

Meal Period		Menu Week 1				
Breakfast	Choice of 1 Choice of 2	Tuesday 6 January 2026	Wednesday 7 January 2026	Thursday 8 January 2026	Friday 9 January 2026	
	Vegetarian Beverage	Mini Tuna and lettuce sandwiches Chinese fried rice served with shredded egg and iceberg lettuce Mini cheese sandwiches Soya bean drink	Home baked butter cake Chicken porridge served with fried vermicelli Spring onion and carrot Home baked butter cake warm milk tea	Toasted bread served with homemade kaya Nasi lemak served with sambal hard boiled egg, cucumber, anchovies Mini chocolate waffle hot milo drink	Homemake pancake served with Vanilla sauce Fried Nissin noodles with fish cake, choy sum, bean sprouts Vegetarian Fried Nissin noodles Herbal tea drink	
Lunch	Choice of	Penne pasta with tomato sauce Baked chicken with herb sauce Sautéed potato with garlic butter Sautéed green vegetable with oyster sauce	Mac and cheese pasta Grilled chicken with buttermilk sauce Sautéed green vegetable with carrot Beancurd with mushroom	Ramly style chicken burger French fries Assorted salad with dressing Homemade coleslaw salad with raisins	Sautéed pasta with Spinach and onion Demi glace chicken with herb Assorted vegetable Japanese beancurd with mushroom	
	Set A					
	OR					
	Set B	Steam white rice Braised chicken with potato Shredded egg with tomato and onion Beancurd with mix vegetable	Fragrant chicken rice BBQ chicken, Fresh cucumber slice Local Yau Mak with garlic oil Homemade garlic chili	Nasi minyak Chicken curry with potato Sautéed mix vegetable with garlic Eggplant sambal with onion	Fragrant white rice Deep fried chicken with dipping sauce Siew Pak Choy with oyster sauce Japanese beancurd with mushroom	
	Vegetarian dish					
		Steam white rice Shredded egg with tomato Beancurd with mix vegetable Roasted potato with herb	Steam white rice Japanese beancurd with egg drop Sweet corn with long bean Siew Pak Choy with soy sauce	Steam white rice Steam egg with light soy sauce Deep fried vegetarian chicken Sautéed eggplant	Steam white rice Vegetarian Lamb Rendang Braised beancurd with carrot Sautéed broccoli with mushroom	
	Dessert or Fruit		Mix fruits	Water melon	Home made Pudding	Orange slice

Meal Period		Menu Week 2				
Breakfast	Monday 12 January 2026		Tuesday 13 January2026	Wednesday 14 January 2026	Thursday 15 January 2026	Friday 16 January 2026
	Choice of 1	Deep fried Sausage rolls	Mini slider with egg mayo and lettuce	Japanese cheesecake slice	Mini Tuna sandwiches	Corn & Mashed potato
	Choice of 2	Chinese fried rice with long bean	Cantonese yee mee served with fish cake,vegetable in egg gravy	Fried mee mamak style served with fish cake,choy sum,bean sprout	White Singapore fried meehoon with fish cake, bean sprout with tomato flavoured	Meehoon soup served with fishball, fish cake, bean sprout,spring onion and fried shallot
	Vegetarian Beverage	Toasted bread blueberry jam	Mini slider with cheese and vegetable	Meehoon soup	Vegeterian fried rice chinese style	Pancake served with vanilla sauce
Lunch		Soya bean drink	Herbal tea drink	hot milo drink	Warm barley	Full cream milk
	Choice of	Pasta with mushroom cream sauce	Sauteed pasta with Tomato concasse	Japanese udon	Spaghetti chicken bolognese	Homemade thin crust pizza
	Set A	Deep fried popcorn chicken	Baked chicken with pomodoro sauce	Naruto fishcake, leek slice, Wakame	Crispy garlic bread	Topped with assorted filling and cheese
		Steam carrot with garlic butter	Stir fried mix vegetable	& soft beancurd in miso soup	House salad with dressing	French fries
