

Menu Week 1

Meal Period		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
Lunch	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	Homemade pancake served with Vanilla sauce Fried Nissin noodles with fish cake, choy sum, bean sprouts Vegetarian Fried Nissin noodles Herbal tea drink
	Choice of Set A	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
	OR	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
	Set B	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
	Vegetarian dish	Mix fruits	Water melon	Home made Pudding	Orange slice
	Dessert or Fruit				

Menu Week 2

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

Menu Week 3

Meal Period		Monday 19 January 2026	Tuesday 20 January 2026	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	Braised Loh Shu Fun	Homebaked Banana cake slice	TCC sandwiches with wholemeal bread	Mushroom soup served with toasted bread	Donut with icing sugar
	Beverage	Soya bean drink	Herbal tea drink	hot milo drink	Warm barley	Warm chrysanthemum tea
Lunch	Choice of					
	Set A	Spaghetti aglio olio with mushrooms Deep fried chicken KFC style Sautéed broccoli with garlic Chinese style beancurd with mix vegetable	Homemade burger bun with deep fried chicken breast Served with tomato, cucumber and lettuce French fries Assorted garden salad with homemade dressing	Pasta au gratin Roasted chicken with garlic sauce Steam cauliflower with garlic butter Japanese beancurd with chili crab sauce	Vietnamese spring rolls with crab stick vegetable and shredded egg homemade chili dipping sauce Assorted garden salad with dressing baked potato with sautéed onion	Fragrant rice Deep fried chicken katsu Onion and oyster sauce Teppanyaki vegetable Onion and carrot omelette
	OR					
	Set B	Fragrant chicken rice Hainanese BBQ chicken Fresh cucumber slice Sautéed Iceberg lettuce with garlic Homemade spicy and sour chili sauce	Nasi Minyak Chicken rendang with potato Deep fried onion fritters with thai sauce Sautéed green vegetable with garlic	Briyani rice Onion chicken mamak style Sautéed round cabbage with turmeric Poppadom crackers	Nasi tomato Ayam masak merah Pickled cucumber, onion and pineapple Stir-Fry cabbage with turmeric & mustard Seeds Terengganu fish crackers	Steam white rice Steamed patin fish fillet with nyonya sauce Onion and carrot omelette Sautéed green vegetable with garlic
	Vegetarian dish	white rice Deep fried beancurd with sweet sauce Sautéed green vegetable Chinese omelette with pepper	Fragrant white rice Vegetarian cutlet Sautéed bell pepper with mushroom Mash potato with gravy	Steam white rice Braised bean curd with mushroom Sautéed potato with carrot vegetable skewer	white rice Tomato scramble egg Japanese beancurd with long cabbage steam potato with chopped carrot	Jasmine white rice Vegetarian chicken in sweet & sour sauce sautéed siew pak choy 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 January 2026	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 fried onion and carrot	Home style Roti canai served with home made Dhal
	Vegetarian	Fried Maggie mee with vegetable	French toast with cheese	Baked bean and soft roll	Fried vegetarian noodles	Steam mini Shang Hai pau
	Beverage	Soya bean drink	Herbal tea drink	hot milo drink	Warm barley	Full cream milk
Lunch	Choice of					
	Set A	Kedah mee蓬 soup Steam shredded chicken spring onion, fry shallot with cinnamon and local broth	Chicken skewer with vegetable Mash potato with gravy Grilled tomato with herb Sautéed broccoli and cauliflower with garlic butter	Chicken corny dog French fries Green salad with dressing Potato salad with gherkin and chopped parsley	Spaghetti aglio olio with mushrooms and onion Grilled chicken with black pepper sauce Sautéed cauliflower with carrot Roasted potato with caramelized onion	Korean kimchi fried rice Korean style roasted chicken Stir fry mix vegetable with soft beancurd Beancurd toasted with Kimchi paste
	OR					
	Set B	Steam white rice Butter milk chicken Sautéed locla choy sum with gaelic Steam egg with light soya sauce	Steam white rice Deep fried seabass fillet with Sweet and sour sauce Sautéed potato with minced chicken Thai style deep fried hard bean curd	Fragrant white rice Kong poh style chicken with dry chili Braised eggplant with sambal Fried beancurd with chili crab sauce	Steam white rice Melaka style ponte chicken with potato Stew beancurd chinese style Sautéed siew pak choy with oyster sauce	Steam white rice Fried patin fish with sweet and sour sauce Sautéed siew pak choy with oyster sauce Deep fried beancurd with Thai sweet sauce
	Vegetarian dish	Steam white rice Butter milk bean curd Sautéed choy tam with carrot Soft bean curd with mushroom	Fragrant white rice Fried vegetarian Fu chuk vegetable curry with coconut milk Local choy sum with mushroom	steam white rice Vegetable skewer with dip Hard boiled egg with sambal Long bean with carrot	steam rice Japanese bean curd with mushroom Braised egg plant with chili Deep fried vegetarian roll with dip	Jasmine white rice Ginger and spring onion bean curd Steam egg with light soya sauce Sautéed green vegetable
	Dessert or Fruit	Water melon	Orange	Apple slice	Green apple	Agar Agar Chocolate