



Renaissance College

Hong Kong

啓新書院

sodexo at SCHOOL

MAKE YOUR VOICE HEARD
Every voice matters

GIVE YOUR FEEDBACK TO US



SCAN THIS QR CODE SPEAK TO A STAFF MEMBER

MENU MECHANISM

NUTS FREE: All our meals are Nuts Free

CAGE FREE: All our eggs are Cage Free

MADE IN HONG KONG: Discover Locally Made products

HK GROWN LOCALITY: Savor Low Carbon footprint produce

50 FUTURE FOODS: Ingredients good for Planet & Health

GO & ENJOY: All our menus are reviewed by our nutritionists and tailored to the nutritional requirements of specific age groups.

OK BUT THINK

BE CAUTIOUS: Our Food Traffic Light will guide students in making informed meal choices.

ALLERGEN ALERT & FOOD ICONS



A Healthy and Balanced Diet Every Day!

Scan QR code to follow & visit us

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Sodexo Hong Kong Website



Sodexo Instagram

DISCLAIMER:

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

While we take every precaution to minimize cross-contamination within our kitchens, it may arise due to factors beyond our control and could alter the accuracy of allergen information provided.

Apr 13th to 17th

Secondary School Weekly Menu



	13/04 Monday	14/04 Tuesday	15/04 Wednesday Malaysia - Ethnic Gourmet	16/04 Thursday	17/04 Friday
Meal A	Ma-Po Tofu with Corn Rice (Vegan)	Pumpkin Risotto with Corn & Potatoes Cake (Vegetarian)	Sayur Lemak (Malaysian Vegetables Curry) with Rice (Vegetarian)	Braised Vegetables in Lo Hon Style with Red Rice (Vegan)	Y7 - Y11 3WC & Y12 Trial Exams
Meal B	Mac & Cheese (Vegetarian)	Pork Chop & Black Vinegar with Rice	Malaysian Lemongrass Chicken with Rice	Chicken Fricassee with Pasta	
Carving	Korean Style Roasted Pork Ribs with Roasted Potatoes	Classic Duck Leg Confit with Herbed Potatoes	Malaysian Beef Rendang with Nasi Lemak	Pan-fried Halibut Steak with Mashed Potatoes	
Chef Special	Miso Pork & Vegetables Stew with Rice	Fish Pie with Rice	Char Kway Teow (Stir-fried Noodle)	White Curry Beef with Rice	
Daily Vegetable	Cauliflower & Zucchini	Green Bean & Carrot	Chinese Cabbage & Corn	Choi Sum & Zucchini	



GO & ENJOY

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



From cage-free eggs to low-carbon footprint produce, sustainability is incorporated throughout our menus



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Apr 20th to 25th

Secondary School Weekly Menu



	20/04 Monday	21/04 Tuesday	22/04 Wednesday	23/04 Thursday Singapore – Ethnic Gourmet	24/04 Friday
Meal A	Braised Enoki Mushroom & Tofu with Rice (Vegan)	Vegetables Paella with Pumpkin Cake & Potatoes (Vegetarian)	Cheese & Eggplant Parmigiana with Herbed Potatoes (Vegetarian)	Stir-fried Singapore Noodles with Vegan Spring Roll (Vegan)	Vegetables and Lentil Moussaka with Roasted Potatoes (Vegetarian)
Meal B	Vegetables Enchiladas with Roasted Potatoes (Vegetarian)	Malaysian Style Fish Curry with Rice	Scrambled Eggs with Tomato & Beef on Corn Rice	Singapore Curry Chicken Sheperd Pie with Potatoes	Pepperoni Cheese Pizza
Carving	Thyme & Lemon Roasted Sirloin Beef with Garlic Potatoes	Spinach & Cheese Stuffed Chicken with Sweet Potatoes	Texas Style Roasted Lamb Shoulder with Mashed Potatoes	BBQ Rendang Prime Rib with Nasi Lemak	N/A
Chef Special	Nasi Goreng (Indonesian Fried Rice)	Baked Italian Meatball with Pasta	Shanghai Style Fried Noodles with Shredded Pork & Vegetables	Laksa Seafood Risotto	Hong Kong Style Chicken Fried Noodles
Daily Vegetable	Cauliflower & Zucchini	Green Bean & Carrot	Chinese Cabbage & Corn	Choi Sum & Zucchini	Green Cabbage & Shitake Mushroom



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Apr 27th to 30th

Secondary School Weekly Menu



	27/04 Monday	28/04 Tuesday	29/04 Wednesday	30/04 Thursday
Meal A	 Braised E-fu Noodles & Vegetables with marinated Tofu (Vegan)	  Baked Cheese Broccoli & Cauliflower with Pasta (Vegetarian)	  Mac & Cheese (Vegetarian)	 Miso Grilled Eggplant & Tofu with Red Rice (Vegan)
Meal B	   Vegetables Lasagna (Vegetarian)	 Chicken A la King with Rice	 Chicken Enchiladas with French Fries	Pork Goulash with Corn Rice
Carving	BBQ Pork Ribs with Herbed Potatoes	 Fish & Chips	Hainanese Chicken Rice	 Chicken Cordon Bleu with Fries
Chef Special	Braised Pork & Pumpkin with Rice	Banger & Roasted Sweet Potatoes	Beef Bourguignon with Rice	  Dill & Cheese Baked Fish Fillet with Pasta
Daily Vegetable	Cauliflower & Zucchini	Green Bean & Carrot	Chinese Cabbage & Corn	Choi Sum & Zucchini



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