

November 2022 Communal Dinner Menu

Tuesday	Wednesday	Thursday
1-Nov-2022	2-Nov-2022	3-Nov-2022
西蘭花炒魚柳 Stir-fried Broccoli with Fish Fillet 柚子脆雞球 Crispy Chicken with Honey Pomelo 沙茶粉絲牛肉 Sa Cha Beef with Glass Vermicelli ✓ 支竹炆蘿蔔 ✓ Braised Turnips with Tofu Skin Sticks 白飯 Rice ✓ 生果拼盤 Fresh Fruit Platter ✓ 西芹馬蹄炒素雞 ✓ Vegetarian Chicken with Celery & Water chestnut	香脆魚柳 Deep-fried Crispy Fish Fillet 獵人燴雞 Hunter's Chicken Stew 法式燴牛肉 French Beef Stew ✓ 意式焗雜菜 ✓ Baked Assorted Vegetables 蒜香意粉 Garlic Pasta 朱古力班尼 Chocolate Brownie ✓ 雜菌燴紅腰豆 ✓ Assorted Mushroom & Red Bean Risotto	南乳脆雞翼 Red Fermented Bean Curd Crispy Chicken Wings 蓮藕炆排骨 Braised Spare Ribs with Lotus Root 紅燒豆腐魚柳 Sautéed Fish Fillet with Tofu in Brown Sauce ✓ 雜菌扒時蔬 ✓ Assorted Mushroom with Seasonal Vegetable 白飯 Rice ✓ 生果拼盤 Fresh Fruit Platter ✓ 雜菌翠玉瓜炒豆乾 ✓ Stir-fried Dried Tofu with Chinese Zucchini and Mushroom
8-Nov-2022	9-Nov-2022	10-Nov-2022
西檸雞球 Crispy Chicken with Lemon Sauce 金沙雞翼 Chicken Wing with Salted Egg Powder 鮮茄滑蛋牛肉 Stir-fried Beef and Tomato with Scrambled Egg ✓ 北菇扒小棠菜 ✓ Sautéed Green Brassica with Chinese Mushroom 白飯 Rice ✓ 生果拼盤 Fresh Fruit Platter ✓ 蕃茄炒蛋 ✓ Scrambled Egg with Tomato	香茅豬扒 Lemon Grass Pork Chop 泰式烤雞 Thai Style Roasted Chicken 青咖喱魚柳 Green Curry Fish Fillet ✓ 泰式炒芥蘭 ✓ Thai Style Stir-fried Chinese Kale 白飯 Pearl Rice 香蕉蛋糕 Banana Cake ✓ 照燒雜菜豆腐 ✓ Teriyaki Tofu & Vegetables	冬菜菇絲蒸魚柳 Steamed Fish Fillet with Mushroom and Preserved Vegetables 南乳藕片炒豬肉 Sautéed Sliced Pork with Lotus Root in Fermented Red Soy Sauce 冬菇雲耳蒸雞 Steamed Chicken with Chinese Mushroom and Black Fungus ✓ 蒜子上湯浸娃娃菜 Sautéed Baby Chinese Cabbage with Garlic and Broth 白飯 Rice ✓ 生果拼盤 Fresh Fruit Platter ✓ 粟米素魚柳 ✓ Sweet Corn and Veggie Fish Fillet Served with Red Grain Rice

