

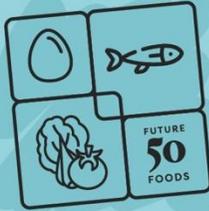
Let's make a greener choice this school year!

Help protect the environment by choosing our planet-friendly dishes. Here's how we're making a difference:

Sustainable Dish

Our new menu features dishes with a lower environmental footprint! To qualify as a sustainable dish, the dish will either contain ingredients from one of the categories below:

Cage-Free Eggs



Sustainable Seafood

Seasonal Vegetables

Future 50 Foods

Plant-forward Meal

Eating more plant-based ingredients means a healthier planet! We design most of our dishes with **70% plant-based ingredients** and **30% animal-based ingredients** – balancing taste and sustainability. Full vegetarian options are still available daily.



Future 50 Foods

Curious about Future 50 Foods? This global list includes nutrient-rich vegetables, grains, legumes, seeds, and nuts that boost nutrition while reducing the environmental impact of our food supply.



Download the full report here



Share your thoughts!

We look forward to hearing from you!



Traffic light guide

Our menu is planned based on the **Traffic Light Guide**. Read more here:



All about allergens

Please note that our kitchen handles and prepares the following allergens:

If your child has specific dietary needs, kindly inform our catering team in advance.



Disclaimer (i) Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights. (ii) The cooking oil in the deep fryer and the broth in the noodle pots are used to cook allergen-containing foods, potentially transferring allergens between different food products. Kindly consult a food service team member if you have any questions about food allergies before placing your order.

Lunch Menu Feb 2026

Plant Forward
Monday

Tuesday

新年快乐



Fun Thursday

Friday

2/Feb

3/Feb

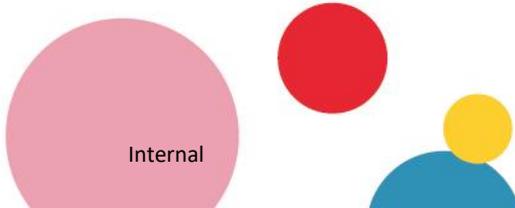
4/Feb

5/Feb

6/Feb

<p><u>Meal A</u> \$38</p>	<p>Italian Beef Bolognese Penne</p>	<p><small>Sustainable Dish</small> Sliced Chicken with Enoki Mushroom & Bok Choy with Rice</p>	<p>Shrimp with Jade Zucchini & Carrot with Multi Grain Rice</p>	<p>Pepperoni & Cheese Pizza with Fries</p>	<p>Shanghai Fried Noodle with Shredded Pork & Cabbage</p>
<p><u>Meal B</u> \$38</p>	<p><small>Sustainable Dish</small> Spiced Quinoa with Corn, Carrot, French Beans, and Chickpeas</p>	<p>Pasta Baked with Creamy Mushroom & Spinach</p>	<p>Lettuce & Mushroom with Vegetarian Ham in Vegetarian Oyster Sauce with Multi Grain Rice</p>	<p>Vietnamese Cold Vermicelli with Vegetarian Ham</p>	<p>Fungi Ragu (Mixed Mushroom, Cherry Tomato, Potato, Celery, Basil, Tomato Sauce) with Rice</p>
<p><u>Chef Special</u> \$42</p>	<p><small>Sustainable Dish</small> Fish Fillet with Lemon Capers Tomato Sauce Penne</p>	<p>Diced Pork Loin with Vegetables in Mustard Gravy with Roasted Potatoes</p>	<p>Turnip Cake & Chicken Chow Mein</p>	<p>Baked Chicken Parma with Mashed Potato</p>	<p><small>Sustainable Dish</small> Mediterranean Bean, Tuna & Egg Salad in Basil Nut-free Pesto Dressing</p>
<p><u>Sandwich</u> \$35</p>	<p>Korean Chicken Sandwich</p>	<p>Grilled Ham & Cheese Sandwich</p>	<p><small>Sustainable Dish</small> Diced Onion & Egg Salad Sandwich</p>	<p>Tuna Salad Sandwich</p>	<p>Club Sandwich (Chicken, Ham, Lettuce & Tomato)</p>
<p>Vegetables Apply for Meal A B and Chef Special</p>	<p>Brassica & Corn</p>	<p>Cauliflower & Beans</p>	<p>Choy Sum</p>	<p>Roasted Carrot & Zucchini</p>	<p>Assorted Sautéed Vegetables</p>

