

**Menu Week 1**

Meal Period		Monday 4 May 2026	Tuesday 5 May 2026	Wednesday 6 May 2026	Thursday 7 May 2026	Friday 8 May 2026
<b>Breakfast</b>	<b>Set A</b>	Eggs and lettuce sandwiches	Pan cake with vanilla cream sauce	Baked cheese cake slices	Toast bread with butter	Donut sprinkle with snow powder
	<b>Set B</b>	Braised yee mee mee with cabbage, local choy sum and fish cake	Chinese fried rice with long bean topped with shredded egg	Mee hoon soup with fish ball, fish cake, spring onion and fry shallot	Garlic fried rice with mix vegetables	Fried mee mamak with bean curd, chicken cubes, tomato, local choy sum, and bean sprout
	<b>Vegetarian</b>	Eggs and lettuce sandwiches	Pan cake with vanilla cream sauce	Baked cheese cake slices	Toast bread with pandan kaya	Donut sprinkle with snow powder
	<b>Beverage</b>	Warm milo	Tea Tarik	Soy bean drink	Herbal Chinese tea	Fresh milk
<b>Lunch</b>	<b>Set A</b>	Mac and cheese pasta fried chicken pop corn with dip, assorted salad with dressing and hashbrown	Spaghetti pasta aglio-olio bread crumbs fried fish balls, mix vegetables western style, and sautéed potatoes with onion	Sautéed pasta with tomato concase Pan seal chicken breast with herb Cauliflower topped with shredded carrot Sautéed potato with butter and oregano	Fettuccine pasta with carbonara cream sauce, oven baked whole chicken with oregano, stir fry green vegetables with garlic and steam potatoes with mayonnaise and onions	Chicken burger Ramly style with tomato, cucumber and lettuce fried French fries and coleslaw salad
	<b>Set B</b>	Steam white rice Steam herbal chicken Chinese style Braised bean curd with minced meat Siew pak choy with oyster sauce	Steam white rice Fish curry with long bean, lady finger and egg plant Sautéed round cabbage with garlic Deep fried papadom crackers	Steam white rice Sweet and sour fish fillet Sautéed egg plant with sambal Hard bean curd in oyster sauce	Chicken fragrant rice Roasted BBQ chicken Garlic and chilli sambal Fresh cucumber slice Coriander light soy sauce	Steam white rice Ginger and spring onion chicken Sautéed long cabbage with dry mushroom deep fried Japanese bean curd with egg drop
	<b>Vegetarian</b>	Steam white rice Braised bean curd with carrot Deep fried vegetarian fish Sautéed mix vegetable	Steam white rice vegetarian chicken cube with sauce Stir fry egg plant Omelette with dip	Steam white rice Deep fried bean curd with egg drop Steam broccoli flower Steam egg with soy sauce	Steam white rice Vegetarian lamb with curry Sautéed round cabbage with carrot Japanese bean curd with bell pepper	Steam white rice Braised bean curd with tau cu sauce Sautéed potato with mushroom Stir fry vegetables
	<b>Dessert / Fruits</b>	Green apple	Rose jelly	Watermelon	Pudding	Orange

**Menu Week 2**

Meal Period		Monday 11 May 2026	Tuesday 12 May 2026	Wednesday 13 May 2026	Thursday 14 May 2026	Friday 15 May 2026
<b>Breakfast</b>	<b>Set A</b>	Cheese sandwiches	Mushroom soup with garlic bread	Swish rolls stuff with egg mayo and lettuce	Chocolate wafer	Roti canai with vegetarian dhal
	<b>Set B</b>	Mee hoon soup with bean sprout, spring onion, fish cake and fry shallot	Kampung fried rice served with fried anchovies	Penang fried kuey teow with chives bean sprout, eggs and chicken cubes	Chicken congee with spring onion, fried vermicelli, fry shallot, and minced chicken	Braised yee mee with fish cake, long Chinese cabbage, choy sum and fry shallot
	<b>Vegetarian</b>	Cheese sandwiches	Mushroom soup with garlic bread	Swish rolls stuff with egg mayo and lettuce	Chocolate wafer	Roti canai with vegetarian dhal
	<b>Beverage</b>	Fresh milk	Milk tea	Sugar cane drink	Warm barley drink	Soy bean drink
<b>Lunch</b>	<b>Set A</b>	Baked pasta with egg and cheese, chicken stroganoff with bell pepper, baked vegetables casserole, toast bread with butter	Penne pasta with tomato sauce, sautéed chicken slices with mushrooms, mix vegetables western style, omelette with onion and chive	Fish and chips homemade salads, mashed potato with gravy	Chicken bolognese pasta garlic bread, assorted garden salad with dressing, crispy pan fried potatoes and onions	Udon with chicken katsu, Mix vegetables with green onions
	<b>Set B</b>	Steam white rice fried chicken kfc style, sautéed local choy sum and Chinese steamed eggs	Steam white rice chicken curry with potatos, sautéed long bean with garlic, scrambled eggs	Steam white rice steam fish fillet with black bean sauce, stir fry mix vegetables, japanese bean curd with mushrooms	Steam white rice BBQ roasted chicken Chinese style served with homemade chili dip, fresh cucumber slices and	Penang white curry mee hoon with fried bean curd, shredded chicken, long beans, spring onions, and fry shallot
	<b>Vegetarian</b>	Steam white rice fried vegetarian chicken pop corn sautéed local choy sum deep fried Japanese bean curd with mushrooms	Steam white rice kong poh style vegetarian chicken cubes steam potatoes with carrot & mushrooms sunny side up egg	Steam white rice vegetarian lamb cube with tomato sauce sautéed Chinese mix vegetables steam soft bean curd	Steam white rice grill vegetarian fish with sweet & sour sauce sautéed cucumber with carrots sautéed romaine lettuce with soya sauce	Steam white rice vegetarian curry chicken cubes long beans and carrots Chinese omelette with mushrooms
	<b>Dessert / Fruits</b>	Green apple	Orange	Red apple	Rose pudding	Watermelon

