November 2025
Communal Dinner Menu

Tuesday	Wednesday	Thursday
4-Nov-2025	5-Nov-2025	6-Nov-2025
馬來咖喱牛肉 Malaysian Beef Curry 豉汁蒸排骨 Steamed Spare Ribs with Black Soybean Sauce 菠菜雞 Spinach Chicken 炒萵筍 Stir-fried lettuce 白飯 Rice 羅漢上素配白飯 'Lo Han' Assorted Veggies with Rice 生果拼盤 Fresh Fruit Platter	 紅燒牛肉片 Taiwanese Braised Beef 鹽酥雞球 Salted Crispy Chicken 台式炸豬扒 Taiwanese Fried pork chop 台式炒油麥菜 Taiwanese stir-fried Lettuce 白飯 Rice 台式杏鮑菇炒椰菜配白飯 Pan-fried Taiwanese Braised Abalone Mushrooms & Cabbages with Rice 朱古力班尼 Chocolate Brownie	天多利雞 Tandoori Chicken 蕃茄香草肉丸 Meatballs in Tomato Sauce 蜜桃汁煎豬扒 Pan-fried Pork Chop in Peach Sauce 焗白汁椰菜花粟米 Baked Cauliflower & Sweet Corn in Cream Sauce 意粉 Spaghetti 雜菌紅腰豆炒西蘭花配意粉 Stir-fried Mushrooms, Red Kidney Beans, Broccoli with Spaghetti 生果拼盤 Fresh Fruit Platter
11-Nov-2025	12-Nov-2025	13-Nov-2025
香菇蒸水蛋 Steamed Egg with Mushroom & 梅菜蒸肉餅 Steamed Pork Patties with Preserved Vegetables 啫啫滑雞球 Sizzling Chicken 蒜蓉炒白菜仔 Stir-fried Cabbage with Garlic 白飯 Rice 泰式蔬菜豆腐卜炒河粉 Vegetable Pad Thai with Tofu Puff 生果拼盤 Fresh Fruit Platter	 照燒金菇牛肉 Teriyaki Beef with Enoki Mushroom 咖喱吉列魚柳 Japanese Curry with Fish Fillet 味噌薑燒豚肉 Miso Ginger Sliced Pork 照燒日式炒雜菜 Teriyaki Stir-fried Japanese Vegetables 白飯 Rice 日式野菜豆腐配白飯 Japanese Vegetables & Tofu with Rice 迷你曲奇 Mini Cookie	香草焗魚柳 Baked Herb Crust Sole Fillet 泰式青咖喱配雞肉 Thai Green Curry Chicken 俄式牛柳絲 Braised Beef Stroganoff 百里香焗椰菜花 Baked Cauliflower with Thyme 意粉 Spaghetti 雜菜意式素肉丸配意粉 Mixed Vegetables & Veggie Meat Balls in Italian Style and Spaghetti 生果拼盤 Fresh Fruit Platter

Note: unless otherwise specified, all chicken and beef dishes are Halal-friendly

Tuesday	Wednesday	Thursday
18-Nov-2025	19-Nov-2025	20-Nov-2025
薯仔炆排骨 Braised Pork Ribs & Potatoes 豆腐魚肉 Steam Fish Meat with Tofu 冬菇雲耳蒸雞 Steamed Chicken with Chinese Mushroom and Black Fungus 蒜子娃娃菜 Sautéed Baby Chinese Cabbage with Garlic 白飯 Rice 菠菜醬炸豆腐 配白飯 Fried Tofu with spinach sauce with Rice 生果拼盤 Fresh Fruit Platter	 韓式柚子炸雞 Korean Fried Chicken with Honey Pomelo 泡菜豚肉 Sautéed Pork with Kimchi 韓醬辣魚柳 Korean Spicy Fish Fillet 韓式炒雜菜 Korean Stir-fried Mixed Vegetables 白飯 Rice 韓式雜菜豆腐煲 配白飯 Korean Seasoned Vegetables & Tofu with Rice 雲呢拿蛋糕 Vanilla Cake	奶油雞 Butter 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 葡汁椰菜花 Sauteed Cauliflower with Sweet Coconut Curry Sauce 意粉 Spaghetti 雜菌奶油芝士蕃茄醬 配意粉 Mushroom, Cottage cheese with Creamy Tomato sauce With Spaghetti 生果拼盤 Fresh Fruit Platter
Tuesday	Wednesday	Thursday
25-Nov-2025	26-Nov-2025	27-Nov-2025
酸菜魚 Boiled Fish With Pickled Cabbages 西芹草菇炒雞柳 Stir-fried Chicken Fillet with Celery and Straw Mushrooms 香煎蓮藕餅 Pan Fried Minced Pork Patty With Lotus Root 蜜糖豆雲耳炒豆卜 honey beans with Black Mushroom and Dried Tofu 白飯 Rice 蕃茄蛋紅腰豆配白飯 Tomato, Egg & Red Kidney Bean with Rice 生果拼盤 Fresh Fruit Platter	 香茅焗魚柳 Lemongrass Sole Fillet 蒜香牛油雞翼 Garlic Butter Chicken Wings 越式牛肉 Vietnamese Beef 越式炒通菜 Vietnamese Stir-fried Water spinach 白飯 Rice 越式蛋絲炒金邊粉 Stir-fried Vietnamese Noodles with Egg shreds 迷你朱古力曲奇 Mini Chocolate Cookies	Formal Hall Dinner

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