



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

Primary 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)	 Miso Glazed Tofu & Mushroom with Rice (Vegetarian)
Meal B	  Mac & Cheese (Vegetarian)	Pork Chop & Black Vinegar with Rice	Malaysian Lemongrass Chicken with Rice	 Chicken Fricassee with Pasta	  Chicken & Corn Pizza
Meal C	Rosemary Paprika Chicken with Potatoes	 Creamy Mushroom and Chicken with Pasta	 Malaysian Baked Fish Fillet with Roasted Potatoes	Teriyaki Pork Chop & Onion with Herbed Potatoes	Rosemary and Cumin Roasted Pork Chop with Fries
Chef Special	 Miso Pork & Vegetables Stew with Rice	  Fish Pie with Rice	  Char Kway Teow (Stir-fried Noodle)	 White Curry Beef with Rice	 Beef Stroganoff with Pasta
Daily Vegetable	Cauliflower & Zucchini	Green Bean & Carrot	Chinese Cabbage & Corn	Choi Sum & Zucchini	Green Cabbage & Shitake Mushroom



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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

Primary 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
Meal C	Hawaiian Shoyu Chicken with Rice	Chicken Arrabbiata with Pasta	Sweet Soy Sauce Chicken with Rice	   Chilli Crab Stick Steamed Egg with Rice	BBQ Honey Roasted Pork Chop with Rice
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

Primary 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)	<p>Primary 3WC (No Class)</p>
Meal B	   Vegetables Lasagna (Vegetarian)	 Chicken A la King with Rice	 Chicken Enchiladas with Herbed Potatoes	
Meal C	Steamed Black Fungus & Chicken with Rice	Braised Beef Brisket and Radish with Rice	Pork Goulash with Corn Rice	
Chef Special	Braised Pork & Pumpkin with Rice	Banger & Roasted Sweet Potatoes	Beef Bourguignon with Rice	
Daily Vegetable	Cauliflower & Zucchini	Green Bean & Carrot	Chinese Cabbage & Corn	



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