

Date	Breakfast	Lunch	Dinner
3/16 (Mon)	Fish Ball Savory Porridge, Peanut Gluten	Crispy Fresh Fish, Seasonal Vegetables, Tea	Three-Cup Diced Chicken, Braised Pig's Blood Cake, Double Radish Soup (Vegetarian)
3/17 (Tue)	Soy Milk, Steamed Bun, Meat Floss	Shiitake Mushroom and Shredded Pork Thick Soup	Braised Milkfish Balls, Sautéed Sliced Meat with Green Peppers and Dried Tofu, Radish and Oden Soup
3/18 (Wed)	Black Tea, Scallion Spiral Bun	Sautéed Chicken Slices with Seasonal Vegetables, Sweet Soup, Black Pepper Meat Sauce, Creamy Corn, Tea	Sautéed Diced Chicken with Shacha Sauce, Stir-fried Seasonal Vegetables, Miso Soup (Vegetarian), Birthday Chicken Drumstick Noodles
3/19 (Thu)	Black Tea, Sesame Bun	Crispy Fried Chicken Drumstick, Seasonal Vegetables, Tea	Sautéed Squid with Celery, Assorted Braised Dishes (Lu Wei), Vegetable and Pork Rib Soup
3/20 (Fri)	Soy Milk, Meat Bun	Sautéed Shredded Pork with Seasonal Vegetables, Ants Climbing a Tree (Cellophane Noodles with Minced Pork), Sweet Soup	Sautéed Seasonal Vegetables with Bacon, Braised Oil Tofu, Seaweed Soup (Vegetarian)
3/21 (Sat)	Milk Green Tea, Taro Paste Bun	Crispy Fried Fresh Fish, Braised Minced Pork with Shallots, Seasonal Vegetables, Tea	Shacha Pork over Rice (Hui Fan), Braised Chicken Wings, Herbal Pork Rib Soup
3/22 (Sun)	Soy Milk, Meat Bun	Tomato Braised Diced Chicken, Japanese Style Steamed Egg, Fruit Juice	Scallion Braised Pork, Sautéed Oden with Seasonal Vegetables, Shiitake Mushroom Chicken Soup