



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

**GO & ENJOY** (Green light)    All our menus are reviewed by our nutritionists and tailored to the nutritional requirements of specific age groups.

**OK BUT THINK** (Yellow light)

**BE CAUTIOUS** (Red light)    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!**

**Sign up for our e-Newsletter**

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

**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.

	04/05 Monday	05/05 Tuesday	06/05 Wednesday	07/05 Thursday	08/05 Friday
<b>Main Course A</b>	(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 
<b>Main Course B</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
<b>Main Course C</b>	Teriyaki Chicken with Corn Rice	Ginger & Scallion Steamed Fish with Rice 	Thyme Roasted Chicken with Fries	Tandoori Fish Fillet with Potatoes 	Hawaiian Pizza 
<b>Chef Special</b>	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
<b>Side Vegetables</b>	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
<b>Main Course A</b>	(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
<b>Main Course B</b>	(Vegetarian) Vegetables Lasagna	Chicken Arrabbiata with Pasta	Lemongrass Pork Chop with Rice	Beef Bourguignon with Herbed Potatoes	Roasted Cajun Chicken with Potatoes
<b>Main Course C</b>	Swiss Chicken with Cauliflower_Rice	Malaysian Style Curry Fish with Rice	Vietnamese Style Curry Chicken with Rice	BBQ Pork with Rice	Grilled Fish Fillet in Creamy Garlic Sauce with Rice
<b>Chef Special</b>	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
<b>Side Vegetables</b>	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
<b>Main Course A</b>	(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 
<b>Main Course B</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
<b>Main Course C</b>	Chicken A La King with Pasta 	Creamy Butter Chicken Poutine (Fries) 	Rosemary Garlic Baked Fish Fillet with Potatoes 	Chicken Carbonara Spaghetti 	Pepperoni Pizza 
<b>Chef Special</b>	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
<b>Side Vegetables</b>	Bok Choy & Shitake Mushroom	Chinese Cabbage & Carrot	Green Cabbage & Corn	Choi Sum & Zucchini	Cauliflower & Green Beans















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	25/05 Monday	26/05 Tuesday	27/05 Wednesday	28/05 Thursday Sichuan – Ethnic Gourmet	29/05 Friday
<b>Main Course A</b>	Buddha's Birthday Holiday	(Vegetarian) Vegetable Moussaka  	(Vegetarian) Curried Red Kidney Beans and Cauliflower with Rice  	(Vegan) Sichuan Mapo & Tofu with Rice 	(Vegetarian) Taiwanese Tofu with Rice 
<b>Main Course B</b>		Garlic & Thyme Roasted Chicken with Rice	Honey Mustard Baked Chicken with Potatoes	Sichuan Kung Pao Chicken with Rice (Nuts free)	Chicken & Chorizo Paella
<b>Main Course C</b>		Orange & Fennel Roasted Fish Fillet with Herbed Potatoes 	Beef Lasagna  	Sichuan Twice-cooked Pork with Rice	BBQ Chicken Pizza 
<b>Chef Special</b>		Japanese Style Curry Pork Chop Cutlet with Rice  	Thai Style Roasted Pork Neck with Rice	Sichuan Dry-fried Green Beans & Minced Pork with Rice	Honey Garlic Pork with Rice
<b>Side Vegetables</b>		Chinese Cabbage & Carrot	Green Cabbage & Corn	Choi Sum & Zucchini	Cauliflower & Green Beans



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