康樂 Kang Le Kitchen Non TCM Herbs Recovery Menu

Kang Le

Kitchen

Wellness from within

Crafted for all, especially those that currently undergoing treatment and TCM is not suitable. Serving you the best with the best and freshest ingredients. Carefully selected ingredients together with gentle cooking method, bringing to you the greatness of dish.

Each Of Our Meal Consists Of:

Slow Cooked TCM Nourishing Soup 1 Meat Dish 1 Vegetable Dish Single Rice/Carb Serving 2 Bottles Of Formulated Drink Dessert (On Selected Days/Meals)

Dessert (On Selected Days/Meals) Every meal will be prepared fresh with accordance to Singapore Food Agency (SFA) guidelines of consumption within 4 hours. All our meals are packed in Food Grade single use food ware to ensure your convenience and safety. All our dishes are delivered warm in specialised thermal bag. Please do return the thermal bag to our delivery personnel upon the delivery of the next meal.

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 1ST Day Of The Month

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S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



<u>Meat Dish</u> Steamed Snow Cod With Spinach 小家碧玉

<u>Vegetable Dish</u> Hong Kong Kai Lan With Gingko 清炒白果香港芥蘭

> <u>Rice</u> Rice Berry 紫米飯

<u>Beverage</u> Roasted Barley Tea 麦茶

Dessert Black Glutinous Rice Dried Longan Dessert 黑糯米桂圓湯

Nourishing Soup

Chinese Yam And Shiitake

Soup 山藥香菇湯

Soup Benefit

Great source of anti-oxidant. Help with diabetes, by modulating oxidative stress and lipid profiles. Excellent soup for supporting the lung qi and lung yin. Help immune system. Have anti-inflammatory properties.

抗氧化劑的重要來源。通過調節氧化應激和脂 質分佈來幫助治療糖尿病。養肺佳湯氣和肺陰。 幫助免疫系統。具有抗炎特性。

DINNER

Nourishing Soup

Barley Tangerine Peel Pork Rib Soup 薏米仁橘皮排骨湯

Soup Benefit

Tangerines can improve digestion, regulate blood pressure, protect heart, and reduce risk for cancer, diabetes. Insoluble and soluble fibre content improves digestion. Beta-glucans may help lower cholesterol.

橘子可以改善消化、調節血壓、保護心臟並降低患 癌症和糖尿病的風險。不溶性和可溶性纖維含量可 改善消化。β-葡聚醣可能有助於降低膽固醇。 <u>Meat Dish</u> Steamed Pork Slices With Sow Fungus & Wolfberry 云耳枸杞蒸肉片

Vegetable Dish

Broccoli With Gluten 香炒西蘭花麵筋

<u>Rice</u> Quinoa Rice 小米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 2ND Day Of The Month

Nourishing Soup

Haw Black Fungus and Bean Soup

山楂黑木耳黑豆湯

Soup Benefit

Used to treat both low blood pressure and high blood pressure. Help circulation in swollen legs

and feet protecting liver, lowering cholesterol, and boosting gut health. Packed with fiber and

antioxidants.

用於治療低血壓和高血壓。幫助腫脹的腿腳循 環,保護肝臟,降低膽固醇,促進腸道健康。 富含纖維和抗氧化劑。

🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🔽 ONLY Olive Oil. 🔽 ONLY Vegetarian Sauce.



DINNER

Meat Dish Stir Fried Pork Slice With Cordyceps Blossom 虫草花炒肉片

Vegetable Dish

Seasonal Green With Lion's Mane Mushroom 猴頭菇炒時菜

> Carb Traditional Mee Sua 家乡面线

Beverage Chrysanthemum Tea 枸杞菊花茶

Meat Dish Pan Seared Salmon With Corn Cream Sauce 香煎三文魚玉米醬

Nourishing Soup

Huai Shan Luffa Gourd Soup 淮山絲瓜湯

Soup Benefit

Healing liver problems, blood detoxication, jointrelated issues, and to support kidneys function. Great for arthritis pain & muscle pain.

治癒肝臟問題、血液解毒、關節相關問題並支 持腎臟功能。 非常適合關節炎疼痛和肌肉疼痛。 Vegetable Dish

Chinese Cabbage With King Oyster Mushroom 香炒白菜杏鮑菇

> Rice **Barley Millet Rice** 薏米飯

Beverage Chrysanthemum Tea 枸杞菊花茶

Dessert Detox Green Bean Lily Bub Soup 綠豆百合湯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **3RD Day Of The Month**

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Nourishing Soup

Mustard Green Sweet Potato Sheng Yu Soup 芥菜蕃薯魚湯

Soup Benefit

Contain many health-boosting antioxidants like beta carotene, which can protect your skin and lower risk factors of diabetes. Rich source of fibre as well as containing an array of vitamins and minerals.

