



Lunch Enrollment Form For All Students October to November 2022

We at Chartwells are the food service provider for YMCA of Hong Kong Christian College. Our commitment is to offer a wide range of healthy food for students and to help educate children about making healthy food choices. We provide salads, juice, gourmet sandwiches and many other healthy and delicious snacks, as well as daily hot lunches, prepared by our on-site team.

To enroll in our program: 1. Please complete the form below, select your meal choice and fill in **A, B** or **C** in the box provided next to each date. 2. Complete this form and return it to the school cafeteria with the payment. 3. For the Online Enrolment please complete the online form in this link:

https://www.compass-hk.com/ChartwellsMenu/YMCAform.pdf and pay through PPS or submit a cheque to our Unit Manager. See full Menu here: https://www.compass-hk.com/ChartwellsMenu/YMCA.pdf

Payment Methods:

1. By Hand or By Post: Please make the cheque payable to "Compass Group Hong Kong Ltd." and hand in the cheque (with completed Enrollment Form) to the school cafeteria, any time before the cut-off date given at the bottom of this form via post address, to: Cafeteria, 2 Chung Yat Street, Tung Chung, Hong Kong

You may contact our Unit Manager: YMCA @compass-hk.com or call 2988 2099 for further information.

2. <u>PPS:</u> We also accept PPS payment for meal enrollment. With PPS, you can make payment with your smart phone or via the Internet. Our PPS Merchant Code is: 9737 and your *PPS Bill Account Number of YMCA of Hong Kong Christian College is 3155 + student number and Class Number / Name). Please allow two working days for payment transaction.

Name: (first name) (family name) Student No:			_	Class for : Contact No:			not kno	wn, ple	ease lea	ave							
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Please return this form On or before September 26, 2022

TOTAL: 22 DAYS (\$726)

TOTAL: 14 DAYS (\$462)

Via mail, or hand it in to the school's Cafeteria. Kindly STAPLE the bank cheque with this form.

Kindly note that no refund can be given if cancellation for the day is received after 10am.

*No refund may be given to the student due to school closure cause by typhoons or strong weather condition.



Lunch Menu

Oct 2022

	Monday	Chung Yeung	Wednesday	Thursday	Fun Friday
	3 Oct.	Festival	5 Oct	6 Oct	7 Oct
<u>Meal</u> A	Sweet & Sour Pork with Steamed Rice 咕嚕肉配飯		Tandoori Chicken with Rice 印度天多利烤雞 配飯	Scrambled Egg with Tomato & Beef Minced with Brown Rice 港式鮮茄滑蛋 免治牛肉 配糙米飯	Hawaiian Pizza 夏威夷薄餅 「プリン
<u>Meal</u> B	Roasted Lemon Thyme Chicken with Mashed Potato 檸檬香草烤雞配 薯蓉		Nasi Goreng (Indonesian Fried Rice, Less Oil) 印尼炒飯 (少 油)	Herb Baked Fish Fillet with Pasta in Cream Sauce 南瓜汁香草 魚柳配意粉	Beef Stroganoff & Mushroom with Mashed Potato 俄式蘑菇 燴牛柳配薯蓉
<u>Meal</u> C √	Cauliflower, Pumpkin & Pea Korma with Brown Rice 椰菜花南瓜青豆 印度乳酪咖哩配 機米飯		Vegetarian Napolitano Pasta 素拿破崙意粉	Braised Tofu and Mixed Greens with Red Rice 紅燒時蔬豆腐 配糙米飯	Pesto & White Beans with Pasta 青醬白腰豆 意粉