**Menu Week 3**

Meal Period		Monday 18 May 2026	Tuesday 19 May 2026	Wednesday 20 May 2026	Thursday 21 May 2026	Friday 22 May 2026
<b>Breakfast</b>	<b>Set A</b>	Toast bread with blueberry jam	Banana cake slices	Mini hotdog bun	Home baked mini chocolate muffin	Ham & lettuce sandwiches
	<b>Set B</b>	Sambal fried rice with chicken cubes, topped with eggs and lettuce	Japanese udon soup topped with green onions and Naruto fish cakes	Singapore fried mee hoon with bean sprout and fish cakes	Japanese fried rice with garlic and shredded eggs	Wonton noodles with BBQ chicken and steam choy sum
	<b>Vegetarian</b>	Toast bread with blueberry jam	Banana cake slices	Egg sandwiches	Home baked mini chocolate muffin	Cheese and lettuce sandwiches
	<b>Beverage</b>	Herbal tea	Warm barley drink	Soy bean drink	Hot chocolate	Sugarcane drink
<b>Lunch</b>	<b>Set A</b>	Chicken ham slider homemade mashed potatoes with light rosemary gravy, corn with butter and garden salad with dressing	Fettuccine pasta with carbonara sauce baked chicken with au jus, sautéed vegetables with butter cream, and steamed carrots with thyme herbs	Vietnamese roll lettuce, crab sticks, chicken sausages, and shredded eggs, with sweet Thai chili sauce dip deep fried potatoes with spices	Sautéed paste with chicken cubes in tomato pomodoro sauce, homemade garlic breads, deep fried potato wedges and garden salad with dressing	Breaded fish and chips with homemade tartar sauce, and coleslaw salad
	<b>Set B</b>	Steam white rice braised chicken with mushrooms, with curry vegetables and curry potatoes	Nasi minyak chicken rendang, stir fry spinach and omelette with onions and carrots	Steam white rice with lemon butter fish, with stir fry vegetables, and prawn crackers	Steam white rice Chic kut teh with mushrooms and iceberg lettuce with oyster and garlic	Steam white rice onion chicken mamak style stir fry cabbage and fried tofu with sweet and sour dip
	<b>Vegetarian</b>	Steam white rice steam Japanese bean curd sautéed mix vegetables deep fried vegetarian rolls	Steam white rice steam eggs with light soy sauce deep fried mushroom with dip sautéed green vegetable	Vegetarian Vietnamese rolls braised hard bean curd with dark soy sauce vegetarian sweet and sour chicken cubes sautéed siew pak choy	Steam white rice Chinese omelette with celery local choy sum with mushrooms sautéed lady finger	Steam white rice Japanese bean curd with egg drop round cabbage with sage seed petola with shredded carrot
	<b>Dessert / Fruits</b>	Mix fruits	Mango pudding	Orange	Green apple	Chocolate pudding

**Menu Week 4**

Meal Period		Monday 25 May 2026	Tuesday 26 May 2026	Wednesday 27 May 2026	Thursday 28 May 2026	Friday 29 May 2026
<b>Breakfast</b>	<b>Set A</b>	French toast with eggs	Chicken ham sandwiches	PUBLIC HOLIDAY RAYA HAJI	Steam Shanghai mini pau	English breakfast
	<b>Set B</b>	Cantonese fried noodles with assorted vegetable, fish cake in egg gravy	Mee goreng mamak style with bean sprout, fish cake and bean curd		Fried mee hoon with chicken cubes, fish cake, bean sprout and fry shallot	Tomato fried rice with eggs and mix vegetables
	<b>Vegetarian</b>	French toast with eggs	Blueberry sandwiches		Steam Shanghai mini pau	English breakfast
	<b>Beverage</b>	Soy bean drink	Hot chocolate		Sugar cane drink	Warm barley drink
<b>Lunch</b>	<b>Set A</b>	Pasta with egg plant in tomato base Deep fried fish fillet with bean sauce Stir fry vegetables with garlic Sautéed bean curd Korea style	Ramen served with Naruto fish cake, leek slices, shredded chicken with miso soup and seaweed	PUBLIC HOLIDAY RAYA HAJI	Chicken coney dog mashed potato with gravy, assorted salad with dressing, and roasted potatoes with mayo and chive	Baked pasta with mushrooms and cheese with roasted chicken with pepper sauce, roasted potatoes with garlic butter, steamed vegetables
	<b>Set B</b>	Steam white rice sambal chicken with onions, sautéed egg plant with light chili, fried bean curd with Thai sauce	Steam white rice Dry chili chicken, stir fry round cabbage with carrots, and greek scrambled eggs		Tomato Rice ayam masak merah, Cucumber and pineapple pickled and sautéed potatoes with sambal	Steam white rice sweet and sour fish fillet, stir fry local choy sum with oyster sauce, Japanese bean curd with chili crab sauce
	<b>Vegetarian</b>	Steam white rice deep fried vegetarian fu chuck, braised bean curd chinese style, sautee long bean with carrots	Steam white rice Japanese bean curd with mushrooms, sautéed potatoes with oyster sauce, siew pak choy in soya sauce		Steam white rice deep fried vegetarian spring rolls, sautéed broccoli flower, kong poh style bean curd	Steam white rice deep fried bean curd with dip, steam long cabbage with mushrooms baked potatoes
	<b>Dessert / Fruits</b>	Orange	Red apple		Rainbow pudding	Watermelon