

The Kowloon Hotel

21-Day Meal Package – Vegetarian Menu

BREAKFAST Main Course + Drink

- V1** Swiss Muesli with Strawberry, Banana and Quinoa with Banana Muffin
- V2** Boiled Fresh Vegetables with Slices of Apple and Grape and Low Fat Fruit Yoghurt
- V3** Beetroot & Orange Salad with Avocado, Cherry Tomato, Balsamic and Olive Oil
- V4** Grilled Vegetables Sandwich with Pesto and Fresh Slices of Fruits
- V5** Plain Congee, Fried Rice Vermicelli with Mixed Vegetables and Steamed Assorted Vegetables Dumpling with Pine Nuts

LUNCH: Main Course + Soup + Fruit

DINNER: Main Course + Dessert + Drink

Soup

- V6** Wild Mushroom Cream Soup
- V7** Roasted Pumpkin and Carrot Soup with Sago
- V8** Vegetables Minestrone
- V9** Sweet Corn Cream Soup

Main Course (Lunch / Dinner Menu)

- V10** Greek Salad (Tomato, Cucumber, Red Onion, Capsicum, Feta Cheese, Olive and Olive Oil)
- V11** Kowloon Salad (Avocado, Mixed Lettuce, Cherry Tomato, Cucumber, Olive, Capsicum with Lemon Juice and Olive Oil)
- V12** Grilled Vegetables with Herbs Sandwich (Lettuce, Tomato, Zucchini, Capsicum and Pesto)
- V13** Baked Bell Pepper stuffed with Basmati Rice, Quinoa, Vegetables, Ricotta Cheese on Pumpkin Puree
- V14** Spaghetti with Spinach and Wild Mushroom in Pasto Sauce
- V15** Tomato Penne Pasta with Baked Portabella Mushroom, Ratatouille & Feta Cheese
- V16** Aloo Gobi with Rice (Indian Potato and Cauliflower with Rice, Papadum and Condiment)
- V17** Baked E-fu Noodles with Mushrooms
- V18** Assorted Vegetables with Rice

Dessert

- V19** Mango Pudding with Coconut Milk
- V20** Rice Kheer (Indian Rice Pudding)
- V21** Vegan Blueberry Cake
- V22** Fruits Platter

Drink Options

1. Coffee	2. English Breakfast Tea	3. Hong Kong Style Milk Tea	4. Chinese Jasmine Tea	5. Green Tea	6. Tea with Lemon	7. Lemon Water
8. Soyabean Milk	9. Malted Soyabean Milk	10. Orange Juice	11. Grape Juice	12. Apple Juice	13. Whole Milk	14. Skimmed Milk

*Menu items will be subject to change without prior notice