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Tuesday 15-Nov-2022	Wednesday 16-Nov-2022	Thursday 17-Nov-2022
北菇蒸滑雞 Steamed Chicken with Mushroom 榨菜蒸肉餅 Steamed Pork Patty with Preserved Vegetables 紫蘿牛肉 Sautéed Beef with Pickled Ginger and Pineapple ✓ 冬瓜炆豆卜 ✓ Braised Tofu Puff with Winter Melon 白飯 Rice 生果拼盤 Fruit Platter ✓ 羅漢上素 ✓ 'Lo Han' Assorted Veggies	南方炸雞 American Southern Fried Chicken 牛油煎魚柳 Butter Pan-fried Fish Fillet 香草燒豬柳 Roasted Pork Loin with Herbs ✓ 香料薯仔椰菜花 ✓ Spiced Potatoes and Cauliflower 蒜香意粉 Garlic Pasta 朱古力蛋糕 Chocolate Cake ✓ 雜菜意式素肉丸 ✓ Mixed Vegetables & Veggie Meat Balls in Italian Style	椰香芋頭炆雞 Braised Chicken with Taro in Coconut Milk 香煎蓮藕餅 Pan-fried Lotus Root & Pork Cake 梅菜蒸魚柳 Steamed Fish Fillet with Preserved Vegetables ✓ 蒜茸炒菜心 ✓ Stir-fried Choy Sum with Garlic 白飯 Rice 生果拼盤 Fruit Platter ✓ 時菜素獅子頭 ✓ Seasonal Vegetables, Veggie Meatballs with Brown Sauce
22-Nov-2022	23-Nov-2022	24-Nov-2022
玫瑰豉油雞 Soy Sauce Chicken 香辣肉片茄子 Sautéed Chili Eggplant with Sliced Pork 蜜桃沙拉魚柳 Sautéed Fish Fillet with Peach in Salad Dressing ✓ 冬菇扒節瓜 ✓ Sautéed Chinese Gourd with Mushroom 白飯 Rice 生果拼盤 Fruit Platter ✓ 咖喱雜菜蘭度豆 ✓ Curry Assorted Vegetables and Lentils	椒鹽小排骨 Roasted Short Pork Ribs with Salt and Pepper 時菜滑蛋雞柳 Sautéed Chicken Fillet with Scrambled Egg and Seasonal Vegetables 沙嗲金菇牛肉 Sautéed Satay Sliced Beef with Enoki Mushroom ✓ 清炒芥蘭 ✓ Stir-fried Chinese Kale 白飯 Rice 雲呢拿蛋糕 Vanilla Cake ✓ 青瓜雜菌素鴨 ✓ Assorted Mushroom, Cucumber with Veggie Duck	薑蔥煎封魚柳 Pan-fried Fish Fillet with Ginger and Scallion 瑞士雞翼 Swiss Sauce Chicken Wings 豉汁蒸排骨 Steamed Spare Ribs with Black Soybean Sauce ✓ 欖菜四季豆 ✓ Stir-fried String Beans with Preserved Olive Leaves 白飯 Rice 生果拼盤 Fruit Platter ✓ 香菇蒸水蛋 ✓ Steamed Egg with Mushroom

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Chartwells

Tuesday	Wednesday	
29-Nov-2022	30-Nov-2022	
<p>蔥油淋雞 Scallion Oil Chicken</p> <p>雪菜肉絲豆腐 Sautéed Tofu with Shredded Pork and Preserved Vegetables</p> <p>黑椒薯仔牛肉 Sautéed Beef with Potatoes in Black Pepper Sauce</p> <p>✓清炒西蘭花 ✓Stir-fried Broccoli</p> <p>白飯 Rice</p> <p>生果拼盤 Fruit Platter</p> <p>✓時菜紅燒豆腐 Seasonal Vegetables, Tofu with Brown Sauce</p>	<p>XO 醬蒸排骨 Steamed Spare Ribs with XO Sauce</p> <p>三杯雞 Taiwanese Three-cups Chicken</p> <p>粟米滑蛋魚柳 Stir-fried Fish Fillet with Sweet Corn and Scrambled Egg</p> <p>✓蒜茸菜心 ✓Stir-fried Choy Sum with Garlic</p> <p>白飯 Rice</p> <p>生果拼盤 Fruit Platter</p> <p>✓時菜三杯杏鮑菇 ✓Seasonal Vegetables And Taiwanese Three-cups Abalone Mushroom</p>	

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