

Weekly Lunch Menu

2026 June 8th ~ June 12th

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Chickpeas soup※△O	Kelp soup#	Potato soup※O	Pumpkin soup※O	Broccoli soup※O
Asian	<ul style="list-style-type: none"> ·Beef casserole※△ ·Steamed rice ·Choy sum 	<ul style="list-style-type: none"> ·Korean fried chicken※ △O☆ ·Bibimbap ※△☆ ·Cabbage 	<ul style="list-style-type: none"> ·Baked pork chop ※△O☆ ·Steamed rice ·Lettuce 	<ul style="list-style-type: none"> ·Braised chicken※△ ·Steamed rice ·Baby cabbage 	<ul style="list-style-type: none"> ·Char siu (Pork) ※△ ·Fried rice with ham & pineapple △☆ ·Spinach
Western	<ul style="list-style-type: none"> ·Grilled chicken breast (served with gravy※O or cream mushroom sauce※O) ·Roast potatoes O ·Mixed seasonal vegetables 	<ul style="list-style-type: none"> ·Roast pork leg (served with gravy ※O or apple sauce O) ·Cajun potatoes ※O ·Mixed seasonal vegetables 	<ul style="list-style-type: none"> ·Smoked salmon pasta ※O#☆ ·Mixed seasonal vegetables 	<ul style="list-style-type: none"> ·Sweet chili con carne △ ·Baked potatoes O ·Mixed seasonal vegetables 	<ul style="list-style-type: none"> ·BBQ chicken breast※△ ·Potato wedges※ ·Mixed seasonal vegetables
Vegetarian (Option)	<ul style="list-style-type: none"> ·Garlic baguette※O☆ ·Caponata (sweet& sour eggplant stew) 	<ul style="list-style-type: none"> ·Mushroom stew ※O ·Mashed potatoes※O 	<ul style="list-style-type: none"> ·Curry mixed vegetables※ △O ·Steamed rice 	<ul style="list-style-type: none"> ·Fried noodles ※△☆ ·Seasonal vegetables 	<ul style="list-style-type: none"> ·Tomato risotto O ·Seasonal vegetables
Salad Bar	4 kinds of fruits, 10 varieties of fresh vegetables, noodles, and bread				

Our Healthy Eating Key: ※ Gluten Content(面粉), △ Legumes Product 豆类, O Dairy Product 牛奶, # Shell Fish & Seafood (鱼&海鲜), ☆ Eggs Product 鸡蛋