每日供應時令蔬菜 Seasonal vegetables served daily























Lunch Menu

Oct 2022

	Chan				
	Green MONDAY	Tuesday	Wednesday	Thursday	Fun Friday
	10 Oct	11 Oct	12 Oct	13 Oct	14 Oct
<u>Meal</u> A	Vegetarian Lasagne 素千層麵	Thai Fish Curry with Pandan Rice 泰式咖哩魚 配斑蘭香飯	Japanese Ginger Soy Sauce Pork with Brown Rice 日式豚肉生姜燒 配糙米飯	Pasta Carbonara 卡邦尼意粉	Meat Lover's Pizza 至尊薄餅
<u>Meal</u> B	Roasted Bell Pepper & Hummus Wrap 烤彩椒 鷹咀豆泥卷	Teriyaki Pork & Broccoli with Red Rice 照燒西蘭花 雞肉配紅米飯	Coq Au Vin with Mashed Potato 法式紅酒燉雞 配薯蓉	Stir-fried Thai Style Beef & Pineapple with Rice 泰式菠蘿炒牛肉 配白飯	Roasted Thyme &Rosemary Chicken with Mashed Potato 香草烤雞配薯蓉
<u>Meal</u> C √	Braised Vegetables Lo Han Style with Rice 羅漢齋飯	Mushroom & Onion Frittata with Sweet Corn 意式蘑菇洋蔥 烘蛋配粟米粒	Vegetable Enchiladas 素墨西哥 辣汁卷餅	Mixed Vegetable Vindaloo with Rice 印度蔬菜咖哩 配飯	Italian Lentil Stew Pasta 意大利扁豆 燴意粉

每日供應時令蔬菜 Seasonal vegetables served daily





Seafood 可持續海鮮



















Lunch Menu

Oct 2022

	Monday	Tuesday	Wednesday	Thursday	Friday
	17 Oct	18 Oct	19 Oct	20 Oct	21 Oct
<u>Meal</u> A	Taiwanese Minced Pork with Brown Rice 台式肉燥 配紅米飯	Chicken Cacciatore with Pasta 獵人燴雞配意粉	Thai Basil Stirfried Minced Fork & Eggplant with Red Rice 泰式九層塔肉碎 炒茄子配紅米飯	Roasted Lemon Thyme Chicken with Mashed Potato 檸檬香草烤雞配 薯蓉	Tuna & Sweetcorn Pizza 吞拿魚粟米薄餅
<u>Meal</u> B	Honey Soy Chicken with Steamed Rice 蜜汁鼓油雞飯	Steamed Sole Fish with Ginger and Spring Onions and Red Rice 薑蔥蒸魚柳 配紅米飯	Chicken Pad Thai 泰式雞肉 炒金邊粉	Stir-Fried Leek and Pork with Rice 京蔥炒肉片配飯	Tandoori Chicken with Rice 印度天多利烤雞 配飯
<u>Meal</u> C ✓	Mushroom & Cheese Panini with Sweetcorn 烤蘑菇芝士 熱烘三文治 配粟米	Singapore Style Stir-fried Rice Vermicelli 素星洲炒米	Vegetarian Egg Fried Rice 田園蛋炒飯	Chickpea & Tomato Penne Bake 蕃茄鷹咀豆 焗長通粉	Mac & Cheese 芝士焗通粉 ❤️ Î W

毎日供應時令蔬菜 Seasonal vegetables served daily





























營養紅綠燈 Troffic Light Guide Helps you make healthy choices easily! 助您輕鬆選擇健康午餐!







Whole grain or grains with added vegetables 全穀類或添加蔬菜的 穀物

Lean protein with fat trimmed 脂肪比例較低的蛋白質 Healthy cooking methods e.g. steaming, poaching, grilling, baking with very little oil 健康少油的烹調方法 例如: 蒸、慢煮、烤、焗



Grains with small amount of added fat and oil e.g. fried rice, fried noodles, baked pasta 添加少量油的穀物 例如: 炒飯、炒麵、焗意粉

Fatty cut of meat & poultry with skin 脂肪比例較高及連皮的肉類

Full fat milk or cheese 全脂奶品類 Processed or preserved meat, egg and veggies 加工或醃製肉類、蛋類及蔬菜食品

Sauce or gravy with high sugar, salt or fat content 高糖、高鹽及高脂肪的醬汁或芡汁



Deep-fried foods 油炸食品

> Sugar-sweetened beverages 添加糖分的飲品

Added animal fats or saturated plant fats e.g. lard, butter, cream, coconut oil, coconut cream, etc. 添加了動物性脂肪或植物性飽 和脂肪 例如: 豬油、牛油、忌廉、 椰子油、椰漿

Contains trans fat e.g. processed/premade pastries 含反式脂肪 例如: 預先製作及包裝的烘焙食物

Preserved foods with extremely high salt content e.g. salted fish and salted eggs 鹽分極高的食品 例如: 鹹魚、鹹蛋



