

available daily.

## LUNCH MENU

WISSCANONICA  Gourmet Food		Jan 06 – Jan 09	<b>Jan 13 – Jan 16</b>	<b>Jan 20 – Jan 23</b>	<b>Jan 27– Jan 30</b>
Monday (Beef/Pasta)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Cheese And Crackers Pepperoni Pizza, Salad of the day Pesto Farfalle Margarita Pizza, Salad of the day Vegan Switch Kebab, Salad of the day, Pita Bread Healthy Sweet	Roasted Courgetti Beef Burger, Sweet Potato Wedges Penne with Broccoli Creamy Sauce Vegetarian Burger, Sweet Potato Wedges Vegan Switch Burger, Sweet Potato Wedges Healthy Sweet	Steamed baby carrots Char Siu Beef with Gravy, Steamed Rice Stir fried Noodles Char Siu Tofu with Vegetables, Steamed Rice Vegetable Stew, Steamed Rice Healthy Sweet	Green Beans  Beef Mince Rolls, Tomato Sauce, Rice Ratatouille Ragu, Rice Black Bean Vegetable Goulash, Rice Okra Stew, Rice Healthy Sweet
Tuesday (Chicken/Fish)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Roasted Pumpkin Asian Orange and Honey Chicken, Stir Fry Rice Baked cod Fish, Stir Fry Rice Cauliflower & Chickpea Curry, Stir Fry Rice Asian Sweet & Sour Veggies, Stir Fry Rice Yogurt with Apple Compote	Cherry Tomatoes  Glazed Chicken Thighs, Rice  Yellow fish Curry, Rice  Cauliflower Gratin, Focaccia Bread  Stir-fried tofu with vegetables,  Steam rice  Yogurt with Pear Compote	Sweet Potato Chicken Tagine, Lyonnaise potato Grilled Tilapia, Lyonnaise Potato Chickpeas Moroccan Vegetarian Couscous Vegan Switch Kofta in Tomato Sauce, Tomato Couscous  Yogurt with Mango Compote	Steamed Broccoli  Homemade Chicken Nuggets, Potato Wedges  Honey glazed Salmon, Potato Wedge  Parmigiana di Melanzane, Bread Ro  Switch Vegan stuffed Baby  Marrow, Tomato sauce, Potato Wedge  Yogurt with Rock Melon Compote
Uoduood	Starter	Steamed Garden Vegetables	Steamed Sweet Corn	Steamed Cauliflower	Carrots and Peas
Wednesday (Veggie)	Main Vegetarian	Pasta Bar served with Choice of Sauce and Grated Cheese	Pasta Bar served with Choice of Sauce and Grated Cheese	Pasta Bar served with Choice of Sauce and Grated Cheese	Pasta Bar served with Choice of Sau and Grated Cheese
	Dessert	Fruit of the Day	Fruit of the Day	Fruit of the Day	Fruit of the Day
	Starter	Cron on the Cob	Thai Spring Roll	Steamed Veggie Dumplings	Butter Glazed Carrots & French Bed
Thursday	Country Day	Chicken Taco, Beans, Rice	Prawn Green Curry, Thai Sticky Rice	Stir Fry Chicken, Jasmine Rice	Beef Bourguignon Stew, Mashed Pot
(Thoma day)	Main Vegetarian	Veggie Taco, Beans, Rice	Paneer Spring Vegetable, Green Curry,	Tofu Stir Fry Vegetables, Jasmine Rice	Mushroom Quiche, Garden Salac
(Theme day)	Main Vegan	Vegan Taco, Beans, Rice	Thai Sticky Rice	Vegan Chinese Kung Pao Tofu	Vegan Garden Stew, Mashed Pota
	Dessert	Tres Leches	Vegan Thai Green Curry Coconut Pudding	Mango Tapioca Pudding	Éclair



