

Dinner Menu

Nov 2022

4		Monday	Tuesday	Wednesday	Thursday
		1 NoV	2 NoV	3 Nov	4 NoV
	Ѕоир	Thai coconut with mushroom and mince meat soup 泰式椰子草菇肉碎湯	White Radish, Carrot & Sweet Corn Soup 青紅蘿蔔粟米湯	Onion Soup 洋蔥湯	Tomato Soup 蕃茄蓉湯
	<u>Meal</u> A	Lemongrass Pork Chop 香茅豬扒	Steamed Pork Rib in Soy Sauce 豉汁蒸排骨	Pan-fried Fish Fillet with Pumpkin Sauce 南瓜汁煎魚柳	Fried Eggs with BBQ Pork 义燒炒蛋
	<u>Meal</u> B	Stir-fried Celery, Black Fungus and Chicken 西芹雲耳 炒雞柳	Stir-fried Fresh Tomato with Chicken 鮮茄炒雞柳	Roasted Chicken with Rosemary 迷迭香烤雞	Stir Fried Lotus & Mushroom with Bean Curd 蓮藕香菇炒豆乾
	Vegetables	Stir-fried Mixed Vegetables with Garlic 蒜蓉炒雜菜	Boiled Long Cabbage 白灼紹菜	Coleslaw 甘荀椰菜沙律	Stir-fried Mixed Vegetables & Vermicelli 雜菜炒粉絲
	Grains	'Rice 白飯	'Rice 白飯	Pasta 意粉	Brown Ri <i>ce</i> 糙米飯
	Fruit	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果























Nov 2022

4		Monday	Tuesday	Wednesday	Thursday
		7 NoV	8 Nov	9 Nov	10 NoV
	Ѕоир	Chayote melon with Pork Soup 合掌瓜豬肉湯	Sweet Corn & Carrot Soup 粟米甘筍湯	Cream of Mushroom 雜菌濃湯	Miso Tofu Soup 味噌豆腐湯 ❷
	<u>Weal</u> A	Baked Fish Fillet with Cheese 芝士焗魚柳	#K Style Swiss Chicken 瑞士雞球	British Beef Stew 英式燴牛肉	Korean Kimchi Pork 韓式泡菜豬肉
	<u>Meal</u> B	Steamed Eggs with Glass Noodles & Minced Pork 粉絲肉碎蒸蛋	Stir-fried Sliced Pork with Cabbage 椰菜炒肉片	Chicken & Mushroom Stew 蘑菇燴雞	Japanese Stir- fried Udon with Vegetable Mix 日式雜菜炒鳥冬
	Vegetables V	Broccoli & Carrots 西蘭花 & 甘筍	Garlic Cabbage 蒜蓉椰菜	Roasted Vegetables 焗雜菜	Garlic Cabbage 蒜蓉椰菜
	Grains	Brown Rice 糙米飯	Brown Rice 糙米飯	Mashed Potato 薯蓉	-
	Fruit	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果













Fish Alert 含魚類











Dinner Menu

Nov 2022

4		Monday	Tuesday	Wednesday	Thursday
		14 Nov	15 NoV	16 NoV	17 Nov
	Ѕоир	Hairy Grourd & Pork Soup 節瓜肉片湯	Minestrone 雜菜湯	Sweet Corn & Minced Chicken Soup 粟米雞蓉湯	White Radish, Carrot & Sweet Corn Soup 青紅蘿蔔粟米湯
	<u>Meal</u> A	Stir-fried Assorted Mushrooms & Beef 野菌炒牛肉	Grilled Chicken in Onion Sauce 洋蔥雞扒	Taiwanese Stewed Chicken 三杯雞	Spaghetti Bolognaise with Fried Egg 肉醬煎蛋
	<u>Meal</u> B	Sauteed Sliced Pork & Broccoli with Egg Drop Sauce 滑蛋肉片 扒西蘭花	Italian Meatball in Marinara Sauce 意式茄醬焗肉丸	Sautéed Long Beans with Garlic & Minced Pork 蒜香肉鬆四季豆	Diced Chicken with Pineapple 菠蘿炒雞粒
	Vegetables V	Stir-fried Mixed Vegetables 清炒雜菜	Sautéed Broccoli with Garlic 蒜蓉炒西蘭花	₹ucchini 翠肉瓜	Roasted Vegetables 焗雜菜
	Grains	Red Rice 紅米飯	Pasta 意粉	Brown Rice 糙米飯	ed Rice 紅米飯
	Fruit	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果





























