

**Contact Information**  
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**Menu A** : Asian  
**Menu B** : Western  
**Menu C** : Vegetarian  
**Chef D** : Noodles or Daily Special (to be confirmed on the day)  
**Chef E** : Daily Special (to be confirmed on the day)  
**Green Monday** : Only vegetarian meals served - Date highlighted in Green



These items are healthy! We recommend you eat them daily for a healthy diet



These items should be eaten in moderation, but are essential to a balanced diet
















































































These items are not recommended for a healthy diet, but can be an occasional treat.



Labeled for dishes that contain no seafood or animal meat. But may contain dairy products



Labeled for dishes with no animal products including dairy and other animal derived products

	Monday 2-Oct	Tuesday 3-Oct	Wednesday 4-Oct	Thursday 5-Oct	Friday 6-Oct
A	<i>Mid-Term Break</i>				
B					
C					
	9-Oct	10-Oct	11-Oct	12-Oct	13-Oct
A	<i>Mid-Term Break</i>	Chicken and Mushroom Sauce with Onions and Garlic 	Chicken A La King and Mixed Bell Peppers 	Spaghetti Bolognese with Diced Carrots and Celery 	Hong Kong Style Chicken Curry with Carrots and Green Bell Peppers 
B		Beef Stroganoff with Red Bell Peppers and Sautéed Onions 	Tomato Pork Stew with Carrots and Celery 	Stewed Chicken and Spinach with Mushrooms 	Mildly Spiced Pork and Bean Stew 
C		Thai Style Stir Fried Vegetables with Pumpkin  	Mushroom and Bean Hot Pot   	Steamed Tofu with Black Bean Sauce   	Braised Mushroom Stew with Lentils and Chickpeas and Pumpkin   
	16-Oct	17-Oct	18-Oct	19-Oct	20-Oct
A	Mildly Spiced Pork and Bean Stew 	Chili Con Carne with Diced Celery and Carrots 	Portuguese Chicken with Sweet Onions and Potatoes 	Chicken and Corn with Onions and Mushrooms 	Spinach and Chicken Hot Pot with Mushrooms 
B	Moroccan Chicken with Onions and Peppers 	Chicken Fried Rice with Diced Carrots and Chick Peas 	Tomato Pork Stew with Carrots and Celery 	Tuna Casserole with Tomatoes, Bell Peppers and Peas 	Beef Stroganoff with Red Bell Peppers and Sautéed Onions 
C	Pumpkin and Lentil Stew   	Spinach and Potato Curry  	Turkish Vegetable Stew   	Mixed Mushroom and Spinach Curry   	Vegetable Udon Noodles   
	23-Oct	24-Oct	25-Oct	26-Oct	27-Oct
A	Steamed Egg with Carrot and Diced Broccoli  	Arrabiata Sauce with Chicken and Roasted Bell Peppers 	Spaghetti Bolognese with Diced Carrots and Celery 	Hong Kong Style Chicken Curry with Carrots and Green Bell Peppers 	Chicken A La King and Mixed Bell Peppers 
B	Spinach and Mushroom Casserole with Mixed Bell Peppers  	Pan Fried Pork Chops with Onion Gravy 	Diced Pork and Sweet Corn 	Moroccan Chicken with Onions and Peppers 	Pan Fried Pork Chops with a Herbed Italian Sauce 
C	Stir Fried Vegetarian Singaporean Noodles   	Chickpea and Cauliflower Stew  	Vegetable Moussaka   	Stewed Turnip with Chinese Mushrooms   	Turkish Vegetable Stew   
	30-Oct	31-Oct	<i>Mid-Term Break</i>		
A	Chili Con Carne with Kidney Beans and Diced Carrots 	Mildly Spiced Pork and Bean Stew 			
B	Portuguese Chicken with Mixed Bell Peppers and Onions 	Diced Chicken and Corn with Onions and Mushrooms 			
C	Vegetarian Mildly Spiced Kedgeree  	Cauliflower and Potato Curry  			

**Remarks:**

- No nuts will be used in the menu, including peanuts oil.
- All "A and B" set meals come with the option of pasta or rice.
- A portion of daily vegetables will be served along with each meal.
- Maxim's reserves the right to change meal choices subject to availability.
- Menu vetting is based on Nutritional Guidelines on Lunch for Students For Use in Primary and Secondary Schools by Department of Health of HK.
- Pre-ordered lunch set meals are for A,B,C meals only.
- For Prep to Grade 6 pre-ordered meals, desserts and drinks will be included (Fruits will be served as desserts from Monday to Thursday, Friday will be a special sweet treat).