January 2020			
Communal Dinner Menu			
Tuesday	Wednesday	Thursday	
7-Jan-2020	8-Jan-2020	9-Jan-2020	
南乳藕片炒豬肉 Sautéed Sliced Pork with Lotus Root in Red Fermented Bean Curd 蝦醬雞翼 Dried Shrimp Paste Chicken Wings 粟米滑蛋魚柳 Stir-fried Fish Fillet with Sweet Corn and Scrambled Eggs ✓梅菜蒸勝瓜 ✓Steamed Angled Luffa with Preserved Vegetable 紅米飯 Red Grain Rice 粟米甘筍煲唐排湯 Sweet Corn ,Carrot and Pork Ribs Soup ✓時菜粟米素魚柳配紅米飯 ✓ Seasonal Vegetable, Veggie Fish Fillet with Sweet Corn Served Red Grain Rice	香草燒雞 Herbs Roasted Chicken 燒烤醬烤排骨 Roasted Pork Ribs with BBQ Sauce 意式雜菜燴牛肉 Sautéed Italian Beef with Assorted Vegetable V雜菜沙律 V Assorted Vegetable Salad 蒜香意粉 /白飯 Garlic Pasta/ Steamed Rice 朱古力泡芙 Chocolate Puff V 雜菜紅腰豆燴意粉 V Assorted Vegetable and Red Kidney Bean Spaghetti	冬菜菇絲蒸魚柳 Steamed Fish Fillet with Mushroom and Preserved Vegetable 蜜汁叉燒 Honey Glazed BBQ Pork 西檸雞球 Crispy Chicken with Lemon Sauce /清炒芥蘭 / Stir-Fried Chinese Kale 紅米飯 Red Grain Rice 生果拼盤 Fresh Fruit Platter / 時菜雜菌扒豆腐配紅米飯 / Seasonal Vegetable, Assorted Mushroom and Tofu Served Red Grain Rice	
14-Jan-2020	15-Jan-2020	16-Jan-2020	
北菇蒸滑雞 Steamed Chicken with Mushroom 施皮燒腩仔 Roasted Crispy Pork Belly 豉椒炒牛肉 Stir-fried Beef with Black Soy Bean and Bell Pepper ✓蒜茸菜心 ✓Stir-fried Choy Sum in Garlic 紅米飯 Red Grain Rice ✓青紅蘿蔔栗子湯 ✓ Carrot ,Green Turnip and Chestnuts Soup ✓素魚香茄子配紅米飯 ✓ Fried Sautéed Minced Mushroom and Eggplant Served with Red Grain Rice	香辣非洲雞 African Spicy Chicken 葡式紅豆豬手 Sautéed Portuguese Pork Trotter and Red Bean 錫紙雜菜焗魚柳 Tin Foil Baked Fish Fillet with Assorted Vegetable V葡式沙律 VPortuguese Salad 香草燒薯 / 白飯 Herbs Potato/ Rice 木糠布甸 Serradura V素魚柳飽配沙律 VVeggie Fish Fillet Bun with Salad	釋菜蒸肉餅 Steamed Pork Patty with Preserved Vegetable 玫瑰豉油雞 Soya Sauce Chicken 蘿蔔魚蛋豬皮 Sautéed Fish Ball with Turnip and Fish's Skin ✓ 鮮腐竹浸菜苗 ✓ Sautéed Baby Vegetable with Tofu Stick and Broth Soup 紅米飯 Red Grain Rice 生果拼盤 Fresh Fruit Platter ✓素三絲豆腐乾上海粗炒 配時菜 ✓ Dried Tofu and Assorted Veggie Fried Shanghai Noodles Served Seasonal Vegetable	





Tuesday	Wednesday	Thursday
21-Jan-2020	22-Jan-2020	23-Jan-2020
咖喱薯仔雞球	吉列魚柳	蝦米粉絲蒸水蛋
Curry Chicken with Potato	Fish Fillet Cutlet	Steamed Egg with Glass
麵醬肉片茄子	雜菜燴牛肉	Vermicelli and Dried Shrimps
Sautéed Sliced Pork with Eggplant	Assorted Vegetable Stewed	翠玉瓜炒雞柳
in Sweet Soy Bean Paste	Beef	Stir-fried Chicken Fillet with
蜜桃沙拉魚柳	香草燒豬柳	Chinese Zucchini
Sautéed Fish Fillet with Peach in	Herbs Roasted Pork Loin	咕嚕魚柳
Salad Dressing	✔椰菜沙律	Sweet and Sour Fish Fillet
V 冬菇粉絲紹菜	√Chinese Cabbage Salad	▼素鮑魚扒時菜
√Sautéed Chinese Cabbage with	蒜香意粉 /白飯	V Sautéed Seasonal Vegetable
Glass Vermicelli and Chinese	Garlic Pasta/ Steamed Rice	with Imitation Veggie Abalone
Mushroom	芒果布甸	白飯
紅米飯	Mango Pudding	Steamed Rice
Red Grain Rice		生果拼盤
粉葛赤小豆湯	▼素菜漢堡配薯條沙律	Fresh Fruit Platter
Arrowroot and Red Bean Soup	√ Vegetarian Hamburger	
	Served Fries and Salad	Ⅴ時菜素蝦仁扒豆腐配白飯
V咖喱雜菜雞心豆配紅米飯		√Seasonal Vegetable, Veggie
VCurry Assorted Vegetable and		Shrimp and Tofu
Chicken Peas		Served Rice
Served Red Grain Rice		
28-Jan-2020	29-Jan-2020	30-Jan-2020
20 0411 2020	20 0411 2020	55 54H 2020

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m V= 素食, Vegetarian dish which is also suitable for vegan