含有許多促進健康的抗氧化劑,如β-胡蘿蔔素,可以保護您的皮膚並降低患糖尿病的危險因素。 豐富的纖維來源以及多種維生素和礦物質。

DINNER

Nourishing Soup

ABC Nourishing Soup ABC 滋補湯

Soup Benefit

Appetite nourishing soup. Light and refreshing on your tummy. Packed with nutrients and mineral. With a slight after taste of gentle sweetness, goodness all packed into a bowl.

開胃滋補湯。在您的肚子上清涼清爽。富含營 養和礦物質。帶著淡淡的藥草味,把美好都裝 進碗裡。 <u>Meat Dish</u> Braised Pork Collar With Sesame Oil 麻油燜豬颈肉

<u>Vegetable Dish</u> Chinese Yam With Lotus Root & Black Fungus 山藥蓮藕炒黑木耳

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<u>Beverage</u> Roasted Barley Tea 麦茶

<u>Meat Dish</u> Stir Fried Miso Pork With Chestnut 日式味噌炒馬蹄肉片

Vegetable Dish

Baby Kai Lan With Lemongrass Sauce 芥蘭炒香茅醬

> <mark>Rice</mark> Garlic Butter Rice 香蒜飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **4TH Day Of The Month**

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<u>Meat Dish</u> Steamed Salmon With Snow Fungus and Gingko 清蒸銀耳三文魚

Kelp Arrowhead Pork Slice Soup 海帶慈姑肉片湯

Nourishing Soup

High in antioxidants, including carotenoids and flavonoids, which help fight against disease-causing free radicals. Filled with iron that helps to enhance oxygen distribution throughout our body, keeping us more energetic and maintaining a healthy level of immunity.

富含抗氧化劑,包括類胡蘿蔔素和類黃酮,有助於 對抗引起疾病的自由基。富含鐵質,有助於增強整 個身體的氧氣分佈,使我們更有活力並保持健康的 免疫力水平。

DINNER

Nourishing Soup

Snow Fungus, Lou Han Gou Pork Rib Soup 銀耳羅漢果排骨湯

Soup Benefit

Improves and enhances the action of a type of white blood cell. efficacy of antibodies which are also used by the immune system.

改善和增強一種白細胞的作用。免疫系統也使 用的抗體的功效. Vegetable Dish Braised Tofu With Minced Meat

Braised Tofu With Minced Meat 肉香豆腐

> <mark>Nice</mark> Five Grains 五穀飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Meat D</u>ish

Stir Fried Iberico Pork Collar With Truffle Chinese Mushroom 松露香菇焖伊比利亚豬颈肉

Vegetable Dish

XO Edamame With Sweet Potato X O 炒毛豆蕃薯

> <u>Carb</u> Bell Pepper Aglio Olio 彩椒意粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 5TH Day Of The Month

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Meat Dish Steamed Minced Pork With Black Fungus 清蒸黑木耳肉碎

Nourishing Soup

Bok Choy BeanCurd Fish Soup 白菜豆腐魚湯

Soup Benefit

Wide variety of vitamins and minerals, as well antioxidants and fiber that are good for your health. beneficial for heart health, bone health, and thyroid function. Great source of protein.

多種維生素和礦物質,以及對您的健康有益的 抗氧化劑和纖維。有益於心臟健康、骨骼健康 和甲狀腺功能。蛋白質的重要來源。

Vegetable Dish Snow Pea & Lily Bub With Macadamia 雪豆百合炒堅果

> Rice Quinoa Rice 小米飯

Beverage Roasted Barley Tea 麦茶

Dessert Double Boiled Snow Fungus With Red Dates 銀耳紅棗湯

DINNER

Nourishing Soup

Corn Silk Huai Shan Soup 玉米絲准山湯

Soup Benefit

Used to treat congestive heart failure, diabetes, high blood pressure, fatigue, and high cholesterol levels. invigorates the spleen and stomach-for deficiency in energy with poor appetite, fatigue, loose stools or chronic diarrhoea.

用於治療充血性心力衰竭、糖尿病、高血壓、 疲勞和高膽固醇水平。健脾胃用於氣虛、食慾 不振、乏力、便溏或久瀉。

Meat Dish Steamed Grouper 清蒸石斑

Vegetable Dish

Steam Tofu With Enoki 清蒸金針菇豆腐

> Rice **Brown Rice** 糙米飯

Beverage **Roasted Barley Tea** 麦茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 6TH Day Of The Month



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Nourishing Soup

Apple And Onion Pork Rib

Soup 蘋果洋蔥排骨湯 <u>Soup Benefit</u>

Apples May Be Good for Your Heart. They're Linked to a Lower Risk of Diabetes. They May Have Prebiotic Effects and Promote Good Gut Bacteria. Substances in Apples May Help Prevent Cancer.

