



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!*

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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.

Feb 02<sup>nd</sup> to 06<sup>th</sup>

# Primary School Weekly Menu



	02/02 Monday	03/02 Tuesday	04/02 Wednesday	05/02 Thursday	06/02 Friday
<b>Meal A</b>	<p>Miso Glazed Tofu with Red Rice (Vegan)</p>	<p>Baked Broccoli &amp; Cauliflower with Pasta (Vegetarian)</p>	<p>Thai Style Pineapple &amp; Omni Meat Fried Rice (Vegetarian)</p>	<p>Braised Vegetables in Lo Ho Style with Red Rice (Vegan)</p>	<p>Scrambled Eggs &amp; Tomato with Rice (Vegetarian)</p>
<b>Meal B</b>	<p>Asparagus &amp; Bell pepper Frittata with Potatoes (Vegetarian)</p>	<p>Tandoori Chicken with Herbed Potatoes</p>	<p>Pork Chop in Onion Gravy with Rice</p>	<p>Southern Smothered Chicken with Roasted Potatoes</p>	<p>Hawaiian Pizza </p>
<b>Meal C</b>	<p>Lemon &amp; Rosemary Chicken with Rice</p>	<p>Thai Style Pan-fried Fish Fillet with Rice</p>	<p>Chicken A la king with Pasta</p>	<p>Herb &amp; Cheese Baked Fish Fillet with Pasta</p>	<p>Irish Beef with Pasta</p>
<b>Chef Special</b>	<p>Stir-fried Beef Udon in Japanese Style</p>	<p>Vegetables &amp; Beef Stew with Roasted Potatoes</p>	<p>Banger &amp; Mash</p>	<p>Hokkien Fried Rice</p>	<p>Honey &amp; Herb Roasted Chicken with Red Rice</p>
<b>Daily Vegetable</b>	<p>Cauliflower &amp; Green Beans</p>	<p>Chinese Cabbage &amp; Carrot</p>	<p>Green Cabbage &amp; Carrot</p>	<p>Choi Sum &amp; Shitake Mushroom</p>	<p>Zucchini &amp; Corn</p>



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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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Feb 09<sup>th</sup> to 13<sup>th</sup>

# Primary School Weekly Menu



	09/02 Monday	10/02 Tuesday	11/02 Wednesday Japan - Ethnic Gourmet	12/02 Thursday	13/02 Friday
<b>Meal A</b>	Moroccan Lentil stew with Rice (Vegan)	Aubergine Parmigiana with Roasted Potatoes (Vegetarian)	Teriyaki Tofu & Mushroom With Rice (Vegetarian)	Stir-fried Green Bean & Bean Crud Steak with Rice (Vegan)	<b>Noon Dismissal</b>
<b>Meal B</b>	Vegetables Enchiladas with Pasta (Vegetarian)	Garlic & Thyme Roasted Chicken with Pasta	Japanese Style Curry Pork Chop Cutlet with Rice	Italian Fish Cacciatore with Roasted Potatoes	
<b>Meal C</b>	Swiss Chicken with Rice	Stir-fried Leeks & Beef with Rice	Japanese Style Honey Smoked Duck Breast with Pasta	BBQ Honey Chicken With French Fries	
<b>Chef Special</b>	Cheese & Herb Pan-fried Pork Chop with Rice	Sweet & Sour Chicken with Rice	Stir-fried Black Pepper Beef Spaghetti	King Dou Pork Chop with Rice	
<b>Daily Vegetable</b>	Cauliflower & Green Beans	Chinese Cabbage & Carrot	Green Cabbage & Carrot	Choi Sum & Shitake Mushroom	



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Feb 23<sup>rd</sup> to 27<sup>th</sup>

# Primary School Weekly Menu



	23/02 Monday	24/02 Tuesday	25/02 Wednesday Northeastern China - Ethnic Gourmet	26/02 Thursday	27/02 Friday
<b>Meal A</b>	 Salt & Pepper Tofu with Rice (Vegan)	<b>Staff CPD Day</b>	 Northeastern Style Braised Tofu with Rice (Vegetarian)	 Ratatouille Pasta (Vegan)	 Taiwanese Braised Tofu with Rice (Vegetarian)
<b>Meal B</b>	  Creamy Mushroom Sauce with Pasta (Vegetarian)		Northeastern style Braised Chicken & Mushroom with Rice	 Macau Style Portuguese Chicken with Rice	 BBQ Chicken Pizza 
<b>Meal C</b>	Thai Style Green Curry Chicken with Rice		DONGBEI Guo Bao Rou (Crispy Sweet & Sour Pork) with Rice	Beef Goulash with Pasta	Honey Mustard Pork Chop with Roasted Potatoes
<b>Chef Special</b>	Braised Beef Brisket and Radish with Rice		 Northeastern Style Three Delicacies Fried Noodles	 Thai Basil Mined Pork & Pan-fried Egg with Rice	 Ground Beef Casserole with Pasta
<b>Daily Vegetable</b>	Cauliflower & Green Beans		Green Cabbage & Carrot	Choi Sum & Shitake Mushroom	Zucchini & Corn



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