		Chinese omelette with sweet raddish	Japanese Toufu with egg drop	Teppanyaki vegetable with Wakame crumble	Pan fried corncake with onion	Homemade coleslaw salad with raisins
	OR					
	Set B	Steam Shallot rice	Briyani rice	Steam white rice	Steam white rice	Steam white rice
		Chi Kut Teh	Rendang chicken with potato	Thai style sauteed minced chicken	Steam patin fillet with black bean sauce	Chicken with Ginger and Spring Onions
		Fresh Romaine lettuce	Sauteed long bean with garlic	with fresh basil & chili	Mix vegetable chinese style with Black fungus	Braised mix vegetable with preserved beancurd
		Deep fried beancurd with salted egg	Pickled cucumber, onion and pineapple	Seremban style omelette with crab stick and onion	Braised bean curd with oyster sauce	Steam egg with light soya sauce and garlic
Vegetarian dish						
		Steam white rice	Steam white rice	Steam white rice	Steam white rice	Fragrant white rice
		Stew beancurd with mushroom	Steam white beancurd with soy sauce	Deep fried vegeterian chicken	Vegeterian curry chicken with potato	Vegeterian lamb rendang
		Sautéed celery with mushroom	Sautéed long bean with carrot	Japanese beancurd with egg drop	Chinese style mix vegetable	Sautéed potato with ginger
		steam Yau Mak with oil	fried egg sunny side up	Sautéed green vegetable	Deep fried vegetarian spring roll	Steam carrot with herb
Dessert or Fruit		Watermelon	Orange	Apple slice	Rose pudding	Mix fruits

Menu Week 3						
Meal Period		Monday 19 January 2026	Tuesday 20 January2026	Wednesday 21 January 2026	Thursday 22 January 2026	Friday 23 January 2026
Breakfast	Choice of 1	Mini Egg sandwiches	Homebaked Banana cake slice	Chicken sandwiches	Mushroom soup served with toasted bread	Omelette with Hash brown
	Choice of 2	Braised Loh Shu fun with fishcake, round cabbage & bean sprout	Fried mee mamak with soft beancurd local Choy Sum, fish cake, bean sprout	Chinese fried rice served with fish cake and topped with chicken floss	Nasi lemak with condiment served with Fried tempeh	Home style chee cheong fun with fuchuk and fishball
	Vegetarian Beverage	Braised Loh Shu Fun	Homebaked Banana cake slice	TCC sandwiches with wholemeal bread	Mushroom soup served with toasted bread	Donut with icing sugar
		Soya bean drink	Herbal tea drink	hot milo drink	Warm barley	Warm chrysanthemum tea
Lunch	Choice of	Spaghetti aglio olio with mushrooms	Homemade burger bun	Pasta au gratin	Vietnamese spring rolls with crab stick	Fragrant rice
	Set A	Deep fried chicken KFC style	with deep fried chicken breast	Roasted chicken with garlic sauce	vegetable and shredded egg	Deep fried chicken katsu
		Sauteed broccoli with garlic	Served with tomato, cucumber and lettuce	Steam cauliflower with garlic butter	homemade chili dipping sauce	Onion and oyster sauce
		Chinese style beancurd with mix vegetable	French fries	Japanese beancurd with chili crab sauce	Assorted garden salad with dressing	Teppanyaki vegetable
	OR		Assorted garden salad with homemade dressing		baked potato with sautéed onion	Onion and carrot omelette
	Set B	Fragrant chicken rice	Nasi Minyak	Briyani rice	Nasi tomato	Steane white rice
		Hainanese BBQ chicken	Chicken rendang with potato	Onion chicken mamak style	Ayam masak merah	Steamed patin fish fillet with nyonya sauce
		Fresh cucumber slice	Deep fried onion fritters with thai sauce	Sautéed round cabbage with turmeric	Pickled cucumber,onion and pineapple	Onion and carrot omelette
		Sautéed Iceberg lettuce with garlic	Sautéed green vegetable with garlic	Poppadom crackers	Stir-Fry cabbage with turmeric & mustard Seeds	Sautéed green vegetable with garlic
