



Renaissance College

Hong Kong

啓新書院

sodexo at SCHOOL

MAKE YOUR VOICE HEARD
Every voice matters

GIVE YOUR FEEDBACK TO US



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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 LOCALLY**: Savor Low Carbon footprint produce
- 50 FUTURE FOOD**: Ingredients good for Planet & Health

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

- MILD SPICY
- VG VEGAN
- VE VEGETARIAN
- ALLERGEN DAIRY
- ALLERGEN EGG
- ALLERGEN FISH
- ALLERGEN SHELLFISH

A Healthy and Balanced Diet Every Day!

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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.

	04/05 Monday	05/05 Tuesday	06/05 Wednesday	07/05 Thursday	08/05 Friday
Main Course A	(Vegan) Mexican Rolex (Lentil Wrap) 	(Vegetarian) Mac & Cheese 	(Vegetarian) Stir-Fried Noodle with Egg & Vegetables 	(Vegan) Braised Vegetables in Lo Ho Style with Rice 	(Vegetarian) Scrambled Eggs & Tomato with Rice
Main Course B	(Vegetarian) Pasta with Creamy Mushroom Sauce 	Tandoori Chicken with Herbed Potatoes	Braised Brisket & Radish with Rice	Garlic Chicken with Spaghetti	Honey & Herb Roasted Chicken with Potatoes
Carving	BBQ Pork Spared Ribs with Roasted Potatoes	Beef Sirloin with Herbed Potatoes	Roasted Spring Chicken with Herbed Potatoes	Classic Duck Leg Confit with Mashed Potato 	N/A
Chef Special	Pork Stroganoff with Roasted Potatoes 	Pork Goulash with Rice	Banger & Mashed Potatoes 	Yeung Chow Fried Rice 	Pan-fried Smoked Duck Breast in Black Vinegar Sauce with Potatoes
Side Vegetables	Bok Choy & Shitake Mushroom	Chinese Cabbage & Carrot	Green Cabbage & Corn	Choi Sum & Zucchini	Cauliflower & Green Beans



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



	11/05 Monday	12/05 Tuesday	13/05 Wednesday Vietnam – Ethnic Gourmet	14/05 Thursday	15/05 Friday
Main Course A	(Vegan) Stir-fried E-fu Noodle with Vegetables	(Vegetarian) Braised Mushroom & Tofu with Rice	(Vegetarian) Vietnamese Stir-fried Noodle (Mi Xào Chay)	(Vegan) Roasted Vegetable with Couscous	(Vegetarian) Margherita Pizza
Main Course B	(Vegetarian) Vegetables Lasagna	Chicken Arrabbiata with Pasta	Lemongrass Pork Chop with Rice	Beef Bourguignon with Herbed Potatoes	Roasted Cajun Chicken with Potatoes
Carving	Baked Salmon Fillet with Mashed Potato	Mexican Beef Wrap with Roasted Potatoes	Vietnamese Hainanese Chicken Rice	Japanese Style Shrimp Omurice with Salad	N/A
Chef Special	Thai Basil Minced Pork with Rice	Pork Piccata & Lemon with Roasted Potatoes	Vietnamese Garlic Fried Rice with Shrimp (Com Chien Toi Trung)	Buffalo Chicken with Herbed Potatoes	King Dou Pork Chop with Rice
Side Vegetables	Bok Choy & Shitake Mushroom	Chinese Cabbage & Carrot	Green Cabbage & Corn	Choi Sum & Zucchini	Cauliflower & Green Beans



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	18/05 Monday	19/05 Tuesday	20/05 Wednesday	21/05 Thursday	22/05 Friday
Main Course A	(Vegan) Teriyaki Tofu with Vegetable Rice 	(Vegetarian) Baked Broccoli & Cauliflower with Pasta 	(Vegetarian) Pasta with Creamy Spinach Sauce 	(Vegan) Miso Grilled Eggplant with Rice 	(Vegetarian) Aubergine Parmigiana with Potatoes
Main Course B	(Vegetarian) Spinach Frittata with Potatoes 	Teriyaki Beef with Rice	Grilled Tuscan Rosemary Chicken with Rice	Smothered Pork Chop in Onion Gravy with Rice	Salt & Pepper Chicken with Rice
Carving	Korean Style Roasted Spring Chicken with Potatoes	Chicken Cordon Bleu with Mashed Potato 	Roasted Lamb Shoulder with Pita Bread & Salad	Beef & Enoki Mushroom Roll with Rice	N/A
Chef Special	Honey Glazed Pork with Rice	Pork Chop in Black Vinegar Sauce with Rice	Stir-fried Kimchi & Pork Belly with Rice	Fish & Cheese Burger with Fries 	Baked Lemongrass Pork Jowl with Rice
Side Vegetables	Bok Choy & Shitake Mushroom	Chinese Cabbage & Carrot	Green Cabbage & Corn	Choi Sum & Zucchini	Cauliflower & Green Beans



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