



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**

**ALLERGEN ALERT & FOOD ICONS**

**GO & ENJOY** (Green light)    **OK BUT THINK** (Yellow light)    **BE CAUTIOUS** (Red light)

All our menus are reviewed by our nutritionists and tailored to the nutritional requirements of specific age groups. Our **Food Traffic Light** will guide students in making informed meal choices.

**ALLERGEN ALERT & FOOD ICONS**

- ALLERGEN DAIRY
- ALLERGEN SOYBEAN
- ALLERGEN FISH
- ALLERGEN EGG
- ALLERGEN SHELLFISH
- ALLERGEN CELERY
- ALLERGEN GLUTEN
- ALLERGEN MUSTARD
- ALLERGEN SESAME
- VEGETARIAN
- V/0 VEGAN
- ORIGIN PORK
- W/O SPICY
- GLUTEN FREE

**50 FUTURE FOODS**

- 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
- INGREDIENTS GOOD FOR PLANET & HEALTH**: Ingredients good for Planet & Health

*A Healthy and Balanced Diet Every Day!*

**Scan QR code to follow & visit us**

Sign up for our e-Newsletter




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>

# Secondary School Weekly Menu



	02/02 Monday	03/02 Tuesday	04/02 Wednesday	05/02 Thursday	06/02 Friday
<b>Meal A</b>	 Miso Glazed Tofu with Corn Rice (Vegan)	  Baked Broccoli & Cauliflower with Pasta (Vegetarian)	  Thai Style Pineapple Omni Meat Fried Rice (Vegetarian)	 Braised Vegetables in Lo Ho Style with Red Rice (Vegan)	  Scrambled Eggs & Tomato with Rice (Vegetarian)
<b>Meal B</b>	   Asparagus & Bell pepper Frittata with Potatoes (Vegetarian)	Tandoori Chicken with Herbed Potatoes	Pork Chop in Onion Gravy with Rice	Southern Smothered Chicken with Roasted Potatoes	  Hawaiian Pizza
<b>Carving</b>	Hainanese Chicken Rice	 Roasted Curried & Herb Lamb Shoulder with Pita Bread	Beef & Enoki Mushroom Roll with Vegetables Rice	 Jumbo Cheese BBQ Chicken Burger with Fries	N/A
<b>Chef Special</b>	 Stir-fried Beef Udon in Japanese Style	Vegetables & Beef Stew with Roasted Potatoes	 Banger & Mash	  Hokkien Fried Rice	Honey & Herb Roasted Chicken with Red Rice
<b>Daily Vegetable</b>	Cauliflower & Green Beans	Chinese Cabbage & Carrot	Green Cabbage & Carrot	Choi Sum & Shitake Mushroom	Zucchini & Corn



GO & ENJOY

OK BUT THINK

BE CAUTIOUS

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



Renaissance College  
Hong Kong  
啓新書院

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

# Secondary 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>Carving</b>	Braised Pork Knuckle with Rice	Miso Glazed Salmon Fillet with Roasted Potatoes	Mini Hotpot with Rice	Braised Abalone, Mushroom & Chicken with Rice	
<b>Chef Special</b>	Cheese & Herb Pan-fried Pork Chop with Rice	Sweet & Sour Chicken with Rice	Stir-fried Spaghetti with Beef in Black Pepper Sauce	King Dou Pork Chop with Rice	
<b>Daily Vegetable</b>	Cauliflower & Green Beans	Chinese Cabbage & Carrot	Green Cabbage & Carrot	Choi Sum & Shitake Mushroom	



GO & ENJOY

OK BUT THINK

BE CAUTIOUS

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



Renaissance College  
Hong Kong  
啓新書院

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

# Secondary 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 Vegetable 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>Carving</b>	BBQ Ribs with Herbed Potatoes		Northeastern style Soy Sauce Pork Ribs with Rice	Texas Style Roasted Sirloin Beef with Herbed Potatoes	N/A
<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



GO & ENJOY

OK BUT THINK

BE CAUTIOUS

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



Renaissance College  
Hong Kong  
啓新書院