		Homemade spicy and sour chili sauce			Terengganu fish crackers	
	Vegetarian dish	white rice	Fragrant white rice	Steam white rice	white rice	Jasmine white rice
		Deep fried beancurd with sweet sauce	Vegetariancutlet	Braised bean curd with mushroom	Tomato scramble egg	Vegetarian chicken in sweet & sour sauce
		Sauteed green vegetable	Sauteed bell pepper with mushroom	Sauteed potato with carrot	Japanese beancurd with long cabbage	sauteed siew pak choy
		Chinese omelette with pepper	Mash potato with gravy	vegetable skewer	steam potato with chopped carrot	Deep fried bean curd with tomato dip
	Dessert or Fruit	Water melon	Orange	Apple slice	Green apple	Agar Agar Chocolate

Menu Week 4						
Meal Period		Monday 26 January 2026	Tuesday 27 January2026	Wednesday 28 January 2026	Thursday 29 January 2026	Friday 30 January 2026
Breakfast	Choice of 1	Mini chicken ham & cheese sandwiches	Pumpkin and potato soup served with toasted bread	Scrambled egg, baked bean and sausage	Chocolate waffle	Baked mini croissant with
	Choice of 2	Fried mee hoon with fish cake, and bean sprout	Cantonese style noodles served with fish cake and vegetable in egg gravy	Sambal fried rice served with chicken cube, crackers and topped with lettuce	Chicken porridge served with fried vermicelli	Home style Roti canai
	Vegetarian Beverage	Fried Maggie mee with vegetable	French toast with cheese	Baked bean and soft roll	Fried vegetarian noodles	served with home made Dhal
		Soya bean drink	Herbal tea drink	hot milo drink	Warm barley	Steam mini Shang Hai pau
Lunch	Choice of	Kedah meehoon soup	Chicken skewer with vegetable	Chicken corny dog	Spaghetti aglio olio with mushrooms and onion	Full cream milk
	Set A	Steam sherdded chicken	Mash potato with gravy	French fries	Spaghetti aglio olio with mushrooms and onion	Korean kimchi fried rice
		spring onion,fry shallot with cinnamon and local broth	Grilled tomato with herb	Green salad with dressing	Grilled chicken with black pepper sauce	Korean style roasted chicken
			Sauteed brocoli and cauliflower with garlic butter	Potato salad with gherkin and chopped parsley	Sautéed cauliflower with carrot	Stir fry mix vegetable with soft beancurd
	OR				Roasted potato with caramelise onion	Beancurd toasted with Kimchi paste
	Set B	Steam white rice	Steam white rice	Fragrant white rice	Steam white rice	Steam white rice
		Butter milk chicken	Deep fried seabass fillet with Sweet and sour sauce	Kong poh style chicken with dry chili	Melaka style ponte chicken with potato	Fried patin fish with sweet and sour sauce
		Sauteed locla choy sum with gaelic	Sauteed potato with minced chicken	Braised eggplant with sambal	Stew beancurd chinese style	Sautéed siew pak choy with oyster sauce
		Steam egg with light soya sauce	Thai style deep fried hard bean curd	Fried beancurd with chili crab sauce	Sauteed siew pak choy with oyster sauce	Deep fried beancurd with Thai sweet sauce
	Vegetarian dish	Steam white rice	Fragrant white rice	steam white rice	steam rice	Jasmine white rice
		Butter milk bean curd	Fried vegetarian Fu chuk	Vegetable skewer with dip	Japanese bean curd with mushroom	Ginger and spring onion bean curd
		Sauteed choy tam with carrot	vegetable curry with coconut milk	Hard boiled egg with sambal	Braised egg plant with chili	Steam egg with lighy soya sauce
		Soft bean curd with mushroom	Local choy sum with mushroom	Long bean with carrot	Deep fried vegeterian roll with dip	Sauteed green vegetable
	Dessert or Fruit	Water melon	Orange	Apple slice	Green apple	Agar Agar Chocolate