

MENU SAMPLE

Our menu is designed in consultation with a nutritionist and is prepared fresh daily by Secret Garden restaurant team.

| WEEK 1 | | | |
|-----------|---------------------------------|--------------------|-------------------|
| DAY | SNACKS | LUNCH | |
| Monday | Fruits with Milk | Udon with Chicken | Japanese Roll Egg |
| Tuesday | Fruits with Milk | Chicken Fried Rice | Vegetable Soup |
| Wednesday | Fruits with Milk | Fish Tempura Rice | Wakame Soup |
| Thursday | Fruits with Milk | Ham Cheese Pizza | Corn Soup |
| Friday | Fruits with Milk Carrot Cake | Grilled Pork Rice | Tofu Soup |

| WEEK 2 | | | |
|-----------|------------------------------------|-----------------------------------|----------------|
| DAY | SNACKS | LUNCH | |
| Monday | Fruits with Milk | Pork Stir Fried Noodle | Corn nugget |
| Tuesday | Fruits with Milk | Rice with Chicken Gravy | Vegetable Soup |
| Wednesday | Fruits with Milk | Rice with Salmon Teriyaki | Steam Egg |
| Thursday | Fruits with Milk | Spaghetti Carbonara with mushroom | Pumpkin Soup |
| Friday | Fruits with Milk Banana Pancake | Sticky Rice with Roast Chicken | Cabbage Soup |

Healthy, wholesome and high-quality locally sourced ingredients are used whenever possible to ensure that the children receive the nutrition they need to remain engaged throughout the day.



Vegetables from Royal Project (where available)



Premium, farm-fresh chicken eggs, chicken meat and hygienic pork



High quality non toxic mix of brown rice grains produced under sustainable farming concept "Farm to Fork"