

Menu Week 1

Meal Period		Monday 6 April 2026	Tuesday 7 April 2026	Wednesday 8 April 2026	Thursday 9 April 2026	Friday 10 April 2026
Breakfast	Set A	Toast bread with pandan kaya	Home style pan cake served with vanilla sauce	Pumpkin soup with toast bread	Home baked Japanese cheese cake	Fried sausage rolls
	Set B	Braised yee mee with long cabbage fish cake, local green vegetable	Fried mee mamak served with bean curd, tomato, bean sprout, chicken cubes	Singapore fried mee hoon served with fish cake, bean sprout and fried shallots	Wanton noodles served with Home baked BBQ chicken and local choy sum	Nasi lemak with condiment and crispy tempeh
	Vegetarian	Toast bread with pandan kaya	Home style pan cake served with vanilla sauce	Pumpkin soup with toast bread	Home baked Japanese cheese cake	Fried sausage rolls
	Beverage	Warm milo	Warm herbal tea	Soya been drink	Chinese herbal tea	Fresh milk
Lunch	Set A	Pasta with creamy mushroom sauce with fried chicken KFC style, sautéed vegetables with oyster sauce, Chinese style omelette with onions and carrots	Penang style asam laksa with cucumber, onion slices, pineapple slices and mint leaves served with aroma fish and chili gravy	Pasta with mushroom cream sauce Roasted chicken with bbq sauce, sautéed assorted vegetable & deep fried potato garlic bread	Home style pasta boloanise with triangle garlic bread, home made potato salad with onion & garden salad with French dressing	Sautéed pasta with tomato puree Chicken pop corn with dip, grill Assorted vegetable & roasted potatoes with garlic butter
	Set B	Steam white rice Chicken rendang with potatoes, deep fried beancurd & sauteed green vegetables	Steam fragrant chicken rice Home baked BBQ chicken with garlic and corriender soya sauce, slice fresh cucumbers & deep fried mushroom with dip	Steam white rice Braised chicken with dark soya sauce, sautéed cauliflower with carrots & baked potatoes	Steam white rice Steam local siakap fish fillet with black bean sauce, sautéed choy sum with oyster sauce & Chinese omelette with mushrooms	Home style nasi minyak Ayam rendang, acar timun, round cabbage and fish crackers
	Vegetarian	Steam white rice Sweet and sour vegetarian fish, kong poh vegetarian chicken cube & Sautéed green vegetables	Steam white rice Deep fried mushroom with dip, sauteed cauliflower with carrots & steam white japanese beancurd	Jasmin white rice Deep fried vegetarian rolls, sautéed cauliflower with carrots & baked potatoes	Steam white rice Stew beancurd in soya sauce, sautéed choy sum with oyster sauce & Chinese omelette with mushrooms	Steam white rice Braised Japanese taufoos with mushroom, sautéed green vegetables & round cabbage with oyster sauce
	Dessert / Fruits	Green apple slices	Pandan pudding	Watermelon	Homemade Pudding	Orange slices

Menu Week 2

Meal Period		Monday 13 April 2026	Tuesday 14 April 2026	Wednesday 15 April 2026	Thursday 16 April 2026	Friday 17 April 2026
Breakfast	Set A	Mini croissant with butter	Steam assorted mini Chinese pau	Chef's special French toast with turkey ham	Scramble eggs, baked beans and soft rolls	Home baked banana cake slices
	Set B	Belacan fried rice served with fish crackers and shredded lettuce	Maggie goreng with chicken cubes, sawi and bean sprout	Chinese fried rice with spring onion, fried shallots and fish crackers	Cantonese fried noodles served with fish cake and choy sum	Taiwan nissin noodles served with siew pak choy and turkey ham slices
	Vegetarian	Mini croissant with butter	Steam assorted mini Chinese pau	Chef's special French toast with turkey ham	Scramble eggs, baked beans and soft rolls	Home baked banana cake slices
	Beverage	Fresh milk	Herbal tea loh hon kor	Sugarcane drink	Warm herbal tea	Soya bean drink
Lunch	Set A	Mac and cheese pasta Roasted chicken with demi glace, roasted potatoes with cream sauce & sautéed vegetables with oyster sauce	Breaded chicken breast served with light pepper corn sauce French fries, garlic bread & home style tuna pasta salad	Home style chicken lasagna with finger garlic bread Assorted salad with dressing & fried potatoes with oregano	Sautéed pasta with tomato puree Chicken cubes with fresh basil & vegetables with garlic butter	Chicken burger Ramly style Served with tomatoes, cucumbers and cheddar cheese Assorted side salad with dressing & hash browns
	Set B	Steam white rice Chicken with ginger and spring onion, stew beancurd with mushroom & sautéed siew pak choy with garlic	Jasmin white rice Chicken curry with potatoes, sautéed green vegetables & steam egg with soya sauce	Steam white rice Kalio chicken with dry chili, sautéed long cabbage with carrots & deep fried Japanese beancurd	Steam white rice Dry chili chicken cubes, stir fried broccoli flower with oyster sauce & braised egg plant with minced chicken	Steam white rice Sweet and sour chicken cubes, sautéed cucumber with mushroom & shredded egg with tomato sauce
	Vegetarian	Steam white rice Stew beancurd with mushroom, sautéed siew pak coy & Chinese omelette	Jasmin white rice Fried beancurd, sautéed green vegetables & steam egg with soya sauce	Steam white rice Steam beancurd with salted egg, sautéed long cabbage with carrots & deep fried Japanese beancurd	Jasmin white rice White beancurd with shredded carrots, stir fried broccoli flower with oyster sauce, & braised egg plant with onions	Steam white rice Beancurd with dark soya sauce, sautéed cucumber with mushroom & shredded egg with tomato sauce
	Dessert / Fruits	Green apple slices	Orange slices	Apple slices	Rose pudding	Watermelon

