March 2024 Communal Dinner Menu			
5-Mar-2024	6-Mar-2024	7-Mar-2024	
川醬藕片炒肉絲 Stir-fried Pork with Lotus Roots 薑蔥蒸魚柳 Steamed Fish with Spring Onion and Ginger 三杯雞 Taiwanese Three-cup Chicken	送选香烤雞扒 Rosemary Grilled Chicken 燒烤醬烤排骨 Roasted Pork Ribs in BBQ Sauce 蜜桃沙拉魚柳 Fish Fillet with Peach in Salad Dressing V葡汁椰菜花 VSauteed Cauliflower with Sweet Coconut Curry Sauce 白飯 Rice V芝士紅腰豆焗南瓜配白飯 Baked pumpkin & red kidney beans with cheese with Rice	沙嗲炒雞球 Stir-fried Chicken in Satay Sauce 彩椒炒肉絲 Stir-fried Sliced Pork with Belle Pepper 鮮茄魚柳 Sauteed Fish Fillet with Tomato V 冬菇扒節瓜 V Sauteed Chinese Melon & Mushroom 白飯 Rice V 紅燒雜菌豆腐配白飯 V 紅燒雜菌豆腐配白飯 V Mushrooms with Rice	
主来打強 Fresh Fruit Platter	Vanilla Cake	生果拼盤 Fresh Fruit Platter	
12-Mar-2024	13-Mar-2024	14-Mar-2024	
Special Buffet Dinner With Alumni Music Performance	香茅焗魚柳 Lemongrass Sole Fillet 蒜香牛油雞翼 Garlic Butter Chicken Wings 越式牛肉 Vietnamese Beef Vietnamese Salad	柚子脆雞球 Crispy Chicken with Pomelo 香草蜜糖燒豬柳 Roasted Pork Loin in Honey Sauce 青檸煎魚柳 Pan-fried Fish Fillet with Lime ▼百里香燒椰菜花 ▼Baked Cauliflower with Thyme 白飯 Rice	
	白飯 Rice V越式炒金邊粉 VStir-fried Vietnamese Noodles with Mixed Vegetables 迷你朱古力曲奇 Mini Chocolate Cookies	が西芹馬蹄炒素雞配白飯 Vegetarian Chicken with Celery & Water chestnut with Rice 生果拼盤 Fresh Fruit Platter	





Tuesday	Wednesday	Thursday
19-Mar-2024	20-Mar-2024	21-Mar-2024
黑椒薯仔牛肉		愛爾蘭奶油燉豬
Sautéed Beef with Potatoes in Black	100	Irish Cream Pork Stew
Pepper Sauce		椰香咖喱魚柳
豉汁蒸排骨	西班牙雞球	Coconut Curry Fish Fillet
Steamed Spare Ribs with Black	Spanish Stewed Chicken 芥茉燒豬柳	Sauce 俄式牛柳絲
Soybean Sauce	7个本院領例 Roasted Pork Loin with	Beef Stroganoff
西芹草菇炒雞柳	Mustard	V法式燉蔬菜
Stir-fried Chicken Fillet with Celery	香脆魚柳	VStewed Vegetables in French Style
and Straw Mushroom ✓ 支竹炆蘿蔔	Deep-fried Crispy Fish Fillet	Totalisa vagatables in i foliali etyle
アンロスを推画 V Braised Turnip with Tofu Skin Stick	▼ 香料薯仔椰菜花	意粉
V Braised Furnip with fold Skill Stick	$ec{\hspace{0.1cm}}$ Spiced Potatoes and	Spaghetti
白飯	Cauliflower	
Rice	75.W/	V 咖喱雜菜蘭度豆配意粉
	意粉	√Curry Assorted Vegetables and
√粉絲豆腐雜菜配白飯	Spaghetti	Lentils with Spaghetti
Braised Tofu with Mixed Vegetables	V 忌廉菠菜鷹嘴豆配意粉	4. 田 1头 6元
and Vermicelli with Rice	VCreamy Spinach &	生果拼盤 Fresh Fruit Platter
V 1 17 17/40	Chickpeas with Spaghetti	Fresh Fruit Platter
▼生果拼盤 	Omorpeds with Opagnetii	
Fresh Fruit Platter	朱古力蛋糕	
	Chocolate Cake	
26-Mar-2024	27-Mar-2024	28-Mar-2024
欖菜蒸魚		紫蘿牛肉
Steamed Fish with Preserved Olive		Sautéed Beef with Pickled Ginger and
Leaves 兴龙温花生内	泰式烤雞	Pineapple
鮮茄滑蛋牛肉 Stir-fried Beef and Tomatoes with	Thai-style Roasted Chicken	口水雞 Sesame Chili Chicken
Scrambled Egg	泰式青咖喱炒肉片	甜酸魚柳
南乳藕片炒肉片	Stir-fried Minced Pork with	Sweet and Sour Fish Filet
Sautéed Sliced Pork with Lotus Root	Green Curry	√ 蒜子上湯浸娃娃菜
in Red Fermented Bean Curd Sauce	泰式甜酸炸魚	√ Sautéed Chinese Baby Cabbage
翠肉瓜炒雜菌	Thai Fried Fish in Sweet &	with Garlic
Stir-fried Zucchini with Assorted	Sour Sauce	<u></u>
Mushrooms	▼ 泰式炒芥蘭	白飯
<u> </u>	√ Thai-style Stir-fried Chinese Kale	Rice
白飯 Rice	Crimiese Naie	▼ 素叉燒炒蛋配白飯
VICE	白飯	V Scrambled Egg with Vegetarian
✓素三絲炒豆腐乾配白飯	Rice	Char Siu with Rice
Stir-fried Dried Tofu with Seasonal		
Vegetables with Rice	▼ 泰式青咖喱雜菜配白飯	✓生果拼盤

√ Green Curry Mixed Vegetables with Rice

椰汁西米糕 Coconut Sago Cake





生果拼盤 Fresh Fruit Platter