	Eat More 適宜	Vegetarian 素食	Egg Alert 含蛋類	Fish Alert 含魚類	Tree Nuts Alert 含堅果
	Eat Moderately 限量	Sustainable Seafood 可持續海鮮	Dairy Alert 含奶類	Shellfish Alert 含貝殼類海鮮	Wheat Alert 含小麥
	Eat Less 少量		Soy Alert 含大豆	Peanut Alert 含花生	



Lunch Menu Feb 2026

Plant Forward
Monday

Tuesday

Wednesday

FUN Thursday

Friday

9/Feb

10/Feb

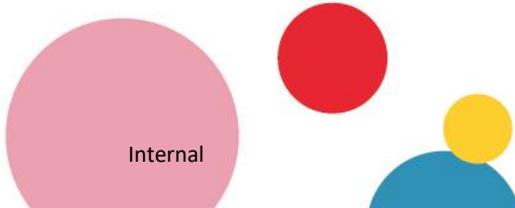
11/Feb

12/Feb

13/Feb

Meal A \$38	Chicken, Corn, Mixed Bell Peppers Frittata with Roasted Potatoes 	Fish Fillet in Creamy Thyme Mustard Sauce with Quinoa Rice 	Chicken Alfredo with Pasta 	Fish Fillet Cheeseburger with Fries 	Diced Pork in Tomato Sauce Spaghetti
Meal B \$38 	Kale & Spinach Mac & Cheese 	Japanese Style Stir-fried Udon Mix Vegetables & Shredded Egg 	Korean Vegetables Egg Fritters with Red Rice 	Swiss Baked Pasta with Fried Shallot (Äplermagronen) 	Vegetarian Japanese Steamed Egg (tofu, mixed mushrooms & corn) Carrot Rice
Chef Special \$42	Stir-Fried Beef with Broccoli & Cauliflower with Rice 	German Pork Roast (Schweinebraten) with Mashed Potato 	Portuguese Seafood Rice 	Char Siu with Red Rice 	Greek Salad with Smoked Salmon and Fetta in Lemon Vinaigrette
Sandwich \$35	Tuna Melt Sandwich 	Chicken & Corn Sandwich 	Chorizo & Cheese Sandwich (non-spicy) 	Ham & Egg Sandwich 	B.L.T Sandwich
Vegetables Apply for Meal A B and Chef Special 	Cabbage & Bean	Broccoli & Corn	Sautéed Cabbage	Cauliflower & Zucchini	Assorted Sautéed Vegetables

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Lunch Menu Feb 2026

Monday

Tuesday

Wednesday



Friday

23/Feb

24/Feb

25/Feb

26/Feb

27/Feb

<p><u>Meal A</u> \$38</p>	<p>CPD Day</p>	<p>Bacon Mushroom Sauce Spaghetti</p>	<p>Roasted Paprika-Lemon Chicken with Potato & Cauliflower with Multi Grain Rice</p>	<p>Ham & Pineapple Pizza with Fries</p>	<p>Tuna in Creamy Spinach & Kale Sauce with Penne</p>
<p><u>Meal B</u> \$38</p>		<p>Italian Bean Stew with Red Rice</p>	<p><small>Sustainable Dish</small> Stir-fried Rice Vermicelli with Bak Choy, Broccoli, Carrot and Shredded Eggs</p>	<p><small>Sustainable Dish</small> Japanese Curry with Veggies & Tofu with Multi Grain Rice</p>	<p><small>Sustainable Dish</small> Broccoli & Cheddar Frittata with Roasted Potatoes</p>
<p><u>Chef Special</u> \$42</p>		<p>Garlic Thyme Grilled Whole Chicken Leg with Red Rice</p>	<p><small>Sustainable Dish</small> Shrimp & Broccoli with (Nut-free) Pesto Sauce with Penne</p>	<p><small>Sustainable Dish</small> Fish & Chips</p>	<p><small>Sustainable Dish</small> Shrimp Avocado Salad with Lemon Mayonnaise Dressing</p>
<p><u>Sandwich</u> \$35</p>		<p>Tuna Melt Sandwich</p>	<p>Ham & Cheese Sandwich</p>	<p><small>Sustainable Dish</small> Egg Salad & Cucumber Sandwich</p>	<p>Chicken Salad Sandwich</p>
<p>Vegetables Apply for Meal A B and Chef Special</p>		<p>Cauliflower & Carrot</p>	<p>Sautéed Cabbage</p>	<p>Broccoli & Corn</p>	<p>Assorted Sautéed Vegetables</p>

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