

Date	Breakfast	Lunch	Dinner
2/16 (Mon) (Lunar New Year's Eve)	Fish Ball Savory Porridge, Peanuts with Wheat Gluten, Soy Milk	Crispy Fried Fresh Fish, Seasonal Vegetables, Longan & White Fungus Soup	Braised Pork Knuckle with Dried Bamboo Shoots, Three-Cup Diced Chicken, Soy-Braised Blood Cake, Double Radish Soup (Veg)
2/17 (Tue) (Day 1)	Steamed Bun (Mantou), Meat Floss	Crispy Shishamo (Capelin), Mushroom & Shredded Meat Thick Soup, Stir-fried Chicken Fillet with Sauce, Shredded Taro Thick Soup	Braised Milkfish Balls, Stir-fried Green Pepper with Dried Tofu & Meat, Radish & Oden Soup
2/18 (Wed) (Day 2)	Black Tea, Scallion Flower Roll	Kabayaki Tilapia, Black Pepper Meat Sauce, Creamed Corn, Red Bean Soup with Tangyuan	Diced Chicken with Shacha Sauce, Stir-fried Seasonal Vegetables, Miso Soup (Veg)
2/19 (Thu) (Day 3)	Black Tea, Brown Sugar Steamed Bun	Crispy Fried Chicken Drumstick, Seasonal Vegetables, Tea	Stir-fried Seafood & Vegetables, Assorted Braised Dishes (Lu Wei), Lotus Seed & Pork Rib Soup
2/20 (Fri) (Day 4)	Green Milk Tea, Taro Paste Bun	Crispy Fried Shrimp Balls, Stir-fried Shredded Meat with Vegetables, Ants Climbing a Tree (Cellophane Noodles with Minced Meat), Sweet Soup	Stir-fried Seasonal Vegetables with Bacon, Braised Oil Tofu, Seaweed Soup (Veg)
2/21 (Sat) (Day 5)	Soy Milk, Meat Bun	Garlic Cured Meat (La Rou), Crispy Fried Fresh Fish, Seasonal Vegetables, Tea	Shacha Pork over Rice, Braised Chicken Wings, Medicinal Pork Rib Soup
2/22 (Sun) (Day 6)	Black Tea Milk, Custard Bun	Tomato Braised Diced Chicken, Japanese-style Steamed Egg, Fruit Juice	Scallion Braised Pork, Stir-fried Seasonal Vegetables with Oden, Mushroom Chicken Soup