



# Daily Lunch Menu

	Dish 1	Dish 2	Dish 3	Dish 4
Day 1	HONEY CHICKEN 蜜汁鸡	Seasonal Green Vegetables 当季青菜	TOFU WITH MINCED PORK 肉碎豆腐	CHINESE YAM AND WHITE FUNGUS SOUP 山药银耳汤
Day 2	DEEP FRIED PORK WITH FERMENTED BEANCURD 南乳炸肉		TRIO OF MUSHROOMS 非葱焖三菇	WINTERMELON SWEET CORN PORK RIBS SOUP 冬瓜玉米汤
Day 3	GINGER AND SPRING ONION FISH 姜葱鱼		FRIED EGG WITH GARDEN VEGETABLES 双丝炒蛋	HERBAL SOUP 药材汤
Day 4	CHICKEN WITH GINGER PASTE 姜蓉鸡		BRAISED BEANCURD SKIN WITH MUSHROOMS 香菇焖腐皮	ABC SOUP ABC汤
Day 5	STEAMED PORK BELLY WITH SHRIMP PASTE 虾酱蒸五花肉		VIETNAMESE SPRINGROLLS 越式春卷	BITTER GOURD SOUP 苦瓜汤
Day 6	SWEET AND SOUR FISH 酸甜鱼		TOFU WITH MIXED BEANS AND CRAB 杂豆蟹粒豆腐	OLD CUCUMBER SOUP 老黄瓜汤
Day 7	KAM HEONG CHICKEN 甘香鸡		FRIED BITTER GOURD WITH EGGS 苦瓜炒蛋	WINTER MELON SOUP 冬瓜汤
Day 8	SHREDDED PORK IN GARLIC SAUCE 鱼香肉丝		BRAISED BEANCURD EGG 卤豆卜蛋	SWEET CORN AND CARROT SOUP 玉米萝卜汤
Day 9	GONG BAO FISH 宫保鱼		SWEET AND SOUR SAUSAGE 酸甜香肠	LOTUS ROOT & PEANUTS PORK RIBS SOUP 莲藕花生汤
Day 10	SIGNATURE CURRY CHICKEN 咖喱鸡		FRIED WONTONS 炸云吞	CHINESE BLACK BEAN SOUP 黑豆汤
Day 11	SOY SAUCE CHICKEN WITH KING OYSTER MUSHROOM 杏鲍菇豉油鸡		TOFU WITH CRAB ROE 蟹粒豆腐	HERBAL SOUP 药材汤
Day 12	CEREAL CHICKEN CHOP 麦片鸡扒		STIR FRIED TOMATO AND EGGS 番茄炒蛋	WHITE RADISH AND CARROT SOUP 红白萝卜汤
Day 13	BRAISED PORK WITH PRESERVED VEGETABLE 梅菜扣肉		THAI STYLE DRIED BEANCURD 泰式豆干	CORN AND RED DATE SOUP 玉米红枣汤
Day 14	STEAMED FISH WITH GINGER 蒜头蚝油蒸鱼		TRIO EGG 三色蛋	BAK KUT TEH 肉骨茶
Day 15	CHICKEN TERIYAKI 照烧鸡扒		FRIED ONION EGG WITH TOMATO SAUCE 茄汁洋葱鸡蛋	ABC SOUP ABC汤
Day 16	STEAMED CHICKEN WITH MUSHROOM 香菇鸡		TOFU WITH MINCED PORK 肉碎豆腐	WINTER MELON AND RED DATE SOUP 冬瓜红枣汤
Day 17	STIR-FRY BLACK PEPPER PORK 黑胡椒猪肉		FRIED SPRING ROLLS 炸春卷	PEANUT SOUP 花生汤
Day 18	STEAMED FISH WITH PRESERVED RADISH 菜圃蒸鱼		SEAFOOD ROLL 海鲜卷	WHITE RADISH AND CARROT SOUP 白红萝卜汤
Day 19	BRAISED CHICKEN WITH BITTER GOURD 苦瓜焖鸡		FOO YUNG OMELETTE 芙蓉蛋	HERBAL SOUP 药材汤
Day 20	HAKKA STYLE BRAISED PORK 客家卤肉		STEAMED SIU MAI 蒸烧卖	BAK KUT TEH 肉骨茶
Day 21	PRAWN PASTE CHICKEN WING 虾酱鸡翅		STEAM BEAN CURD WITH MINCED MEAT 菜香豆腐	SICHUAN VEGETABLE SOUP 四川菜汤
Day 22	CEREAL FISH FILLET 麦片鱼		TOMATO BAKED BEAN SAUSAGE 番茄豆香肠	BLACK BEAN SOUP 黑豆汤
Day 23	THAI BASIL CHICKEN 泰式九层塔鸡		FRIED DUMPLINGS WITH MAYONNAISE 美乃滋煎饺	LOTUS ROOT & PEANUTS PORK RIBS SOUP 莲藕花生汤
Day 24	SOY SAUCE CHICKEN 酱油卤鸡		FRIED EGGS WITH MUSHROOMS 蘑菇炒蛋	DRIED BOK CHOY SOUP 菜干汤
Day 25	STIR-FRY PORK WITH GINGER AND SPRING ONION 姜葱猪肉		THAI BEANCURD ROLL 泰式腐皮卷	OLD CUCUMBER SOUP 老黄瓜汤
Day 26	STEAMED FISH WITH GINGER 姜蓉蒸鱼		FRIED WONTONS 炸云吞	HERBAL SOUP 药材汤
Day 27	TURMERIC FRIED CHICKEN 黄姜炸鸡		MAPO TOFU 麻婆豆腐	SWEET CORN AND CARROT SOUP 玉米萝卜汤
Day 28	DRY CURRY PORK SLICE 干咖喱炒猪肉		SALTED EGG BEANCURD 咸蛋豆干	BAK KUT TEH 肉骨茶
Day 29	SWEET AND SOUR FISH 酸甜鱼		STIR-FRIED LONG BEANS WITH DOUBLE MUSHROOMS 双菇炒长豆	ABC SOUP ABC汤
Day 30	SAMBAL FRIED CHICKEN 参芭炸鸡		FRIED EGG WITH ONION 洋葱炒蛋	SICHUAN VEGETABLE SOUP 四川菜汤

