

Date	Breakfast	Lunch	Dinner
3/23 (Mon)	Corn Savory Porridge, Pickled Cucumbers	Braised Chicken with Soy Sauce, Seasonal Vegetables, Tea	Braised Hot Pot Ingredients, Sautéed Sliced Pork with Seasonal Vegetables, Vegetable and Mock Meat Soup
3/24 (Tue)	Soy Milk, Sesame Bun	Diced Chicken with Peppers, Stir-fried Minced Pork with Pickled Vegetables and Dried Tofu, Sweet Soup	Braised Diced Chicken, Stewed Fish Balls with Seasonal Vegetables, Pork Rib Soup with Pickled Cabbage
3/25 (Wed)	Black Tea, Meat Bun	Minced Pork Noodles, Deep-fried Fresh Fish, Seasonal Vegetables, Tea	Wontons in Chili Oil, Braised Baiye Tofu with Vegetables, Winter Vegetable Soup (Vegetarian), Birthday Chicken Drumstick with Vermicelli
3/26 (Thu)	Milk Green Tea, Bread	Mackerel in Tomato Sauce, Braised Pig's Blood Cake with Seasonal Vegetables, Sweet Soup	Black Pepper Diced Chicken, Braised Chicken Wings, Seaweed and Pork Rib Soup
3/27 (Fri)	Steamed Bun, Jam, Soy Milk	Minced Pork Rice, Stewed Seasonal Vegetables, Tea	Scallion Braised Pork, Seasonal Vegetables, Mock Meat Ball Soup (Vegetarian)
3/28 (Sat)	Black Tea Latte, Scallion Roll	Thai-style Basil Pork, Stir-fried Eggs with Mixed Vegetables, Sweet Soup	Curry Chicken over Rice, Crispy Fresh Fish, Radish and Pork Rib Soup
3/29 (Sun)	Soy Milk, Meat Bun	Braised Pork with Dried Bamboo Shoots, Stir-fried Dried Tofu with Seasonal Vegetables, Tea	Shacha Assorted Hot Pot Ingredients, Stir-fried Squid Balls with Scallions, Seaweed Soup (Vegetarian)