

Nov 3rd to 7th



DINNER WEEKLY MENU



MONDAY 3rd

TUESDAY 4th

WEDNESDAY 5th

THURSDAY 6th

FRIDAY 7th

DINNER

Soup/ Salad	Tomato and Potato Pork Slice Soup 蕃茄薯仔肉片湯	Ching Bo Leung 清補涼	Five-Fingered Hairy Peach Soup 五指毛桃湯	Tofu and Fermented Soy Bean Soup 豆腐麵豉湯	
Meal 1	Stir-fried Beef with Tomato and Broccoli 蕃茄西蘭花炒牛肉	Braised Minced Pork with Potato 肉碎炆薯仔	Lemon Chicken Wings 檸檬雞翼	Chinese Steamed Eggs with Spring onion 蔥花蒸水蛋	
Meal 2	Green Curry Chicken 青咖喱雞	Stir-fried Shredded Chicken with Honey Bean 蜜糖豆炒雞絲	Stir-fried Beef with Chinese Broccoli 芥蘭炒牛肉	Mapo Tofu 麻婆豆腐	
Meal 3	Braised Fish Maw with Hairy Gourd 節瓜炆魚鬆	Fish Fillets in Sweet Corn Sauce 粟米魚件	Braised Eggplant with Minced Pork 魚香茄子	Braised Chicken with Femented Tofu, Bean Curd Sticks and Wood Ear Mushrooms 支竹木耳南乳炆雞	
Vegetarian	Stir-fried Three Shreds with Garlic 蒜蓉炒三絲	Thai-Style stir-fried Mixed Vegetablew 泰式炒雜菜	Stir-fried Chinese cabbage 清炒大白菜	Stir-Fried Cauliflower with Garlic 蒜蓉炒椰菜花	

Nov 10th to 14th



DINNER WEEKLY MENU



MONDAY 10th

TUESDAY 11th

WEDNESDAY 12th

THURSDAY 13th

FRIDAY 14th

DINNER

Soup/ Salad	Seaweed Egg Drop Soup 紫菜蛋花湯	Winter Melon and Barley Soup 冬瓜薏米湯	Green Radish and Carrot Sliced Meat Soup 青紅蘿蔔肉片湯	
Meal 1	Chicken Teriyaki 日式照燒汁雞扒	Curry Pork Ribs with Potatos 咖喱薯仔排骨	Three Cup Chicken 三杯雞	
Meal 2	Steamed Pork Slices with Preserved Vegetable 榨菜蒸肉片	Steamed Chicken with Lily Flower and Fungus 金針雲耳蒸雞	Pork Chop with Tomato and Onion Sauce 蕃茄洋蔥豬扒	
Meal 3	Sichuan Boiled Beef 水煮牛肉 (微辣)	Stir-fried Green Beans with Olive Paste 欖菜肉絲四季豆	Steam Egg with Crab Stick and Corn 蟹柳粟米蒸水蛋	
Vegetarian	Poached Hairy Gourd with garlic 上湯蒜子浸節瓜	Roast Zucchini with tomato Sauce 茄汁燒翠肉瓜	Spinach with Salted and Century Eggs 金銀蛋浸菠菜	

Nov 17th to 21st



DINNER WEEKLY MENU



MONDAY 17rd

TUESDAY 18th

WEDNESDAY 19th

THURSDAY 20th

FRIDAY 21st

DINNER

Soup/ Salad	Snow Mushroom Soup with Cordyceps Flower, Apple and Pear 蟲草花蘋果雪梨海底椰湯	Mustard Green and Tofu Soup 芥菜豆腐湯	Chicken Feet Soup with Hairy Gourd and Black-Eyed Peas 節瓜眉豆雞腳湯	Salted Egg and Hairy Gourd Soup 鹹蛋節瓜湯	
Meal 1	white Curry Beef 白咖喱牛肉	Steamed Egg with Minced Pork and Preserved Radish 菜脯肉碎蒸蛋	Steamed Fish with Black Bean Sauce and Glass Noodles 豉汁粉絲蒸魚件	Steamed Chicken with Chinese Sausage and Black Fungus 臘腸雲耳蒸雞	
Meal 2	Steamed Chicken with Shiitake Mushrooms 北菇蒸雞	Stir-fried chicken with Onion and Black Beans 洋蔥豆豉炒雞件	Korean Honey /chicken Wings 韓式蜜糖雞翼	Braised Beef with Tofu Skin Rolls 枝竹炆牛肉	
Meal 3	Stir-fried Lotus Root with Fermented Tofu 南乳肉鬆炒蓮藕片	Stir-fried Sdredded Beef with Bell Peppers and Potato 三色椒炒土豆牛肉絲	Sliced Pork with Enoki Mushrooms in Satay Sauce 沙嗲金菇肉片	Stir-fried Shredded Pork with Potato Strips 土豆絲炒肉絲	
Vegetarian	Sweet & Sour To-Fu 咕嚕豆腐	Sauteed Beans with Preserved Olive Vegetable 欖菜炒豆角	Supreme broth Choy sum 上湯菜芯	Garlic Baked Eggplant 蒜香焗茄子	

Nov 24th to 28th



DINNER WEEKLY MENU



MONDAY 24th

TUESDAY 25th

WEDNESDAY 26nd

THURSDAY 27th

FRIDAY 28th

DINNER

Soup/ Salad	Tomato and Egg Drop Soup 蕃茄蛋花湯	 Bak Kut The 肉骨茶	Papaya and Snow Fungus Soup 木瓜雪耳湯	Hot and Sour Soup 酸辣湯
Meal 1	Stir-fired Chicken Fillet with Peach 蜜桃炒雞柳	 Nyonya Curry Chicken 娘惹咖哩雞	Stir-fried Sliced Pork with Scallion and Shiitake Mushrooms 京蔥香菇炒肉片	Stir-fried Vegetarian Chicken with Zucchini and Black Fungus 翠玉瓜雲耳炒素雞
Meal 2	Steamed Sliced Pork with Garlic and Oyster Sauce 蒜蓉蠔油蒸肉片	 Nasi Goreng Mee 印尼海鮮炒麵	Deep-fried Chicken Pieces with Thai Sweet Chili Sauce 泰雞醬炸雞件	Steam Fish Fillets with Preserved Mustard Greens 梅菜蒸魚件
Meal 3	Scallion-Sauteed Duck Breast 蔥爆鴨胸	 Thai Style Roasted Pork Neck 泰式燒豬頸肉	Steamed Tofu with Minced Dace 鯪魚肉蒸豆腐	Stir-fried Eggs with Spam 午餐肉炒蛋
Vegetarian	Stir-fried Kale i清炒芥蘭	 Sautéed Morning Glory with Garlic 馬拉盞炒通菜	Stir-fried Mixed Vegetables, Japanese Style 和風汁炒雜菜	Braised Baby Bok Choy in Superior Broth 上湯津白菜

Sago with Coconut Milk
椰汁西米露