









## DISCLAIMER:

Our kitchen handles common allergens like gluten, soy, milk, eggs, fish, and seafood.



	01/09 Monday	02/09 Tuesday	03/09 Wednesday	04/09 Thursday	05/09 Friday	
Nutrition Information (Per 100g)						
Meal A	Moroccan Chickpea Stew with Couscous (Vegan)	with Mashed Potatoes Curry with Rice & Samosa Vegetables with Pasta (Lent	Mexican Rolex with Couscous (Lentil Wrap) (Vegetarian)			
	117 kcal	138 kcal	192 kcal	128 kcal	128 kcal	
Meal B	Broccoli & Bell Pepper Frittata with Potatoes (Vegetarian)	Teriyaki Pork Chop with Rice	Vietnamese Lemongrass Pork Chop with Rice	Tandoori Chicken with Roasted Potatoes	Chorizo & Chicken Pizza	
	157 kcal	134 kcal	158 kcal	148 kcal	207 kcal	
Carving	Baked Pork Chop with Fried Rice	Chilli Con Carne Hot Dog with French Fries	Omurice with Salad (Japanese Style Omelette Rice)	Soft Shell Crab Burger with Fries	N/A	
	183 kcal	189 kcal	164 kcal	207 kcal		
Chef Special	Swiss Chicken Leg with Red Rice	Yeung Chow Fried Rice	Pesto Chicken with Roasted Potatoes	Italian Beef Stew with Pasta	Hong Kong Style Lemon Chicken with Rice	
	156 kcal	174 kcal	148 kcal	149 kcal	193 kcal	
Daily Vegetable	Zucchini & Corn	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Shitake Mushroom	Choi Sum & Green Bean	



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	08/09 Monday	09/09 Tuesday	10/09 Wednesday	11/09 Thursday	12/09 Friday
<b>Nutrition Infor</b>	mation (Per 100g)				
	VEGAN	CO C	<u> </u>	VEGAN	
Meal A	Stir-fried Vegetables & Rice Noodle & Veggie Dumpling (Vegan)	Mac & Cheese (Vegetarian)	Pesto Grilled Vegetables with Tomato Couscous (Vegetarian)	Braised Enoki Mushroom & Tofu with Rice (Vegan)	Steamed Egg & Omni Meat & Mushroom with Red Rice (Vegetarian)
	124 kcal	197 kcal	129 kcal	134 kcal	121 kcal
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Meal B	Asparagus & Mushroom Frittata with Potatoes (Vegetarian)	Sweet & Sour Fish with Rice	Grilled Pork Chop in Black Pepper Sauce with Rice	Corn and Pork in Cream Sauce with Pasta	Tuna & Bell Pepper Pizza
	132 kcal	192 kcal	141 kcal	140 kcal	186 kcal
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Carving	Assorted Mini Burger with Herbed Potatoes (Beef / Potato Patties)	Baked Eel & Scallop with Fried Rice	Pork Cordon Bleu with Roasted Potatoes	Hainanese Chicken with Turmeric Rice	N/A
	159 kcal	163 kcal	185 kcal	141 kcal	
Chef Special	Korean Style Braised Beef Short Ribs with Rice	Italian Meat Ball with Herbed Potatoes	Buffalo Chicken with Roasted Potatoes	Japanese Style Seafood Fried Rice	Taiwanese Style Braised Beef with Rice
	159 kcal	153 kcal	167 kcal	167 kcal	158 kcal
Daily Vegetable	Zucchini & Corn	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Shitake Mushroom	Choi Sum & Green Bean



