



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)    **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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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.

	01/06 Monday	02/06 Tuesday	03/06 Wednesday	04/06 Thursday	05/06 Friday
<b>Main Course A</b>	(Vegan) Marinated Tofu with Corn Rice 	(Vegetarian) Steamed Egg & Mushroom with Rice 	(Vegetarian) Singapore Rice Noodle with Egg & Vegetables 	(Vegan) Olive, Caper and Tomato Pasta 	(Vegetarian) Veggie Supreme Pizza 
<b>Main Course B</b>	(Vegetarian) Vegetable Lasagna 	Beef Burgundy with Roasted Potatoes	Pork and Paprika Stew with Rice	Roasted Chicken with Bell Pepper Sauce & Red Rice	Sweet Soy Sauce Chicken with Rice
<b>Carving</b>	Hainanese Chicken with Turmeric Rice	BBQ Spring Chicken with Potatoes	Miso Roasted Salmon Fillet with Herbed Potatoes 	Beef Shepherd's Pie 	N/A
<b>Chef Special</b>	Salt & Pepper Pork Chop with Rice	Grilled Pork Chop with Mushroom Gravy and Potatoes	Macau Style Portuguese Chicken with Rice 	Japanese Style Curry Pork Chop Cutlet with Rice 	Duck Breast with Orange Sauce & Mash (Duck à l'Orange) 
<b>Side Vegetables</b>	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	Cauliflower & Zucchini



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



	08/06 Monday	09/06 Tuesday	10/06 Wednesday	11/06 Thursday Türkiye – Ethnic Gourmet	12/06 Friday
<b>Main Course A</b>	(Vegan) Stir-fried Glass Noodles with Vegetable	(Vegetarian) Garlic Herb Broccoli & Zucchini with Pasta	(Vegetarian) Caesar Salad Wrap	(Vegan) Baked Vegetables & Chickpeas w/Potatoes	(Vegetarian) Teriyaki Tofu with Rice
<b>Main Course B</b>	(Vegetarian) Mushroom Frittata with Cauliflower Rice	Cider Braised Chicken with Caramelized Onions & Potatoes	Chicken A La King with Rice	Turkish Chicken Marinade with Potatoes	Smoked Salmon with Spinach Cheese Pasta
<b>Carving</b>	Jumbo BBQ Chicken & Cheese Burger with Potatoes	Roasted Beef with Coleslaw & Roasted Potatoes	Lemon Honey Prok Ribs with Roasted Potatoes	Turkish Fish & Chips	N/A
<b>Chef Special</b>	Peking Pork Chop with Rice	Thai Style Green Curry Pork with Rice	Hokkien Fried Rice	Turkish Gozleme with Minced Pork	Tandoori Chicken with Rice
<b>Side Vegetables</b>	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	Cauliflower & Zucchini



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June 2026

# Secondary School Menu



	15/06 Monday	16/06 Tuesday	17/06 Wednesday	18/06 Thursday	19/06 Friday
<b>Main Course A</b>	(Vegan) Shiitake Lentil Bolognese with Pasta 	(Vegetarian) Aubergine Parmigiana 	(Vegetarian) Creamy Mushroom Pasta 	(Vegan) Japanese Style Grilled Eggplant & Tofu with Rice 	Tuen Ng Festival
<b>Main Course B</b>	(Vegetarian) Mac & Cheese 	Stir-fried Chicken with Onion & Rice	Garlic & Thyme Roasted Chicken with Rice	Chicken Karaage with Fries	
<b>Carving</b>	Malaysia Chicken Skewer with Nasi Lemak (Nuts Free) 	Mexican Beef Burrito with Corn Salsa 	Chicken Cordon Bleu with Herbed Potatoes 	Chilli Con Carne Hot Dog with Potatoes 	
<b>Chef Special</b>	Rosemary and Garlic Roasted Pork Tenderloin w/Potatoes	Ginger Pork Sauté with Rice	Pork Bulgogi with Rice	Roasted Pork Jowl with Rice	
<b>Side Vegetables</b>	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	



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	22/06 Monday	23/06 Tuesday	24/06 Wednesday	25/06 Thursday	26/06 Friday
<b>Main Course A</b>	(Vegan) Moroccan Chickpea Stew with Couscous	(Vegetarian) Steamed Egg with Glass Noodle and Red Rice	(Vegetarian) Stir-fried Noodle with Egg & Vegetables	(Vegan) Braised Mushroom & Tofu with Rice	Noon Dismissal
<b>Main Course B</b>	(Vegetarian) Zucchini Frittata with Potatoes	Thai Style Roasted Pork Neck with Potatoes	Mongolian Beef with Herbed Potatoes	Creamy Paprika Chicken & Mushroom with Pasta	
<b>Carving</b>	Spinach & Cheese Stuffed Chicken with Sweet Potatoes	Slow Cooker Country-Style Pork Ribs with Potatoes	Classic Duck Leg Confit with Mashed Potatoes	Mushroom & Cheese Stuffed Pork Loin with Roasted Potatoes	
<b>Chef Special</b>	Shanghai Pork Chop with Vegetable Rice	Roasted Red Pepper Skillet Chicken with Rice	Black Bean Garlic Sauce with Chicken and Rice	Teriyaki Pork Loin with Red Rice	
<b>Side Vegetables</b>	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	



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