MC Communal Dinner Menu (NOV 2026)

Date	English name of the dishes	Chinese name of the dishes
03 Nov 2026 (Tue)	Lettuce in Broth	上湯生菜
	Steamed Pork Spare Ribs and Pumkin	南瓜蒸排骨
	Chicken Wings (Red Beancurd Sauce)	南乳雞翼
	Stir-Fried Beef with Black Bean Sauce	豉椒炒牛肉
	Steamed Rice	珍珠米飯
	Seasonal Fruit	時令水果
Vegetarian-coupon option	Dry-Fried Green Beans and Bean- Curd with Chili	辣子豆乾四季豆
04 Nov 2026 (Wed)	Stir-Fried Broccoli	清炒西蘭花
	Fish Fillet with Mustard and Honey Sauce	蜜糖芥末魚柳
	Chicken A La King	白汁雞皇
	Roasted Duck Breast with Black Pepper Sauce	燒鴨胸配黑椒汁
	Steamed Rice	珍珠米飯
	Mini Mochi	迷你雪米糍
Vegetarian-coupon option	Braised Tofu in Soy Sauce with Seasonal Vegetables	紅燒豆腐配時菜
05 Nov 2026 (Thu)	Stir-Fried Choy Sum	炒菜心
	Spicy Peach Chicken	辣炒香桃雞球
	Cod Fish Fillet in Creamy Corn Sauce	粟米斑塊
	Eggplants with Minced Pork in Chili Sauce	魚香茄子
	Steamed Rice	珍珠米飯
	Seasonal Fruit	時令水果
Vegetarian-coupon option	Vegetable and Beans Fried Rice	素菜及豆炒飯

Date	English name of the dishes	Chinese name of the dishes
10 Nov 2026 (Tue)	Stir-Fried Water Spinach with Fermented Bean Curd	腐乳通菜
	Braised Pork Belly with Lotus Root	蓮藕炆腩肉
	Sauteed Beef and Mushroom with Black Pepper Sauce	黑椒杏包菇牛肉
	Steamed Chicken in Sand Ginger	沙薑雞翼
	Steamed Rice	珍珠米飯
	Fruits	時令水果
Vegetarian-coupon option	Stir-fried Plant-Based Meat with Tofu Seasonal Vegetables in Chili Sauce	素麻婆豆腐伴時菜
11 Nov 2026 (Wed)	Sauteed Baby Bok Choy with Garlic	蒜蓉小棠菜
	BBQ Pork	蜜汁叉燒
	Tomato Seafood Stew	蕃茄燴海鮮什錦
	Sauteed Beef and Vegetable	菜遠牛肉
	Steamed Rice	珍珠米飯
	Cookies	曲奇
Vegetarian-coupon option	Braised Plant-Based Meat Ball with Sweetcorn in Tomato Sauce	香草蕃茄燴粟米素肉丸
12 Nov 2026 (Thu)	Roasted Pumpkin	香烤南瓜
	Roasted Chicken Thigh with Onion Sauce	洋蔥汁雞扒
	Barbecue Pork Ribs	BBQ豬肋骨
	Baked Fish Fillet and Spinach with Cream Sauce	菠菜忌廉焗魚
	Steamed Rice	珍珠米飯
	Fruits	時令水果
Vegetarian-coupon option	Indian Vegetable and Beans Curry	印度咖哩什菜及豆

Date	English name of the dishes	Chinese name of the dishes
17 Nov 2026 (Tue)	Assorted Vegetable	炒什菜
	Scramble Egg with Dried Turnip and Shrimp	蝦仁菜甫炒蛋
	Kung Pao Diced Chicken with Peanuts, Chillies and Peppers	宮保雞丁
	Steamed Pork Patty with Dried Squid	土魷蒸肉餅
	Steamed Rice	珍珠米飯
	Fruits	時令水果
	Braised Tofu, Eggplant and Glass Noodle with Chili Paste	素螞蟻上樹
18 Nov 2026 (Wed)	Roasted Cauliflower with Cheese Sauce	芝士烤椰菜花
	Pork Stew	蕃茄燴豬
	Swiss Chicken Wings	瑞士雞翼
	Baked Fish Fillet in Dill Cream Sauce	焗魚柳配刁草忌廉汁
	Steamed Rice	珍珠米飯
	Fruits	時令鮮果
Vegetarian-coupon option	Vegan Meat Bolognese Pasta with Zucchini	素肉醬意粉配翠玉瓜
19 Nov 2026 (Thu)	Baby Cabbage in Broth	上湯旺菜
	Spicy Chicken	辣子雞
	Wok-Fried Duck Meat and Celtuce	萵筍炒鴨絲
	Boiled Fish Fillet with Pickled Cabbage	酸菜魚
	Steamed Rice	珍珠米飯
	Sweet Sesame Rice Balls	薑汁芝麻湯圓
Vegetarian-coupon option	Mushroom Green Pea Kamameshi	磨菇青豆釜飯

Date	English name of the dishes	Chinese name of the dishes
24 Nov 2026 (Tue)	Sauteed Chinese Cauliflower with Chilli Bean Sauce	豆瓣醬炒福花
	Braised Pork Neck and Beancurd Puff with Shrimp Paste	蝦醬豆卜豬頸肉
	Roasted Salty Chicken	鹽焗雞扒
	Sauteed Beef with Broccoli	西蘭花炒牛肉
	Steamed Rice	珍珠米飯
	Fruits	時令鮮果
Vegetarian-coupon option	Braised Tofu and Mock Goose with Seasonal Vegetables	滷水豆腐及素鵝配時菜
25 Nov 2026 (Wed)	Baked Honey Sweet Potato	蜜糖烤蕃薯
	Roasted Rosemary Pork Collar	迷迭香豬
	Bufflo Chicken Wings	水牛城雞翼
	Deep Fried Calamari with Tartar Sauce	炸魷魚圈配他他汁
	Steamed Rice	珍珠米飯
	Mini Strawberry Donut	迷你士多啤梨冬甩
Vegetarian-coupon option	Dry-Fried Green Beans and Vegan Meat	乾煸四季豆及素肉碎
26 Nov 2026 (Thu)	Wok-Fried Cabbage	炒椰菜
	Roasted Chicken Skewer	日式烤雞串
	Japanese Curry Beef	日式咖喱牛肉
	Teriyaki Fish	照燒魚柳
	Steamed Rice	珍珠米飯
	Fruits	時令鮮果
Vegetarian-coupon option	Salt and Pepper Tofu with Seasonal Vegetables	椒鹽豆腐配時菜

Remark: All menu, except those with pork, are Halal-friendly