



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) 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!



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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.

	01/06 Monday	02/06 Tuesday	03/06 Wednesday	04/06 Thursday	05/06 Friday
Main Course A	(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
Main Course 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
Main Course C	Mediterranean Style Chicken with Roasted Potatoes	Chicken Tenders & Fries 	Chicken Stroganoff With Pasta 	Fish Florentine with Potatoes 	Lemongrass Pork Chop with Rice
Chef Special	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)
Side Vegetables	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
Main Course A	(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
Main Course 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
Main Course C	Chicken Cacciatore with Penne	Sweet & Sour Fish with Rice	Apple Sage Pork Loin with Roasted Potatoes	Turkish Beef Stew with Pasta	Meat Lover Pizza
Chef Special	Peking Pork Chop with Rice	Thai Style Green Curry Pork with Rice	Hokkien Fried Rice	Turkish Gozleme with Minced Pork	Tandoori Chicken with Rice
Side Vegetables	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	Cauliflower & Zucchini



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	15/06 Monday	16/06 Tuesday	17/06 Wednesday	18/06 Thursday	19/06 Friday
Main Course A	(Vegan) Shiitake Lentil Bolognese with Pasta 	(Vegetarian) Aubergine Parmigiana 	(Vegetarian) Creamy Mushroom Pasta 	(Vegan) Japanese Style Grilled Eggplant & Tofu with Rice 	Tuen Ng Festival
Main Course B	(Vegetarian) Mac & Cheese 	Stir-fried Chicken with Onion & Rice	Garlic & Thyme Roasted Chicken with Rice	Chicken Karaage with Fries	
Main Course C	Sweet & Sour Chicken with Corn Rice 	Spaghetti Bolognese 	California Grilled Fish with Herbed Potatoes 	Beef Stifado with Rice	
Chef Special	Rosemary and Garlic Roasted Pork Tenderloin w/Potatoes	Ginger Pork Sauté with Rice	Pork Bulgogi with Rice	Roasted Pork Jowl with Rice	
Side Vegetables	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
Main Course A	(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
Main Course B	(Vegetarian) Zucchini Frittata with Potatoes	Thai Style Roasted Pork Neck with Potatoes	Mongolian Beef with Herbed Potatoes	Creamy Paprika Chicken & Mushroom with Pasta	
Main Course C	Beef Lasagna	Chicken Alfredo	Sweet & Sour Pork with Rice	Grilled Fish Fillet in Lemon Butter Garlic Sauce with Potatoes	
Chef Special	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	
Side Vegetables	Bok Choy & Carrot	Chinese Cabbage & Green Beans	Green Cabbage & Corn	Choi Sum & Shitake Mushroom	



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