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Friday	19/09 Friday	18/09 Thursday	17/09 Wednesday	16/09 Tuesday	15/09 Monday Hunan – Ethnic Gourmet		
Nutrition Information (Per 100g)							
Pizza	Mozzarella & Parmesa Cheese Pizza (Vegetarian)	Mushroom & Lentil Bolognese with Pasta (Vegan)	Scrambled Egg & Tomato with Rice (Vegetarian)	Cauliflower & Beans Curry with Rice (Vegetarian)	Hunan Style Braisted Tofu with Rice (Vegan)	Meal A	
kcal	197 kcal	139 kcal	130 kcal	151 kcal	146 kcal		
	Chicken Cacciatore with Pasta	Pork Schnitzel with French Fries	Stir-fried Leeks & Pork with Rice	Baked Fish Fillet & Tomato Salsa with Herbed Potatoes	Dry Pot Cauliflower with Rice (Vegetarian)	Meal B	
kcal	142 kcal	234 kcal	142 kcal	134 kcal	168 kcal		
A	N/A	Baked Chicken Chop with Fried Rice	Korean Style Pork Spared Ribs with Mashed Potatoes	Roasted Lamb Shoulder with Pita Bread & Potatoes	Steamed Fish with Chopped Pepper & Rice	Carving	
		184 kcal	158 kcal	140 kcal	132 kcal		
	White Curry Beef Rib with Rice	Japanese Style Eel Fried Rice	Carbonara Pasta	Hong Kong Style Stir-fried Beef Noodles	Stir-fried Sliced Pork & Vegetables with Rice	Chef Special	
kcal	160 kcal	172 kcal	195 kcal	169 kcal	138 kcal		
Green Bean	Choi Sum & Green Be	Cabbage & Shitake Mushroom	Cauliflower & Green Bean	Green Cabbage & Carrot	Zucchini & Corn	Daily Vegetable	
	White Curry with I	Baked Chicken Chop with Fried Rice  184 kcal  Japanese Style Eel Fried Rice  172 kcal	Korean Style Pork Spared Ribs with Mashed Potatoes  158 kcal  Carbonara Pasta  195 kcal	Roasted Lamb Shoulder with Pita Bread & Potatoes  140 kcal  Hong Kong Style Stir-fried Beef Noodles  169 kcal	Steamed Fish with Chopped Pepper & Rice  132 kcal  Stir-fried Sliced Pork & Vegetables with Rice  138 kcal	Chef Special  Daily	



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	22/09 Monday	23/09 Tuesday	24/09 Wednesday Thailand - Ethnic Gourmet	25/09 Thursday	26/09 Friday		
Nutrition Information (Per 100g)							
Meal A	Taiwanese Style Braised Tofu with Rice (Vegan)	Chickpea & Tomato Tagine with Roasted Potatoes (Vegetarian)	Thai Style Omni Meat & Vegetables Fried Rice (Vegetarian)	Japanese Style Grilled Eggplant & Mushroom with Rice (Vegan)	Pasta with Olive, Caper & Tomato (Vegetarian)		
	138 kcal	128 kcal	169 kcal	130 kcal	137 kcal		
Meal B	Mac & Cheese (Vegetarian)	Steamed Pork & Tofu Puffs with Rice	Lemongrass Pork Jowl with Rice	Grilled Pork Chop in Black Vinegar Sauce with Rice	Corn & Chicken Pizza		
	198 kcal	148 kcal	182 kcal	150 kcal	183 kcal		
Carving	Spinach & Cheese Stuffed Pork Loin with Herbed Potato	Mexican Style Chicken Wrap with French Fries	Thai Style Curry Beef in Bread Bowl with Naan Bread	Shepherd Pie	N/A		
	139 kcal	173 kcal	152 kcal	149 kcal			
Chef Special	Beef Lasagna	Spaghetti Bolognese	Thai Style Minced Pork Rice with Fried Egg	Hokkien Fried Rice	Seafood Paella		
	152 kcal	165 kcal	159 kcal	175 kcal	152 kcal		
Daily Vegetable	Zucchini & Corn	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Shitake Mushroom	Choi Sum & Green Bean		



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		29/09 Monday	30/09 Tuesday	
	Nutrition Infor	mation (Per 100g)		
Mea	Meal A	Omni Meat Ma-Po Tofu with Brown Rice (Vegan)	Taiwanese Shallot Oil Noodles with Spring Roll (Vegetarian)	
		158 kcal	204 kcal	
Meal B	Meal B	Baked Cauliflower & Broccoli with Rice (Vegetarian)	Roasted Chicken in Bell Pepper Sauce with Rice	
		129 kcal	140 kcal	
	Carving	Thai Style Spicy Roasted Chicken with Herbed Potatoes	Grilled Chicken Kebab with Turmeric Rice	
		132 kcal	138 kcal	
	Chef Special	Fish & Cheese Burger with French Fries	Hong Kong Style Western Fried Rice	
	224 kcal	178 kcal		
	Daily Vegetable	Zucchini & Corn	Green Cabbage & Carrot	



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