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# Daily Dinner Menu

Day	Dish 1	Dish 2	Dish 3	Dish 4
Day 1	TAIWANESE BRAISED PORK RICE 台式卤肉	Seasonal Green Vegetables 当季青菜	STEAMED EGG WITH MINCED MEAT 肉碎蒸蛋	CHINESE YAM AND WHITE FUNGUS SOUP 山药银耳汤
Day 2	CANTONESE STYLE STEAMED FISH 香港蒸鱼		BRAISED YUBA AND SHIITAKE MUSHROOMS 焗腐竹香菇	WINTERMELON SWEET CORN PORK RIBS SOUP 冬瓜玉米汤
Day 3	HAINANESE CHICKEN 海南鸡		THAI STYLE TOFU 泰式豆腐	HERBAL SOUP 药材汤
Day 4	GARLIC FISH 蒜香鱼		NGOH HIANG 炸五香	ABC SOUP ABC汤
Day 5	STEAMED CHICKEN WITH MUSHROOMS 冬菇蒸鸡		BRAISED EGG DRIED TOFU 卤蛋豆干	BITTER GOURD SOUP 苦瓜汤
Day 6	STIR-FRIED PORK WITH SPRING ONIONS AND GARLIC 姜葱猪肉片		STEAMED EGG WITH GARLIC OIL 蒜油蒸蛋	OLD CUCUMBER SOUP 老黄瓜汤
Day 7	STEAMED FISH WITH BEAN PASTE 豆酱蒸鱼		BEAN CURD ROLL 腐皮卷	WINTER MELON SOUP 冬瓜汤
Day 8	STEAMED CHICKEN WITH WOLFBERY 绍兴枸杞蒸鸡		FRIED DRIED TOFU WITH ONION 北葱炒豆干	SWEET CORN AND CARROT SOUP 玉米萝卜汤
Day 9	FRIED PORK WITH MUSHROOMS 香菇炒肉片		STIR-FRIED CELERY WITH DOUBLE MUSHROOMS 双菇炒西芹	LOTUS ROOT & PEANUTS PORK RIBS SOUP 莲藕花生汤
Day 10	STEAMED FISH WITH WATERCRESS 豆瓣蒸鱼		FOUR COLOUR ROLL 四色卷	CHINESE BLACK BEAN SOUP 黑豆汤
Day 11	CHICKEN WITH CHILI BEAN SAUCE 豆辣酱香鸡		SWEET SAUCE EGG 甜酱蛋	HERBAL SOUP 药材汤
Day 12	HONEY CHICKEN WINGS 蜜汁鸡中翅		BRAISED TOFU 红烧豆腐	WHITE RADISH AND CARROT SOUP 红白萝卜汤
Day 13	STEWED FISH SLICES WITH TOMATO 番茄鱼		LONG BEANS WITH EGGS 菜豆炒蛋	CORN AND RED DATE SOUP 玉米红枣汤
Day 14	TENDER SESAME CHICKEN 香嫩芝麻鸡		POTATO WITH SAUSAGE 土豆炒香肠	BAK KUT TEH 肉骨茶