## LUNCHMENU



DISSCANONICA  Journel Food		Feb 03 – Feb 06	<b>Feb 10 – Feb 13</b>	<b>Feb 17 – Feb 20</b>	Feb 24 – Feb 27
Monday (Beef/Pasta)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Sweet Corn Braised Beef, Orzo Pasta Hidden vegetables Fusilli Crispy Veggie Balls, Mushroom Sauce, Orzo Beetroot Risotto, Bread Roll Healthy Sweet	Green Peas Meatballs in Tomato Sauce, Mashed potatoes Mac & Cheese Falafel Balls in Tomato Sauce, Mashed Potatoes Vegan Switch Balls, Mashed Potato Healthy Sweet	Cheese And Crackers Pepperoni Pizza, Salad of the day Pesto Farfalle Margarita Pizza, Salad of the day Vegan Switch Kebab, Salad of the day, Pita Bread Healthy Sweet	Roasted Courgetti Beef Burger, Sweet Potato Wedge Penne with Broccoli Creamy Sau Vegetarian Burger, Sweet Potato We Vegan Switch Burger, Sweet Potato Wedges Healthy Sweet
Tuesday (Chicken/Fish)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Chickpea Hummus with Arabic Bread  Broccoli Teriyaki Chicken, Jasmine Sticky Rice  Fruit de mar Casserole, Jasmine Rice  Teriyaki Tofu, Jasmine Sticky Rice  Lentil Stew, Jasmine Sticky Rice  Yogurt with Cocktail Compote	Cucumber Sticks Creamy Chicken Stew, Steam Rice Sea bass Fillet, Steam Rice Soya bean Vegetable Stew, Steam Rice Vegan Switch Chili con Carne, Steam rice Yogurt with Strawberry Compote	Roasted Pumpkin Asian Orange and Honey Chicken, Stir Fry Rice Baked cod Fish, Stir Fry Rice Cauliflower & Chickpea Curry, Stir Fry Rice Asian Sweet & Sour Veggies, Stir Fry Rice Yogurt with Apple Compote	Cherry Tomatoes  Glazed Chicken Thighs, Rice  Yellow fish Curry, Rice  Cauliflower Gratin, Focaccia Brea  Stir—fried tofu with vegetables,  Steam rice  Yogurt with Pear Compote
Wednesday (Veggie)	Starter  Main Vegetarian  Dessert	Steamed Cauliflower  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	Edamame Beans  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	Steamed Garden Vegetables  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	Steamed Sweet Corn  Pasta Bar served with Choice of S  and Grated Cheese  Fruit of the Day
Thursday (Theme day)	Starter Country Day Main Vegetarian Main Vegan	Papadum with Dal  Butter Chicken, Basmati Rice  Chickpeas and Cauliflower Curry, Basmati Rice  Vegan Kofta Masala, Basmati Rice	Japanese Kani Salad  Teriyaki Salmon, Japanese Rice  Teriyaki Tofu, Japanese Rice  Stir Fry Soya Bean, Japanese Rice	Cron on the Cob  Chicken Taco, Beans, Rice  Veggie Taco, Beans, Rice  Vegan Taco, Beans, Rice	Thai Spring Roll  Prawn Green Curry, Thai Sticky Rice Paneer Spring Vegetable, Green Cu Thai Sticky Rice

Soup of the day and salad bar available daily.

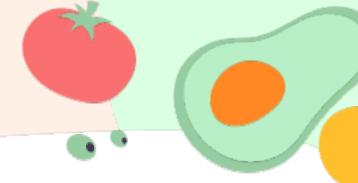


Dessert

available daily.

Soup of the day and salad bar

## LUNCH MENU



STILLESCOOODICO							
SWISSCANONICA  Gourmet Food		Mar 03- Mar 06	Mar 10- Mar 13	Mar 17 – Mar 20	School Holiday		
Monday (Beef/Pasta)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Steamed baby carrots Char Siu Beef with Gravy, Steamed Rice Stir fried Noodles Char Siu Tofu with Vegetables, Steamed Rice Vegetable Stew, Steamed Rice Healthy Sweet	Green Beans Beef Mince Rolls, Tomato Sauce, Rice Ratatouille Ragu, Rice Black Bean Vegetable Goulash, Rice Okra Stew, Rice Healthy Sweet	Sweet Corn Braised Beef, Orzo Pasta Hidden vegetables Fusilli Crispy Veggie Balls, Mushroom Sauce, Orzo Beetroot Risotto, Bread Roll Healthy Sweet	***		
Tuesday (Chicken/Fish)	Starter Main Course Chef Special Main Vegetarian Main Vegan Dessert	Sweet Potato Chicken Tagine, Lyonnaise potato Grilled Tilapia, Lyonnaise Potato Chickpeas Moroccan Vegetarian Couscous Vegan Switch Kofta in Tomato Sauce, Tomato Couscous  Yogurt with Mango Compote	Steamed Broccoli  Homemade Chicken Nuggets, Potato Wedges  Honey glazed Salmon, Potato Wedges  Parmigiana di Melanzane, Bread Roll  Switch Vegan stuffed Baby  Marrow, Tomato sauce, Potato Wedges  Yogurt with Rock Melon Compote	Chickpea Hummus with Arabic Bread  Broccoli Teriyaki Chicken, Jasmine Sticky Rice  Fruit de mar Casserole, Jasmine Rice  Teriyaki Tofu, Jasmine Sticky Rice  Lentil Stew, Jasmine Sticky Rice  Yogurt with Cocktail Compote	SPRING		
Wednesday (Veggie)	Starter  Main Vegetarian  Dessert	Steam Cauliflowe  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	Carrots and Peas  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	Steamed Sweet Corn  Pasta Bar served with Choice of Sauce and Grated Cheese  Fruit of the Day	BREAK		
Thursday (Theme day)	Starter Country Day Main Vegetarian Main Vegan Dessert	Steamed Veggie Dumplings  Stir Fry Chicken, Jasmine Rice Tofu Stir Fry Vegetables, Jasmine Rice  Vegan Chinese Kung Pao Tofu  Mango Tapioca Pudding	Butter Glazed Carrots & French Beans  Beef Bourguignon Stew, Mashed Potato Paneer Spring Vegetable, Green Curry, Thai Sticky Rice Vegan Thai Green Curry Éclair	Papadum with Dal  Butter Chicken, Basmati Rice Chickpeas and Cauliflower Curry, Basmati Rice Vegan Kofta Masala, Basmati Rice Gulab Jamun	***		