Menu for the Day

Operation hours: 12noon – 2pm
Table d’hôte (set lunch) at RM10 nett per pax

Venue: DISTED College
340 Macalister Road, 10350 Penang
Location map: www.disted.edu.my/location.htm

For reservations, please contact:
(Please indicate your dining time and contact number)

Jason Chan  Mobile: 014 601 7382  E-mail: jasonchan_751@hotmail.com
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Dexter Chong  Mobile: 016 488 0911  E-mail: dexchong1991@hotmail.com
1 September 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Minestrone Soup

Main Course

Grilled Chicken With Pepper Sauce

Accompanied with butter rice and garden green.

Dessert

Dessert Of The Day
2 September 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Sausage & Pineapple salad

Main Course

Panfried chicken with Mushroom gravy

Served with garden greens and croquette potato.

Dessert

Dessert Of The Day
8 September 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer
CLEAR CHICKEN & FRESH CORRIANDER BOUILLON

Main Course
Deepfried Fish & Chips
Served with cole slaw and French fries..

Dessert
Dessert Of The Day
TABLE D’HÔTE MENU

9 September 2009

Appetizer

CHICKEN QUESADILLA

Main Course

Armenian Chicken Stew
Served with pilaf rice

Dessert

Dessert Of The Day
15 September 2009
TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer
Salad Nicoise

Main Course
Chicken Chop
Served with French fries and salad

Dessert
Dessert Of The Day
16 September 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer
Tuna Soup

Main Course
Grilled Chicken
Served with vegetable of the day and baked potato.

Dessert

Dessert Of The Day
29 September 2009

TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer
Cream Of Chicken Soup

Main Course
Panfried Chicken With Mexican Salsa Sauce
Mashed potato

Dessert
Dessert Of The Day
30 September 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer
Mushroom Vol-au-vent

Main Course
Fried fish with Alabama Source
Served with garden greens.

Dessert

Dessert Of The Day
TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer

French Onion Soup

Main Course

Braised Chicken Stew

Served with garlic rice garnish with garden greens.

Dessert

Dessert Of The Day
7 October 2009
TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer
Bruschetta

Main Course
Fried Fish Fillets with seafood Sauce
Served with garden greens and sautéed potatoes.

Dessert
Dessert Of The Day
13 October 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Clear chicken & fresh coriander

Bouillon

Main Course

Spaghetti served with chicken Bolognese

And garlic bread.

Dessert

Dessert of the day.
14 October 2009

TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer
Tomato soup.

Main Course
Hunter style Chicken

Hunter style chicken served with Spaghetti and garden greens.

Dessert

Dessert of the day.
20 October 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Samosa with onion chutney.

Main Course

Fried Fish Fillets with Seafood Sauce

Fried fish fillets with seafood sauce served with garden greens and sautéed potatoes.

Dessert

Dessert of the day.
21 October 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Onion soup.

Main Course

Braised Chicken with mustard cream and sauce

Braised chicken with mustard & cream sauce,
Tomato braised rice and garden greens.

Dessert

Dessert of the day.
27 October 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer
Sausage & pineapple salad.

Main Course
Panfried Chicken with Mexican salsa
Panfried chicken with Mexican salsa
Sauce mashed potatoes.

Dessert
Dessert of the day.

Dated 1.9.09
28 October 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Tuna vol-au-vent.

Main Course

Hawaiian Chicken

Hawaii chicken with French fries
And garden greens

Dessert

Dessert of the day.
3 November 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

Appetizer

Chickent soup.

Main Course

Oriental Chicken

Oriental chicken with mandarin sauce
With garden greens an French fries.

Dessert

Dessert of the day.
4 November 2009

TABLE D’HÔTE MENU

RM 10.00 NETT

**Appetizer**

**Bruschetta.**

**Main Course**

*Fried Fish Alabama*

Fried fish with Alabama sauce served with Garden greens.

**Dessert**

*Dessert of the day.*
10 November 2009
TABLE D’HÔTE MENU
RM 10.00 NETT

**Appetizer**

Minestronone soup.

**Main Course**

Grill Chicken with pepper sauce.

Grilled chicken with pepper sauce, Accompanied with butter rice and garden greens.

**Dessert**

Dessert of the day.

Dated 1.9.09
11 November 2009
TABLE D’HÔTE MENU
RM 10.00 NETT

Appetizer
Sausage & Pineapple salad.

Main Course
Fried Fish Fillets with Seafood Sauce
Fried fish fillets with seafood sauce served, With garden greens and sautéed potatoes.

Dessert
Dessert of the day.