Nov 2022

		Monday	Tuesday	Wednesday	Thursday
		21 Nov	22 Noc	23 Nov	24 Nov
	Ѕоир	Tomato Soup 蕃茄蓉湯	Wintermelon & Pork Soup 冬瓜肉片湯	Cream of Pumpkin 南瓜忌廉湯	Black-Eyed Pea & Pork Bone Soup 眉豆豬骨湯
	<u>Meal</u> A	Mild Curry Pork Chop 咖哩豬扒	Shredded Chicken Fried Rice 生炒牛肉飯	Roasted Pork Loin with Mushroom Sauce 蘑菇汁烤豬柳	Stir-fried Beef with Green Bean 豆角炒牛肉
	<u>Meal</u> B	Steamed Pork Ribs with Plum 梅子蒸排骨	Chicken & Assorted Mushrooms 日式野菌雞肉	Chicken A La King 白汁雞皇	Stir-fried Lotus Root, Black Fungus & Pork 蓮藕雲耳炒肉片
	Vegetables V	Sautéed Mixed Vegetables 清炒時蔬	Sautéed Broccoli with Garlic 蒜蓉炒西蘭花	Roasted Vegetable 焗雜菜	Stir-fried Romaine Lettuce with Garlic 蒜蓉油麥菜
	Grains	Red Rice 紅米飯	-	Pasta 意粉	'Rice 白飯
	Fruit	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果

























Nov 2022

4		Monday	Tuesday	Wednesday	
		28 Nov	29 Nov	30 NoV	
	Ѕоир	Onion Soup 洋蔥湯	Russian Borsht 羅宋湯	Green Radish & Carrot Soup 青紅蘿蔔湯	
	<u>Meal</u> A	Pan Fried Fish with Lemon Dill Sauce 香煎魚柳 配檸檬刁草汁	Steamed Pork Ribs with Bean curd & Black Bean Sauce 豉汁豆卜 蒸排骨飯	Chicken in Portuguese Sauce with Pasta 葡汁雞球意粉	
1	<u>Meal</u> B	Roasted Chicken with Rosemary 迷迭香烤雞	Diced Chicken with Sweetcorn Egg Drop Sauce 滑蛋栗米雞球	Pan-fried Fish Fillet in Sweet Corn Sauce 粟米汁香煎魚柳	
	Vegetables V	Broccoli & Carrots 西蘭花 & 甘筍	Carrot & Sweet Corn 甘筍栗米	Stir-fried Mixed Vegetables with Garlic 蒜蓉炒雜菜	
	Grains	Mashed Potato 薯蓉	Brown Rice 糙米飯	Red Rice 紅米飯	
	Fruit	Fresh Fruit 生果	Fresh Fruit 生果	Fresh Fruit 生果	













Peanut Alert 含花生





















Helps you make healthy choices easily! 助您輕鬆選擇健康午餐!





AMBER



EAT MORE



MODERATIE

Grains with small amount of added fat and oil e.g. fried rice, fried noodles, baked

Whole grain or grains with added

全穀類或添加蔬菜的

vegetables

穀物

pasta 添加少量油的穀物 例如: 炒飯、炒麵、焗意粉

Lean protein with fat 脂肪比例較低的蛋白質

Fatty cut of meat & poultry with skin 脂肪比例較高及連皮的肉類

Full fat milk or cheese 全脂奶品類

Healthy cooking methods e.g. steaming, poaching, grilling, baking with very little oil 健康少油的烹調方法 例如: 蒸、慢煮、烤、焗

加工或醃製肉類、蛋類及蔬菜食品

高糖、高鹽及高脂肪的醬汁或芡汁

Deep-fried foods 油炸食品

Sugar-sweetened beverages 添加糖分的飲品

Added animal fats or saturated plant fats e.g. lard, butter, cream, coconut oil, coconut cream, etc. 添加了動物性脂肪或植物性飽 和脂肪例如:豬油、牛油、忌廉、 椰子油、椰漿

Contains trans fat e.g. processed/premade pastries 含反式脂肪 例如: 預先製作及包裝的烘焙食物

Preserved foods with extremely high salt content e.g. salted fish and salted eggs 鹽分極高的食品 例如: 鹹魚、鹹蛋