



**Singapore International School**  
Primary Menu - February 2012

Menu A: International  
Menu B: Asian  
Menu C: Vegetarian  
Menu D: Noodle/ Pasta

**Enrolment Information**

Late enrolment will incur a HK\$50 administration charge.

Cheque payable to Sodexo (HK) Ltd.

Please indicate choice of meal on the selection column and complete the student details at the bottom of this form. Return this form along with the cheque to the collection box located at the student canteen.

**Due Date : 19, January 2012**

For enquiry, please contact us by phone at 2870 3498 or email at unit.sis.hk@sodexo.com.

**Monthly Enrolment Fee**

HK \$480 ( 20 Days x \$24 )

If student received any lunch coupon, please submit along with lunch enrolment.

**Lunch Cancellation**

Lunch cancellations can only be applied for sick leave or in the event of the school being closed etc. For sick leave, please notify us on the above telephone or email before 11 am daily. A lunch coupon will be forwarded to you for use for the following month's enrolment. Late notifications and/or other personal reasons for cancellation of enrolled lunches will not be accepted.

**Contact Information**

For monthly menu's, you can also visit our website or contact us as follows:  
www.sodexoeducation.com  
E-mail : unit.sis.hk@sodexo.com  
Telephone Number : 2870 3498

-Please return this page to:  
The Catering Manager  
Singapore International School  
23 Nam Long Shan Road  
Aberdeen, HK

	Monday	Tuesday	Wednesday	Thursday	Friday
	30-Jan	31-Jan	1-Feb	2-Feb	3-Feb
A			Baked Tomato Pork Chop and Fried Rice	Black Pepper Chicken Steak with Spaghetti	Braised Orange Duck with Herb Potato
B			Thai Red Curry Chicken with Baguette	BBQ Pork in Fried Egg with Rice	Diced Pork in Cream Style Corn with Rice
C			Steamed Egg Custard with Cellophane Noodles & Mushroom	Sautéed Mushrooms with Angel Hair Pasta	Thai Green Curry Vegetables with Rice
D			Baked Spaghetti Bolognese	Stir-fried Sliced Pork & Vegetables with Flat Rice Noodles	Linguine Carbonara
	6-Feb	7-Feb	8-Feb	9-Feb	10-Feb
A	Beef Strongoff with Herb Pasta	Hot Dog with Corn on the Cob	Grilled Herb Fish Fillet with Olive Oil Pasta	Lemongrass Pork Chop with Rice	Home-based Learning Day Parent-Teacher Conference 1 (PTC 1) (No School for all Students)
B	Teriyaki Chicken with Rice	Korean Style Grilled Pork Chop with Rice	Turnip & Beef Brisket Stew with Rice	Hainanese Chicken Rice	
C	Creamy Pumpkin Lasagna	Braised Mushroom & Vegetables with Rice	Braised Veggie Duck & Potato with Rice	Pizza Margherita	
D	Stir-fried Japanese Udon with Assorted Seafood	Stir-fried Sliver-Needle Noodles with Ham & Vegetables	Fresh Tomato & Chicken with Spaghetti	Baked Cheese & Ham with Penne Pasta	
	13-Feb	14-Feb	15-Feb	16-Feb	17-Feb
A	Creamy Chicken & Pumpkin with Penne Pasta	Diced Chicken in Cream Sauce with Rice	Italian Style Seafood Spaghetti	Grilled Pork Loin with Linguine	Fish Burger with Potato Wedges
B	Tom Yum Kung Seafood Fried Rice	Steamed Sole Fillet with Soya Sauce Served with Rice	Hawaiian Pizza with Sweet Corn	Tomato Sauce Fried Rice	Sweet & Sour Chicken with Rice
C	Stir-fried Noodles with Assorted Vegetables	Vegetarian Rice Cake	Baked Eggplant & Tomato Lasagna	E-Fu Noodles with Assorted Mushroom	Bean Sprouts with Egg Noodles in Soya Sauce
D	Beef Brisket with Soup Vermicelli	Braised BBQ Pork with Vermicelli	Roasted Pork Loin with Fusilli	Baked Tuna Fish Spaghetti	Thai Style Beef Ball with Flat Rice Noodles Soup
	20-Feb	21-Feb	22-Feb	23-Feb	24-Feb
A	Scrambled Eggs & Beef Patties with Baguette	Orange Duck Breast with Turmeric Rice	Braised Chicken & Tomato with Spaghetti	Beef Goulash with Spaghetti	Pork Cutlet with Sweet Corn Cake
B	Shanghai Style Spare Ribs with Rice	Steamed Egg Custard with Minced Pork Served with Rice	Stir-fried Pork & Vegetable in XO Sauce	Lemon Chicken with Rice	Stir-fried Beef & Choy Sum with Rice
C	Mushroom Linguine	Grilled Vegetables with Pesto Pita Bread	Vegetarian Ma Po Tofu with Rice	Scrambled Eggs and Tomato with Rice	Shredded Vegetables Fried Noodles
D	Singapore Vermicelli	Baked Tuna & Cheese with Spaghetti	Malaysian Style Shrimp Noodles Soup	Shredded Pork and Vegetables Fried Noodles	Ham Neapolitan Spaghetti
	27-Feb	28-Feb	29-Feb		
A	Roasted Honey Peach Glazed Pork Loin with Rice	Portuguese Style Fried Rice	Sausage Egg Burger with Oven Baked Fries		
B	Indonesian Style Roasted Fish with Rice	Fried Turnip Cake with XO Sauce	Japanese Style Grilled Eel Fried Rice		
C	Fried Pumpkin with Fresh Tomato Pasta	Baked Pumpkin in Cheesy Cream Sauce with Rice	Braised Tofu with Vegetable and Rice		
D	Shrimp Linguine	Stir-fried Japanese Ramen Noodles	Stir-fried Shrimp & Pork Flat Rice Noodles		