Day 15	SLICED MEAT WITH BLACK BEAN SAUCE 豆豉肉片		STIR-FRIED FUNGUS WITH CELERY AND CARROT 西芹萝卜炒云耳	ABC SOUP ABC汤
Day 16	STEAMED FISH WITH PRESERVED SZECHUAN PICKLE 四川菜蒸鱼		BAKED BEANS WITH EGGS 茄汁豆炒蛋	WINTER MELON AND RED DATE SOUP 冬瓜红枣汤
Day 17	GRILLED CHICKEN CHOP 烧鸡扒		BRAISED DRIED TOFU 卤豆干萝卜	PEANUT SOUP 花生汤
Day 18	STIR-FRIED PORK WITH SPRING ONIONS AND GARLIC 姜葱猪肉片		SICHUAN SPICY WONTON IN CHILI OIL 红油抄手	WHITE RADISH AND CARROT SOUP 白萝卜汤
Day 19	PICKLED FISH 咸菜鱼		HAKKA YONG TAU FU 客家娘豆卜	HERBAL SOUP 药材汤
Day 20	TERIYAKI CHICKEN 日式烧酱鸡		CHEESE FRIES 炸薯片配芝士	BAK KUT TEH 肉骨茶
Day 21	MALA FISH 麻辣鱼		LEEK EGGS 韭菜鸡蛋	SICHUAN VEGETABLE SOUP 四川菜汤
Day 22	BLACK PEPPER CHICKEN CHOP 黑胡椒猪扒		BRAISED BEANS AND DRIED SHRIMP 虾米四季豆	BLACK BEAN SOUP 黑豆汤
Day 23	FRIED FISH IN LEMON SAUCE 香菜柠檬汁炸鱼		MAPO TOFU 麻婆豆腐	LOTUS ROOT & PEANUTS PORK RIBS SOUP 莲藕花生汤
Day 24	SLICED PORK WITH SICHUAN VEGETABLES 四川菜炒肉丝		FRIED THAI FISH CAKE 炸泰式鱼饼	DRIED BOK CHOY SOUP 菜干汤
Day 25	JAPANESE KATSU CURRY CHICKEN 日式咖喱鸡扒		PRESERVED RADISH OMELETTE (CHAI PO NENG) 菜圃蛋	OLD CUCUMBER SOUP 老黄瓜汤
Day 26	STIR-FRIED MINCED PORK WITH THAI BASIL 九层塔肉碎		FRIED FISH WITH CHEESE SAUCE 芝士鱼柳	HERBAL SOUP 药材汤
Day 27	TEOCHEW STEAMED FISH 潮州蒸鱼		GLASS NOODLES WITH SHRIMPS AND MINCED PORK 冬粉虾米拌猪肉碎	SWEET CORN AND CARROT SOUP 玉米萝卜汤
Day 28	SESAME CHICKEN 麻油鸡		CURRY TOFU PORK 咖喱酸豆卜	BAK KUT TEH 肉骨茶
Day 29	SHREDDED PORK WITH GREEN PEPPER 青椒猪肉丝		TOMATO EGG 番茄蛋	ABC SOUP ABC汤
Day 30	THREE CUP CHICKEN 三杯鸡		EGGPLANT WITH GARLIC SAUCE 鱼香茄子	SICHUAN VEGETABLE SOUP 四川菜汤

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