Lunch Menu

Nov 2022

	Monday	Tuesday	Wednesday	Thursday	Fun Friday
	31 Oct	1 Nov	2 Nov	3 Nov	4 Nov
<u>Meal</u> A		Japanese Curry Chicken with Rice 日式咖哩雞飯	Pasta Carbonara 卡邦尼意粉	Roasted Pork Loin in Onion Gravy and Mashed Potato 洋蔥汁烤豬柳 配薯蓉	Americano Pizza (Pepperoni, Sweet Corn, 美式辣肉腸粟米 薄餅
<u>Meal</u> B		Stir-fried Pork with Ginger & Spring Onion with Red Rice 薑蔥爆肉片 配紅米飯	Honey Soy Chicken with Steamed Rice 蜜汁鼓油雞飯	Tandoori Fish with Red Rice 印度天多利烤魚 配紅米飯	Taiwanese Minced Pork with Mushroom and Red Rice 台式香菇肉燥 配紅米飯
<u>Meal</u> C √		Tomato & Kidney Beans Pasta Bake 意式蕃茄紅腰豆 焗意粉	Vegetarian Chili Con Carne with Red Rice 墨西哥素辣豆醬 配紅米飯	Braised Vegetables Lo Han Style with Rice 羅漢齋飯	Spinach & Onion Frittata with Roasted Potatoes 意式菠菜洋蔥 烘蛋配焗薯粒

每日供應時令蔬菜 Seasonal vegetables served daily















Peanut Alert













Lunch Menu

Nov 2022

	<i>C</i>				
	Green MONDAY	Tuesday	Wednesday	Thursday	Fun Friday
	7 Nov	8 Nov	9 Nov	10 NoV	11 NoV
<u>Meal</u> A	Singapore Style Stir Fried Rice Vermicelli 素星洲炒米	Steamed Pumpkin Pork with Steamed Rice 南瓜蒸肉片配飯	Chicken Cacciatore with Pasta 獵人燴雞配意粉	Classic Beef Lasagna 經典牛肉千層麵	Meat Lover's Pizza 至尊薄餅
<u>Meal</u> B	Ratatouille with Roasted Potatoes 普羅旺斯燉菜 配焗薯粒	Japanese Stir-fried Udon with Sliced Chicken & Bean Sprouts 日式芽菜雞肉 炒烏冬	Pork Schnitzels with Mashed Potato 維也納炸豬排 配薯蓉	Japanese Miso- glazed Fish Fillet with Red Rice 日式味噌烤魚柳 配紅米飯	Southern BBQ Chicken with Corn on the Cob 南部 BBQ 烤雞 配粟米
<u>Meal</u> C ✓	Vegetable Paella 素西班牙燉飯 ✓	Tomato Lentil Stew with Mashed Potatoes 蕃茄燉扁豆 配薯蓉	Penne Pesto with Spinach and Mushroom 菠菜蘑菇青醬 長通粉	Vegetable Enchiladas 素墨西哥 辣汁卷餅	Cauliflower, Pumpkin & Pea Korma with Brown Rice 椰菜花南瓜青豆 印度乳酪咖哩配 機米飯

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Lunch Menu

Nov 2022

	Monday	Tuesday	Wednesday	Thursday	Fun Friday
	14 Nov.	15 Nov.	16 Nov.	17 Nov	18 Nov
<u>Meal</u> A	Sweet & Sour Pork with Steamed Rice 咕嚕肉配飯	Tandoori Chicken with Rice 印度天多利烤雞 配飯	Stir-Fried Leek and Pork with Rice 京蔥炒肉片配飯	Thai Fish Curry with Pandan Rice 泰式咖哩魚 配斑蘭香飯	Mac & Cheese with Bacon Bits 煙肉粒 芝士焗通粉
<u>Meal</u> B	Macau Style Portuguese Curry Chicken with Red Rice 葡國雞配飯	Taiwanese Minced Pork & Mushroom with Brown Rice 台式香菇肉燥 配紅米飯	Teriyaki Chicken with Rice 日式照燒雞飯	Stir-fried Thai Style Beef & Pineapple with Rice 泰式菠蘿炒牛肉 配白飯	Roasted Thyme &Rosemary Chicken with Potato 香草烤雞配薯仔
<u>Meal</u> C ▼	Mushroom & Onion Frittata with Sweet Corn 意式蘑菇洋蔥 烘蛋配粟米粒	Vegetarian Meatball Spaghetti with Marinara Sauce 蕃茄素肉丸 配意粉	Roasted Bell Pepper & Hummus Wrap 烤彩椒 鷹咀豆泥卷	Thai Tofu Green Curry with Rice 泰式豆腐青咖哩 配白飯	Margherita Pizza 瑪格麗塔薄餅