Remarks: <sup>1</sup> Sodexo reserve the right to change meal choices subject to availability. <sup>2</sup> No MSG or Nuts will be used in the cooking of student meals.  
<sup>3</sup> Please be reminded that students will be required to present their Student Card to redeem their meal. Failure to present their Student Card may result in delay of meal redemption.  
<sup>4</sup> Green indicate Vegetarian, Blue indicate Seafood

Date of Feb 2012	1	2	3	6	7	8	9	13	14	15	16	17	20	21	22	23	24	27	28	29
Menu Choice																				

Student Name : \_\_\_\_\_

Class : \_\_\_\_\_

Date : \_\_\_\_\_

Parent Name : \_\_\_\_\_

Contact No. : \_\_\_\_\_

Cheque No. : \_\_\_\_\_



新加坡国际学校  
二零一二年二月份夕单

夕单 A: 国际  
夕单 B: 亚洲  
夕单 C: 健康精选  
夕单 D: 粉面/意粉

午夕订购须知

如过期缴交午膳订购表格, 须缴付 HK\$50 行政附加费。

支票抬头请写上: Sodexo (HK) Ltd.

请在表格下方的空格内清楚填写选择的夕单及有关资料, 连同支票一并递交回餐厅的收集箱。

最后递交表格日期:  
2012年1月19日

如有任何查询,  
请致电: 2870 3498 或电邮到:  
unit.sis.hk@sodexo.com。

午膳月费

HK\$ 480 (20 天 x \$24)

如同学收到午夕代用券, 请连同夕单一同缴交

取消午夕

取消午夕只适用于病假或学校因特别活动而关闭。如因病假取消午餐, 请在当天早上十一时前致电以下电话号码或电邮通知, 午夕券将会连同下月夕单一同派发。逾期通知或因私人理由取消午夕, 本公司恕不补发。

联络方法

可浏览以下网址查询每月夕单:  
www.sodexoeducation.com  
电邮: unit.sis.hk@sodexo.com  
电话号码: 2870 3498

~请交回此表格给予本公司餐厅经理  
学校饭堂  
新加坡国际学校  
香港仔南朗山道23号

	星期一	星期二	星期三	星期四	星期五
			二月一日	二月二日	二月三日
A			焗猪扒饭	黑椒鸡扒拼意粉	香橙鸭胸拼香草薯仔
B			泰式红咖喱鸡拼法包	叉烧煎蛋饭	粟米肉粒饭
C			粉丝鲜菇蒸水蛋饭	杂菌天使面	泰式青咖喱杂菜饭
D			局肉酱意粉	干炒肉片河	白汁烟肉扁意粉
	二月六日	二月七日	二月八日	二月九日	二月十日
A	俄国牛柳丝拼香草意粉	美式热狗拼烧粟米	香草鱼柳拼榄油意粉	香茅猪扒饭	学校假期
B	照烧鸡饭	韩式猪扒饭	萝卜烩牛腩	海南鸡饭	
C	白汁南瓜千层面	素蚝汁双菇扒菜胆饭	薯仔炆素鸭饭	素菜薄饼	
D	日式海鲜炒乌冬	家乡炒火腿银针粉	鲜茄鸡丝意粉	焗芝士火腿长通粉	
	二月十三日	二月十四日	二月十五日	二月十六日	二月十七日
A	南瓜鸡粒长通粉	白汁鸡皇饭	意式烩海鲜意粉	烧猪柳配扁意粉	鱼柳包配薯角
B	泰式冬阴功炒饭	蒸龙利鱼柳拼豉油	夏威夷薄饼拼香甜粟米	西炒饭	咕噜鸡拼饭
C	杂菜炒面	素三鲜炒年糕	茄子千层面	干烧伊面	豉油皇银牙炒面
D	牛腩炆米粉	叉烧烩米粉	焗猪柳螺丝粉	焗吞拿鱼意粉	泰式牛丸汤河
	二月二十日	二月二十一日	二月二十二日	二月二十三日	二月二十四日
A	炒蛋汉堡拼法包	香橙煎鸭胸配黄姜饭	鲜茄鸡丝烩意粉	匈牙利牛肉意粉	吉列猪扒配粟米饼
B	上海排骨饭	肉碎蒸蛋饭	XO酱炒肉丁饭	西柠鸡拼饭	菜芯炒牛肉饭
C	榄油蘑菇扁意粉	扒杂菜拼香草比得包	素麻婆豆腐饭	鲜茄煮蛋饭	素三丝炒面
D	星洲炒米	焗吞拿鱼芝士意粉	马来虾汤面	肉丝炒面	拿破仑火腿意粉
	二月二十七日	二月二十八日	二月二十九日		
A	蜜桃猪柳拼什米饭	葡式西洋炒饭	猪柳蛋汉堡拼薯条		
B	印度尼西亚烧鱼拼饭	XO酱炒萝卜糕	日式鳗鱼炒饭		
C	炸南瓜拼香草蕃茄意粉	忌廉芝士焗南瓜饭	红烧豆腐饭		
D	榄油香草虾扁意粉	日式炒拉面	怡保炒贵刁		

备注: 1 索迪斯有权变动夕单种类。 2 烹调过程不加味精及坚果仁食品。  
3 学生请出示学生证以便领取午夕。未能出示学生证者或会延误取夕时间。  
4 绿色为素食之选, 蓝色为甲壳海产品

Date of Feb 2012	1	2	3	6	7	8	9	13	14	15	16	17	20	21	22	23	24	27	28	29
Menu Choice																				

学生姓名:

班别:

日期:

家长姓名:

联络电话:

支票号码: