

Meal Period		Menu Week 1			
		Wednesday 1 July 2026	Thursday 2 July 2026	Friday 3 July 2026	
Breakfast	Set A		Chicken mayo and lettuce sandwiches	Mini tuna sandwiches	French toast with turkey ham
	Set B		Cantonese yee mee with fish cake, long cabbage and carrots in egg gravy	Fried nissin noodles with fish cake, bean sprout, fried shallot and spring onion	Japanese fried rice with tamago and crispy chopped garlic
	Vegetarian		Soft rolls with lettuce and cheese	Mini cheese sandwiches	French toast
	Beverage		Soya bean drink	Warm milo drink	Thai milk tea
Lunch	Set A		Baked pasta with roasted chicken and garlic sauce, roasted pumpkin with thyme herb, and potato wedges	Spaghetti with mushroom cream sauce, sautéed chicken breast with bell pepper, sautéed cauliflower with garlic, and potato salad with chopped onion	Kimbab with crabstick, shredded egg, carrots and cucumber. Korean soy garlic fried chicken and assorted garden salad with dressing
	Set B		Steam white rice with sweet and sour fish fillet, stir fry siew pak choy and Japanese bean curd with chili crab sauce	Steam white rice with mamak style onion chicken, sautéed long beans with sambal, fried tofu with sweet and sour dip and fish crackers	Steam white rice with ginger and spring onion chicken, braised bean curd with tau cu paste, and stir fry bean sprout with garlic
	Vegetarian		Steam white rice with deep fried vegetarian pop corn chicken, bean curd with egg drop, braised long cabbage with carrots	Steam white rice with vegetarian curry chicken, sautéed cabbage with carrots, and braised bean curd with black bean	Steam white rice with vegetarian fish with sauce, vegetarian curry bean curd and steam potatoes
	Dessert / Fruits		Orange slices	Watermelon	Apple slices

Meal Period		Menu Week 2				
		Monday 6 July 2026	Tuesday 7 July 2026	Wednesday 8 July 2026	Thursday 9 July 2026	Friday 10 July 2026
Breakfast	Set A	Toast bread with pandan kaya	Mini egg sandwiches with lettuce	Butter cake slices	Chicken mayo with sweet buns	Home style donut
	Set B	Fried mee hoon with fish cake, bean sprout and fry shallot	Yong chow fried rice with anchovies and shredded lettuce	Kuey teow soup with fish cake, fish ball, and vegetable in fish broth	Nasi lemak with cucumber, hard boiled egg, onion sambal and fried tempeh	Braised low shi fun with fish cake, long cabbage, and choy sum
	Vegetarian	Toast bread with pandan kaya	Chinese fried rice	Butter cake slices	Sweet bun with cheese	Fried noodles
	Beverage	Fresh milk	Herbal tea drink	Warm oventine	Soya milk drink	Warm barley drink
Lunch	Set A	Pasta with tomato paste, sautéed chicken with onion and garlic, roasted carrots with thyme herb, and omelette	Chicken hot dogs, garden salad with dressing, mashed potato with gravy, steam sweet corn with bay leaves	Chicken and cheese stromboli, Homemade coleslaw salad and crinkle cut fries	Mac and cheese, deep fried chicken pop corn, sautéed potato with cream and cheese, and toast garlic bread	Sautéed pasta Mongolia style, fried fish with salsa, Sautéed long cabbage with mushroom and fried mini bean curd
	Set B	Nasi minyak with braised dark soya sauce chicken, Siam pumpkin with carrot and egg drop	Steam white rice with Taiwanese salt & pepper chicken, braised egg and sautéed eggplant with minced chicken	Steam white rice with assam steam fish pedas sauce, braised minced chicken with mushroom, and petola with so hoon	Chicken fragrant rice with honey roasted chicken, fresh cucumber slices, Chinese style steam siew pak choy with garlic oil	Steam white rice with chicken rendang with onion, long bean with sambal, and salted fried tempeh
	Vegetarian	Steam white rice with vegetarian prawn with mayonnaise, sautéed green vegetables, and soft bean curd with soya sauce	Steam white rice with bean curd and black bean sauce, vegetarian fish with dip, and French bean with oyster sauce	Steam white rice with Kong poh bean curd, potato with vegetarian oyster sauce, and sauced celery with carrot flower	Fragrant white rice with vegetarian chicken drumstick, braised bean curd flower with dry chili and sautéed cauliflower	Steam white rice with stuffed bean curd with cucumber, steam broccoli flower, and mashed potato with gravy
	Dessert / Fruits	Apple slices	Orange slices	Watermelon	Apple slices	Homemade jelly

**Menu Week 3**

Meal Period		Monday 13 July 2026	Tuesday 14 July 2026	Wednesday 15 July 2026	Thursday 16 July 2026	Friday 17 July 2026
<b>Breakfast</b>	<b>Set A</b>	French toast with cheese	Toast bread with scramble egg, baked beans and chicken sausage	Toast bread with strawberry jam	Roti canai with vegetarian dhal	TERM 3 ENDS/ REPORT DAY
	<b>Set B</b>	Cantonese kuey teow with long bean, carrot, local choy sum and fish cake in thick gravy	Fried Singapore mee hoon with fish cake, chicken cubes, bean sprout and kucai	Wantan noodles with BBQ chicken and green vegetables	Chinese fried rice with chicken and carrots served with fish crackers	
	<b>Vegetarian</b>	Vegetarian fried maggi noodles	Bread with strawberry jam	Vegetarian fried rice topped with lettuce	Roti canai with vegetarian dhal	
	<b>Beverage</b>	Warm herbal tea	Sugar cane drink	Soya milk drink	Loh hon kor drink	
<b>Lunch</b>	<b>Set A</b>	Sautéed tom yam pasta with grilled chicken with tomato garlic sauce Sautéed potato with spanish onion, Sautéed mix vegetables western style	Spaghetti pasta with mushroom cream, baked chicken with oregano sauce. Sautéed siew pak choy with garlic and oyster sauce Salted fried bean curd	Pasta with chicken Bolognese sauce, assorted salad with dressing, crispy finger garlic bread, home style potato salad with chopped onions	Breaded fish and chips, assorted garden salad with dressing, fried crinkle cut fries, home style coleslaw salad	
	<b>Set B</b>	Fragrant white rice with fried fish fillet in sweet & sour sauce, Japanese bean curd Cantonese style, Sautéed green vegetables with oyster sauce, fried fish crackers	Steam white rice with curry fish with eggplant and lady finger, sautéed long cabbage with carrots, fried bean curd with salted egg york,	Nasi Tomato Ayam masak merah, acar timun, nenas dan chili, sautéed round cabbage with dry shrimp	Steam white rice with braised chicken and mushroom, fried bean curd with Thai sauce, and sautéed broccoli flower with garlic	
	<b>Vegetarian</b>	Steam white rice with fried bean curd with Thai sauce, Thai egg salad with tomatoes, and sautéed green vegetables	Steam white rice with vegetarian lamb curry with potatoes, round cabbage with saga seeds, sautéed cucumber with carrots	Steam white rice with Japanese bean curd with mix vegetables, fried Yam Cake and fried egg with tomato sauce	Steam white rice with vegetarian fish fillet with dip, siew pak choy with oyster sauce and baked potatoed with butter	
	<b>Dessert / Fruits</b>	Mix fruits	Mango pudding	Orange slices	Green apple slices	