









DISCLAIMER:

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

Secondary School Weekly Menu



Meal A Meal B	n (Per 100g)		Braised Vegetables in Lo Hon Style with Rice	Thai Style Omni Meat
			Braised Vegetables in	
Meal B			(Vegan)	Pineapple Fried Rice (Vegetarian)
			103 kcal Chicken Goulash with Pasta	167 kcal Chicken & Mushroom Pizza
			140 kcal	195 kcal
Carving			Fish & Chips	N/A
			212 kcal	
Chef Special			Nasi Goreng (Indonesian Fried Rice)	Duck Breast A L'Orange with Roasted Potatoes
			185 kcal	161 kcal
Daily Vegetable			Cabbage & Corn	Choi Sum & Shiitake Mushroom



Allergens and descriptive icons are displayed on our daily menu, helping students to make informed dietary choices





















Secondary School Weekly Menu



	Olive , Caper & Tomato with Pasta (Vegan)	Marinated Tofu & Mushroom with Red Rice (Vegetarian) 137 kcal	Vegetable Moussaka with Roasted Potatoes (Vegetarian)	Taiwanese Sallot Oil Noodle with Vegetables Dumpling (Vegan)	Vegetables Lasagna (Vegetarian)
Mu	Olive , Caper & Tomato with Pasta (Vegan) 107 kcal ushroom & Onion Frittata	Marinated Tofu & Mushroom with Red Rice (Vegetarian) 137 kcal	Vegetable Moussaka with Roasted Potatoes (Vegetarian) 117 kcal	Taiwanese Sallot Oil Noodle with Vegetables Dumpling (Vegan)	Vegetables Lasagna (Vegetarian)
Mu	ushroom & Onion Frittata			168 kcal	138 kcal
Mu	ushroom & Onion Frittata	DARY			
	(Vegetarian)	Chicken A La King with Pasta	Pork Schnitzel with Rice	Orange & Fennel Roasted Fish Fillet with Pasta	Pepperoni Pizza
	154 kcal	139 kcal	201 kcal	135 kcal	174 kcal
		Pan Seared Halibut Steaks with Roasted New Potatoes Roasted	Roasted Spring Chicken with Roasted Potatoes	BBQ Pork Spareribs with Herbed Potatoes	N/A
	145 kcal	138 kcal	132 kcal	152 kcal	
Chef Special	Hokkien Fried Rice	Sweet & Sour Pork with Rice	Japanese Style Fried Rice with Eel	Crispy Salted Chicken with Rice	Spaghetti Bolognese
	175 kcal	198 kcal	162 kcal	214 kcal	158 kcal
Daily Pe Vegetable	eking Cabbage & Shitake Mushroom	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Corn	Choi Sum & Shiitake Mushroom



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Secondary School Weekly Menu



	25/08 Monday	26/08 Tuesday	27/08 Wednesday	28/08 Thursday	29/08 Friday Italian – Ethnic Gourmet		
Nutrition Information (Per 100g)							
Meal A	E-fu Noodle & Mushroom with Spring Roll (Vegan)	Caesar Salad Wrap with Roasted Potatoes (Vegetarian)	Mac & Cheese (Vegetarian)	Miso Tofu with Red Rice (Vegan)	Margherita Pizza (Vegetarian)		
	187 kcal	153 kcal	188 kcal	133 kcal	218 kcal		
Meal B	Vegetable Enchiladas with Herbed Potatoes (Vegetarian)	Ginger Pork Sauteed with Brown Rice	Tandoori Fish with Red Rice	Thyme & Lemon Pork chop with Roasted Potatoes	Italian Style Fish Fillet & Oliver with Pasta		
	130 kcal	160 kcal	126 kcal	145 kcal	152 kcal		
Carving	Sirloin Beef with Herbed Potatoes	Baked Salmon Steaks with Corn salsa	Classic Duck Leg Confit with Mashed Potatoes	Nacho Cheese Beef Wrap with Roasted Potatoes	N/A		
	142 kcal	132 kcal	162 kcal	159 kcal			
Chef Special	Braised Beef Rib & Radish with Red Rice	Banger & Mash	Beef Burgundy with Herbed Potatoes	Fish & Cheese Burger with French Fries	Italian Beef Lasagna		
	142 kcal	184 kcal	143 kcal	220 kcal	170 kcal		
Daily Vegetable	Peking Cabbage & Shitake Mushroom	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Corn	Choi Sum & Shiitake Mushroom		



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