









### 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)	Aubergine Parmigiana with Mashed Potatoes (Vegetarian)	Japanese Style Vegetables Curry with Rice & Samosa (Vegetarian)	Italian Zucchini & Tomato Vegetables with Pasta (Vegan)	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	
Meal C	Honey BBQ Pork with Rice	Chicken Stroganoff with Pasta	Honey Mustard Roasted Chicken with Pasta	Thai Style Curry Pork with Rice	Stir-fried Long Beans & Minced Pork with Rice	
	162 kcal	156 kcal	152 kcal	168 kcal	142 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	
Nutrition Information (Per 100g)						
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	
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	
Meal C	Rosemary Garlic Chicken with Red Rice	Kung Po Chicken with Red Rice	Salt & Pepper Chicken with Rice	Roasted Cajun Chicken with Roasted Potatoes	Pesto Chicken with Roasted Potatoes	
	142 kcal	162 kcal	139 kcal	142 kcal	146 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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15/09 Monday Hunan – Ethnic Gourmet	16/09 Tuesday	17/09 Wednesday	18/09 Thursday	19/09 Friday		
Nutrition Information (Per 100g)						
Hunan Style Braisted Tofu with Rice (Vegan)	Cauliflower & Beans Curry with Rice (Vegetarian)	Scrambled Egg & Tomato with Rice (Vegetarian)	Mushroom & Lentil Bolognese with Pasta (Vegan)	Mozzarella & Parmesan Cheese Pizza (Vegetarian)		
146 kcal	151 kcal	130 kcal	139 kcal	197 kcal		
Dry Pot Cauliflower with Rice (Vegetarian)	Baked Fish Fillet & Tomato Salsa with Herbed Potatoes	Stir-fried Leeks & Pork with Rice	Pork Schnitzel with French Fries	Chicken Cacciatore with Pasta		
168 kcal	134 kcal	142 kcal	234 kcal	142 kcal		
Hunan Style Cumin Bandit Chicken with Rice	Moroccan Roasted Chicken with Pasta	BBQ Chicken with Rice	Stir-fried Chicken & Zucchini & Fungus with Rice	Steamed Fish Fillet in Pumpkin Sauce with Rice		
141 kcal	138 kcal	135 kcal	130 kcal	129 kcal		
Stir-fried Sliced Pork & Vegetables with Rice	Hong Kong Style Stir-fried Beef Noodles	Carbonara Pasta	Japanese Style Eel Fried Rice	White Curry Beef Ribs with Rice		
138 kcal	169 kcal	195 kcal	172 kcal	160 kcal		
Zucchini & Corn	Green Cabbage & Carrot	Cauliflower & Green Bean	Cabbage & Shitake Mushroom	Choi Sum & Green Bean		
	Hunan - Ethnic Gourmet  mation (Per 100g)  Hunan Style Braisted Tofu with Rice (Vegan)  146 kcal  Dry Pot Cauliflower with Rice (Vegetarian)  168 kcal  Hunan Style Cumin Bandit Chicken with Rice  141 kcal  Stir-fried Sliced Pork & Vegetables with Rice  138 kcal	Hunan - Ethnic Gourmet  mation (Per 100g)  Hunan Style Braisted Tofu with Rice (Vegan)  146 kcal  Dry Pot Cauliflower with Rice (Vegetarian)  168 kcal  Hunan Style Cumin Bandit Chicken with Rice  134 kcal  Moroccan Roasted Chicken with Pasta  141 kcal  Stir-fried Sliced Pork & Vegetables with Rice  138 kcal  149 kcal	mation (Per 100g)  Hunan Style Braisted Tofu with Rice (Vegan)  146 kcal  151 kcal  130 kcal  Dry Pot Cauliflower with Rice (Vegetarian)  168 kcal  168 kcal  134 kcal  134 kcal  135 kcal  Moroccan Roasted Chicken with Rice  Cauliflower & Beans Curry with Rice Wegetarian)  Stir-fried Leeks & Pork With Rice  Stir-fried Leeks & Pork With Rice  BBQ Chicken with Rice  Woroccan Roasted Chicken With Pasta  BBQ Chicken with Rice  Carbonara Pasta  138 kcal  138 kcal  169 kcal  195 kcal	mation (Per 100g)  Hunan Style Braisted Tofu with Rice (Vegan)  146 kcal  151 kcal  130 kcal  139 kcal  168 kcal  134 kcal  134 kcal  134 kcal  135 kcal  136 kcal  137 kcal  138 kcal  138 kcal  138 kcal  138 kcal  139 kcal  130 kcal		



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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	
Meal C	Miso Chicken with Rice	Macau Style Portuguese Chicken with Rice	Thai Style Sour & Spicy Roasted Chicken with Herbed Potatoes	Chicken Alfredo with Pasta	Paprika Pork Stew with Roasted Potatoes	
	138 kcal	168 kcal	143 kcal	152 kcal	146 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	Nutrition Information (Per 100g)					
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	Baked Cauliflower & Broccoli with Rice (Vegetarian)	Roasted Chicken in Bell Pepper Sauce with Rice				
	129 kcal	140 kcal				
Meal C	Peruvian Style Roasted Chicken with Pasta	Mediterranean Baked Fish Fillet with Pasta				
	147 kcal	136 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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