		1/2		1/3
LUNCH	JAJANG RICE (black bean paste w/rice)		JAP CHAE RICE (rice noodles)		BEAN SPROUTS & SAYOTE IN GARLIC SOY SAUCE		SEAFOOD DOENJANG JJIGAE (soybean stew with seafood)		BIBIMBAB		JANCHI NOODLE (chicken noodle saup)		OMELET WITH RICE	
	KKANPUNGGI (fried chicken in garlic sauce)		U GEU JI GOMTANG (beef soup w/ vegetables)		BOO DAE JJI GAE (stew with sausage & veg.)		YUKGE JANG (spicy soup w/ beef & veg.)		CHICKEN IN SOY SAUCE		PORK BULGOGI (grilled marinated park)		FISH CUTLET	