

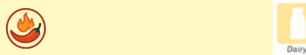
Lunch Menu (Primary Form)

31 Aug - 04 Sep 2026

Day	Monday 31th Aug	Tuesday 1st Sep	Wednesday 2nd Sep	Thursday 3rd Sep (Fun Day)	Friday 4th Sep
Dish A \$42	Tonkatsu (Japanese Pork Cutlet) with Gravy 	Beef Bolognese Pasta 	German Roast Pork 	Grilled Chicken Burger 	Spaghetti Meatballs (Beef and Pork) 
Dish B \$42 (Vegetarian)	Mushroom Stroganoff Penne (V) 	Baked Broccoli & Cauliflower (V) 	Stir-fried Honey Chilli Potato (V) 	Falafel Burger (V) 	Thai Green Curry with Seasonal Vegetables (V) 
Dish C \$49 (Chef Special)	Beef Bourguignon 	Butter Chicken 	Beef Chilli Cone Cane Tacos 	Fish & Chips 	Roasted Beef Greek Salad with Garlic Yogurt Sauce 
Starch	Red Rice / Mashed Potatoes 	Basmati Rice / Roasted New Potato	Roasted Potato / Quinoa	Garlic Bread / French Fries 	Steamed Rice / Spaghetti 
Vegetables	Roasted Carrots & Zucchini	Sauteed Mushroom & Spinach	French Green Beans	Garlic Buttered Broccoli & Cauliflower 	Morning Glory

Lunch Menu (Primary Form)

7-11 Sep 2026

Day	Monday 7th Sep	Tuesday 8th Sep	Wednesday 9th Sep	Thursday 10th Sep (Fun Day)	Friday 11th Sep
Dish A \$42	Sweet & Sour Pork with Peppers & Pineapple 	Minced Beef Pie with Mashed Potato 	Vietnamese Lemon Grass Chicken 	Beef Lasagna 	Yeung Chow Fried Rice (Pork & Shrimp) 
Dish B \$42 (Vegetarian)	Cottage Cheese, Mushroom, Green peas Curry (V) 	Spinach & Feta Pastilla (V) 	Mushroom Risotto (V) 	Macaroni with Cheese (V) 	Aubergine Parmigiana, Ciabatta (V) 
Dish C \$49 (Chef Special)	Zürcher Geschnetzeltes Chicken Mushroom Cream Stew 	Thai Pork Jowl 	Steamed Trout Mediterranean-Style 	Grilled Chicken Burger with Salad & Fries 	Rosemary Chicken Avocado, Chickpea, Cherry Tomato & Baby Spinach 
Starch	Quinoa / Steamed Red Rice	Penne / Mashed Potato 	Steamed Rice / Roasted Potato	Garlic Bread / French Fries 	Sweet Potato / Garlic Croutons 
Epicure Special \$78			Grilled Sirloin Steak with Sauteed Seasonal Vegetable 		
Vegetables	Sauteed Broccoli	Roasted Carrot & Cauliflower	Wok-fried Morning Glory 	Cajun Spiced Corn on Cob with Parmesan 	Sauteed Bok Choy



(V) Suitable for lacto-ovo vegetarians

Please kindly note that items on this menu may change or be unavailable at certain times.



Lunch Menu (Primary Form)

14-18 Sep 2026

Day	Monday 14th Sep (Green Monday)	Tuesday 15th Sep	Wednesday 16th Sep (Thailand Journey)	Thursday 17th Sep (Fun Day)	Friday 18th Sep
Dish A \$42	Vegetable Lasagna  	Herb-Roasted Chicken with New Potatoes   	Thai Red Curry with Pork     	Hot Dog (Pork)    	Indonesian Beef Randag   
Dish B \$42 (Vegetarian)	Chana Masala (V) (Chickpea Curry)   	Eggplant Parmigiana (Aubergine) (V)   	Vegetable & Tofu Pad Thai (V)   	Four Cheese Pizza (V)   	Vegetable Paella (V)  
Dish C \$49 (Chef Special)	Vegetable Manchurian with Soy Sauce  	Lamb Roganjosh  	Minced Chicken with Basil & Cage Free Fried Egg    	Beef Cheek Ragu Fettuccine   	Tomato, Mozzarella, Spinach, Arugula, Parma Ham Salad  
Starch	Steamed Rice / Sweet Potato	Roasted Potato / Steamed Rice	Jasmine Rice / Roasted Pumpkin	Sweet Potato / French Fries	Steamed Rice / Spaghetti  
Vegetables	Sauteed Broccoli & Carrot	Roasted Carrot & Cauliflower	Wok-fried Morning Glory  	Zucchini & Corn	Sauteed Bok Choy



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 (Sustainable)

 (Spicy)

Lunch Menu (Primary Form)

21-25 Sep 2026

Day	Monday 21st Sep	Tuesday 22nd Sep	Wednesday 23rd Sep	Thursday 24th Sep (Fun Day)	Friday 25th Sep
Dish A \$42	Japanese Curry with Pork Cutlet 	Beef Stew with Horseradish Cream 	Crispy Roasted Chicken Leg 	Chow Mein with Smoked Duck 	Hong Kong Style Crispy Roasted Pork 
Dish B \$42 (Vegetarian)	Mushroom with Green Peas Parpadelle (V) 	Baked Spinach & Parmesan Cannelloni (V) 	Pasta with Artichoke, Sundry Tomato & Rocket (V) 	Marghrita Pizza (V) 	Sweet & Sour Tofu (V) 
Dish C \$49 (Chef Special)	Kung Pao Chicken with Rice 	Pulled Pork Bun 	Miso Barramundi 	Chicken Schnitzel, German Potato Salad 	Lentil Salad with Tuna 
Starch	Quinoa / Steamed Rice	Sauteed Green Peas / Butter Poached Potato 	Buttered Sweet Corn / Roasted Potato 	Garlic Bread / French Fries 	Steamed Rice / Garlic Croutons 
Sandwich \$42	Ham & Cheese Sandwich 	Tomato Mozeralla Sandwich 	Cucumber & Scrambled Egg Sandwich 	Chicken, Corn & Cheese Quesadilla 	Bacon, Egg & Cheese English Muffin 
Epicure Special \$78			Roasted Lamb Leg (Dice) with Minted Couscous 		
Vegetables	Sauteed Broccoli	Roasted Carrot & Cauliflower	Wok-fried Morning Glory 	Cajun Spiced Corn on Cob with Parmesan 	Sauteed Bok Choy



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 (Sustainable)

 (Spicy)

Lunch Menu (Primary Form)

28-30 Sep 2026

Day	Monday 28th Sep	Tuesday 29th Sep	Wednesday 30th Sep		
Dish A \$42	Macau Pork Chop Bun 	Shrimp Fried Rice 	Spaghetti Bolognese 		
Dish B \$42 (Vegetarian)	Veg Shepherd Pie (V) 	Honey Chilli Cottage Cheese with Peppers (V)  	Seasonal Vegetable Korma (V)		
Dish C \$49 (Chef Special)	Moroccan Chicken with Couscous 	Dong Po Pork 	Lentil Salad with Harissa Chicken  		
Starch	Quinoa / Roasted Potato	Steamed Rice / Mashed Potato 	Steamed Rice / Roasted Potato		
Sandwich \$42	Avocado & Chicken Wrap 	Meat Ball Sub (Pork & Beef) 	Turkey & Cheese Sandwich 		
Vegetables	Sauteed Broccoli	Roasted Carrot & Cauliflower 	Wok-fried Morning Glory 		



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