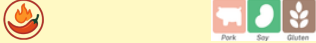


Lunch Menu (Secondary)

05-09 Oct 2026

Day	Monday 5th Oct	Tuesday 6th Oct	Wednesday 7th Oct	Thursday 8th Oct (Fun Day)	Friday 9th Oct
Dish A \$42	Pork Parmigiana 	Chicken Schnitzel 	Kimchi & Ham Fried Rice 	Teriyaki Unagi (Eel Fish) 	Coq Au Vin (Chicken) 
Dish B \$42 (Vegetarian)	Pesto Penne (V) 	Seasonal Vegetable with Tofu (V) 	Veg tagine (V)	Vegetable Lasagna (V) 	Mushroom Stew (V) 
Dish C \$49 (Chef Special)	Paprika Chicken Steak 	Steamed Ribs in Black Bean Sauce with Veggies 	Chicken Korma 	Beef Cheeseburger 	Smoked Salmon, Baby Spinach & Boiled Egg Salad 
Soup Noodle	Taiwanese Beef Broth with Soya Marinated Beef (Rice Noodles) 	Pork Bone Soup with Pork Belly (Rice Noodles) 	Tom Yum Soup with Shrimp (Rice Noodle) 	Korean Spicy Ramen with Pan-fried Dumpling 	
Epicure Special \$78			Chicken Zürcher Geschnetzeltes with Rosti 		
Starch	Garlic Bread/ Roasted Pumpkin	Steamed Red Rice/ German Potato Salad	Steamed Rice/ Sweet Potatoes	Roast Potatoes/ Steamed Rice	Quiona/Roasted Potatoes
Vegetables	Sauteed Broccoli	Stir-fried Choy Sum 	Vichy Carrots 	Stir-fried Morning Glory 	Garlic Long Beans



(V) Suitable for lacto-ovo vegetarians

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



Lunch Menu (Secondary)

12-16 Oct 2026

Day	Monday 12th Oct	Tuesday 13th Oct	Wednesday 14th Oct	Thursday 15th Oct (Fun Day)	Friday 16th Oct
Dish A \$42	HK Roast Pork Belly 	Honey Garlic Chicken Steak 	Beef Lasagna 	Chicken Chowmein 	Cantonese Fish & Corn 
Dish B \$42 (Vegetarian)	Penne Arrabbiata (V) 	Spinach & Cheese Pastilla (V) 	Cream of Mushroom Spaghetti (V) 	Margarita Pizza (V) 	KFT(Korean Fried Tofu) (V) 
Dish C \$49 (Chef Special)	Teriyaki Chicken Burger 	Baked Pork Chop with Cheese 	Sole Provencal (Fish) 	Pork Katsu Burger 	Salad Nicoise (Tuna & Egg) 
Soup Noodle \$45	Japanese Fish Broth with Fish Ball (Ramen Noodles)	Beef & Carrot Broth with Beef & Pork Ball (Shanghai Noodle)	Malysian Laksa with Sliced Chicken (Rice Noodle) 	Chilli & Sesame Soup with Braised Beef Shank (Ho Fan) 	
Starch	Steamed Rice/ Garlic Bread 	Roasted Potatoes/ Couscous 	Potato Dauphinoise/ Roasted Carrot 	Quinoa / French Fries 	Steamed Rice/ Roasted Potatoes
Vegetables	Sauteed Morning Glory with Garlic	Cole Slaw 	Sauteed Green Beans with Garlic 	Sauteed Broccoli & Carrot	Sauteed Morning Glory with Garlic



(V) Suitable for lacto-ovo vegetarians

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



Lunch Menu (Secondary)

26-30 Oct 2026

Day	Monday 26th Oct GREEN MONDAY	Tuesday 27th Oct	Wednesday 28th Oct German theme	Thursday 29th Oct (Fun Day)	Friday 30th Oct
Dish A \$42	Tamagoyaki with Unagi Sauce 	Carbonara Pasta 	Bratwurst with Rosti (Pork) 	Spaghetti Meat Ball (Pork & Beef) 	Chicken Asado 
Dish B \$42 (Vegetarian)	Mushroom Stroganoff Penne (V) 	Eggplant Parmigiana (V) 	Lentil Spaetzle (V) 	Corn & Pepper Cheese Quesadilla (V) 	Cabbage & Carrot Udon (V) 
Dish C \$49 (Chef Special)	Fried Rice with Cottage Cheese & Seasonal Vegetable 	Korean Japchae (Beef) 	Slow Cook Oktoberfest Stew (Pork and Beef) 	Fish & Chips 	Warm Salad (Brussel Sprouts, Bacon, Grilled Vegetables) 
Soup Noodle \$45	Miso Soup with Pan Fried Tofu (Shanghai Noodle) 	Tom Yum Soup with Chicken (Flat Rice Noodle) 	Rinderfleischsuppe Noodle Soup with Beef, Carrot and Green Peas (Egg Noodle) 	Ramen Soup with Pan Fried Gyoza (Ramen Noodle) 	
Starch	Red Rice / Roasted Pumpkin	Roasted New Potatoes/ Grilled Carrots	Herb Butter Potatoes 	French Fries/ Buttered Corn 	Steamed Rice/Quiona
Vegetables	Roasted Carrots & Zucchini 	Minted Peas & Beans	Sauerkraut/ Sauteed Green Beans	Garlic Buttered Broccoli & Cauliflower 	Morning Glory



(V) Suitable for lacto-ovo vegetarians

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