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Fish Alert 含魚類













Lunch Menu

Nov 2022

	Monday	Tuesday	Wednesday	Thursday	Fun Friday
	21 Nov	22 Nov	23 Nov	24 Nov	25 Nov
<u>Meal</u> A	Chu Hou Braised Chicken & Potato with Rice 柱侯雞球薯仔飯	Herb Baked Fish Fillet with Pasta in Cream Sauce 南瓜汁香草 魚柳配意粉	Kimchi & Pork Stir-Fry with Red Rice 泡菜炒豬肉 配紅米飯	Chicken Cilantro with Pasta 香茜烤雞 配意粉	Pad See Ew (Thai Stir-Fried Noodles with Beef Slice) 泰式牛肉炒河
<u>Meal</u> B	Stir-fried Leek & Pork with Red Rice 京蔥炒豬肉 配紅米飯	Kung Po Chicken with Rice (No Nuts) 宮保雞丁配飯 (無堅果)	Classic Spaghetti Bolognese 肉醬意粉	Onion Pork Chop with Rice 洋蔥豬扒飯 &	Pepperoni & Cheese Pizza 意大利辣肉腸 芝士薄餅
<u>Meal</u> C √	Broccoli & Cheddar Frittata with Roasted Potatoes 意式車打芝士 西蘭花烘蛋 配焗薯粒	Vegetable Enchiladas 素墨西哥 辣汁卷餅 ************************************	Cauliflower, Pumpkin & Pea Korma with Brown Rice 椰菜花南瓜青豆 印度乳酪咖哩配 機米飯	Thai Lentil Curry with Rice 泰式扁豆咖哩 配飯	Tomato & Kidney Beans Pasta Bake 意式蕃茄紅腰豆 焗意粉

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Peanut Alert











Lunch Menu



	Monday	Tuesday	Wednesday	Thursday	Fun Friday
	28 Nov	29 NoV	30 Nov		
<u>Meal</u> A	HK Style Soy Sauce Chicken with Rice 港式豉油雞飯	BBQ Pork with Mashed Potato BBQ 烤豬柳配薯蓉	Stir-fried Beef with Broccoli & Cauliflower over Red Rice 雙花炒牛肉 配紅米飯		
<u>Meal</u> B	Classic Lasagna Bolognese 焗肉醬千層麵	Beef Burgundy with Pasta 紅酒燉牛肉 配意粉	Steamed Fish in Ginger & Spring Onion Soy Sauce with Rice 薑蔥蒸魚飯		
<u>Meal</u> C √	Chinese Style Braised Mushroom & Tofu with Red Rice 紅燒野菌豆腐 配糙米飯	Japanese Stir- fried Udon with Assorted Mushrooms and Bean Sprout 日式野菌蛋絲 炒鳥冬	Vegetarian Meatballs and Fusilli in Marinara Sauce 蕃茄素肉丸 配螺絲粉		

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Peanut Alert



















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Whole grain or grains with added vegetables 全穀類或添加蔬菜的

Lean protein with fat trimmed 脂肪比例較低的蛋白質 Healthy cooking methods e.g. steaming, poaching, grilling, baking with very little oil 健康少油的烹調方法 例如: 蒸、慢煮、烤、焗





Grains with small amount of added fat and oil e.g. fried rice, fried noodles, baked pasta 添加少量油的穀物 例如: 炒飯、炒麵、焗意粉

Deep-fried foods 油炸食品 Fatty cut of meat & poultry with skin 脂肪比例較高及連皮的肉類

Full fat milk or cheese 全脂奶品類 Processed or preserved meat, egg and veggies 加工或醃製肉類、蛋類及蔬菜食品

Sauce or gravy with high sugar, salt o fat content 高糖、高鹽及高脂肪的醬汁或芡汁

RED 紅燈

Sugar-sweetened beverages 添加糖分的飲品

Added animal fats or saturated plant fats e.g. lard, butter, cream, coconut oil, coconut cream, etc. 添加了動物性脂肪或植物性飽 和脂肪 例如: 豬油、牛油、忌廉、椰子油、椰漿 Contains trans fat e.g. processed/premade pastries 含反式脂肪 例如: 預先製作及包裝的烘焙食物

Preserved foods with extremely high salt content e.g. salted fish and salted eggs 鹽分極高的食品 例如: 鹹魚、鹹蛋