Menu Week 3

Meal Period		Monday 20 April 2026	Tuesday 21 April 2026	Wednesday 22 April 2026	Thursday 23 April 2026	Friday 24 April 2026
Breakfast	Set A	Mushroom cream soup served with French toast	Homemade donuts coated with icing sugar	Chicken ham and lettuce stuffed bread	Tuna sandwiches	Toast bread with butter
	Set B	Wonton noodles served with BBQ chicken and vegetables	Chinese fried rice with anchovies and fish crackers	Home style chee chiong fun served with fu chock	Singapore mee hoon served with fish cake, bean sprout and kucai	Home style roti prata served with homemade dhal and sambal
	Vegetarian	Mushroom cream soup served with French toast	Homemade donuts coated with icing sugar	Chicken ham and lettuce stuffed bread	Cheese sandwiches	Toast bread with butter
	Beverage	Herbal tea	Warm barley	Soya bean drink	Hot chocolate	Sugarcane drink
Lunch	Set A	Sautéed pasta alio olio with shitake mushroom, onions and bell pepper Roasted chicken with garlic sauce, sautéed green vegetables & potatoes and onion salad	Stir fried pasta with tomato concassé Deep fried chicken pop corn, roasted vegetables with thyme & sautéed potatoes with herb and butter	Homemade sushi, Inari maki, hand roll maki, Tuna sushi ,Tamago maki, Teppanyaki vegetables with garlic	Chicken cubes with onion and capsicum served with crinkle fries, pasta salad and triangle garlic bread	White curry noodles served with long beans, tau Fu pop, egg plant and hard boiled egg, bean sprout and dry curry chicken
	Set B	Steam white rice Braised dark soya sauce chicken, sautéed mix vegetables & Japanese tau foo with mushroom	Steam white rice Steam fish nonya style, sautéed lady finger with oyster sauce & sautéed petola with cauliflower	Steam fragrant rice Stew chicken with mushrooms, stir fried petola with carrot and egg Chinese omelette with choy poh	Nasi minyak Rendang chicken with potato cubes, acar timun dan nenas, braised egg plant with sambal	Fragrant white rice Chicken ponteh Melaka style, hard bean curd with onion sambal, sautéed bean sprout with salted fish & bean curd and chili
	Vegetarian	Steam white rice Japanese tau foo with mushroom, sautéed mix vegetables & fried egg with tomato	Jasmin white rice Deep fried vegetarian duck roll, braised bean curd with soya sauce & sautéed petola with cauliflower	Steam white rice Vegetarian Fu chok in tomato sauce, steam egg with poh choy & bean curd with carrots	Nasi minyak Stuff bean curd with cucumber, acar timun dan nenas, braised egg plant with oyster sauce	Steam white rice Hard bean curd with light sambal, deep fried egg with Thai sauce & sautéed pak choy with onion
	Dessert / Fruits	Mix fruits	Mango pudding	Oranges	Green apples	Chocolate Jelly

Menu Week 4

Meal Period		Monday 27 April 2026	Tuesday 28 April 2026	Wednesday 29 April 2026	Thursday 30 April 2026
Breakfast	Set A	Mini chicken sandwiches	Potato soup served with home bake potato flavoured bun	Home baked mini chocolate muffin	Egg sandwiches
	Set B	Maggie goreng served with tau fu pop, tomatoes, bean sprout and sawi	Cantonese yee mee served with egg gravy sauce	Local style nasi goreng served with chicken cubes, fried shallots	Home style chicken porridge served with condiments
	Vegetarian	Mini vegetarian chicken sandwiches	Potato soup served with home bake potato flavoured bun	Home baked mini chocolate muffin	Egg sandwiches
	Beverage	Hot chocolate	Fresh milk	Warm milo	Chinese herbal tea
Lunch	Set A	Sautéed pasta with mushroom and oregano herb Fried boneless chicken with dip, baked casserole vegetables & potatoes with garlic butter	Japanese Udon served with Miso soup,wakame Naruto slice fish cake Crumble tempura and slice leek Teppanyaki vegetable	Butter and raisin rice Fried chicken Roasted carrots with thyme Sautéed mix vegetable with garlic	Sautéed penne pasta in tomato puree Stuff chicken breast with cheese and Turkey ham served with pepper sauce Ice Berge lettuce salad with condiment Home made dressing
	Set B	Steam nasi minyak Roasted chicken with shallot served with home made sauce sautéed round cabbage with dry shrimp & deep fried tempeh with sambal	White rice Sweet and sour fish fillet Stir fried broccoli flower with carrots Japanese taufoo with minced chicken and carrot in egg drop sauce	Nasi Tomato Ayam masak merah Acar timun dan Bawang Stir fried siew pak choy with garlic Keropok ikan parang	Steam white rice Thai style sautéed minced chicken with fresh basil and chili Chinese style mix vegetable Thai egg salad with onion and tomato
	Vegetarian	Steam white rice Braised beancurd with mushroom, fried egg sunny side up & sautéed vegetable with oyster sauce	Stream white rice Steam egg with light soya sauce, tepanyaki vegetables & sautéed long cabbage with carrots	Nasi tomato Stir fried siew pak choy, deep fried vegetarian rolls & braised cauliflower with carrot	Steam white rice Japanese bean curd with egg drop, sautéed long cabbage with fu yee & vegetarian fish with sweet amd sour sauce
	Dessert / Fruits	Orange slices	Apple slices	Mix fruits	Rainbow pudding