蘋果可能對您的心臟有益。它們與較低的糖尿病風險有關。它們可能具有益生元作用並促進良好的腸道細菌。 蘋果中的物質可能有助於預防癌症。

<u>Meat Dish</u> Pan Seared White Fish With Lemon Cream Sauce 香煎白鱼奶油檸檬獎

> <u>Vegetable Dish</u> Cauliflower With Shiitake 花椰燜香菇

<u>Carb</u> Straw Mushroom Bee Hoon (草菇素米粉)

> <u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Meat Dish Steamed White Radish Lion's Head With Braised Sauce 白蘿蔔獅子頭

Vegetable Dish

Garlic Sprouts With Lily Bub & Snow Fungus 蒜苗炒百合銀耳

<u>Rice</u> Tri-Colour Grains 三色飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Dessert</u> Red Bean Lily Seed Soup 紅豆蓮子湯

Nourishing Soup

Lotus Root Black Bean Soup 蓮藕黑豆湯

Soup Benefit

Lower your blood sugar and cholesterol Packed with fiber and complex carbohydrates. These two components work together to help manage your body's cholesterol and blood sugar. Fiber and complex carbohydrates also help maintain a slow and steady digestive process.

降低您的血糖和膽固醇 富含纖維和復合碳水化合物。 這兩種成分協同作用,有助於控制您身體的膽固醇和 血糖。纖維和復合碳水化合物也有助於維持緩慢而穩 定的消化過程。

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **7TH Day Of The Month**

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Nourishing Soup

Burdock Black Fungus Vegetable Soup 牛蒡黑木耳菜湯

Soup Benefit

Used to treat colds, cancer, anorexia nervosa, gastrointestinal (GI) complaints, joint pain (rheumatism), gout, bladder infections. Black fungus offers many benefits, such as protecting your liver, lowering cholesterol, and boosting gut health.

用於治療感冒、癌症、神經性厭食症、胃腸(GI)主訴、 關節痛(風濕病)、痛風、膀胱感染。黑木耳具有許多 益處,例如保護肝臟、降低膽固醇和促進腸道健康。 <u>Meat Dish</u> Kyoto Vinaigrette Pork Ribs 京都排骨

<u>Vegetable Dish</u> Stewed Potato With Lion's Mane Mushroom 燜猴頭菇馬鈴薯

> <mark>Rice</mark> Garlic Butter Rice 香蒜飯

<u>Beverage</u> Roasted Barley Tea 麦茶

DINNER

<u>Meat Dish</u> Steamed Sheng Yu With Black Fungus & Cordyceps Blossom 清蒸虫草花生魚黑木耳

Beetroot & Corn Pork Rib Soup 玉米甜菜根排骨湯

Soup Benefit

Nourishing Soup

Beets are highly nutritious and loaded with healthpromoting properties. They can support the health of your brain, heart, and digestive system, be a great addition to a balanced diet, help alleviate inflammation, and possibly slow the growth of cancer cells.

甜菜營養豐富,具有促進健康的特性。它們可以支 持您的大腦、心臟和消化系統的健康,是均衡飲食 的重要補充,提高運動表現,幫助緩解炎症,並可 能減緩癌細胞的生長。 <u>Vegetable Dish</u> Celery With Minced Meat & Black Fungus 芹菜炒肉碎黑木耳

> <u>Rice</u> Five Grains 五穀飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **8TH Day Of The Month**

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<u>Meat Dish</u> Seared Pork Steak With Snow Pear Plum Sauce 香煎肉趴雪梨梅醬

> Vegetable Dish Hong Kong Kai Lan With Fish Slice

清炒香港芥蘭魚片

<mark>Rice</mark> Rice Berry 紫米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

Nourishing Soup

Chinese Mushroom Tofu Soup 豆腐香菇排骨汤

Soup Benefit

Mushrooms are a rich, low calorie source of fiber, protein, and antioxidants. Mitigate the risk of developing serious health conditions, such as Alzheimer's, heart disease, cancer, and diabetes.

含有丰富蛋白质和抗氧化剂、低热量来源。它们 还可以降低患严重健康状况的风险,例如阿尔茨 海默氏症、心脏病、癌症和糖尿病。

DINNER

Nourishing Soup

Mulberry, Longan and Black Bean Soup 桑椹果桂圓黑豆湯

Soup Benefit

Mulberries are rich in vitamin C. A diet rich in vitamin C can limit the risk of developing several types of cancer. Contains a good amount of potassium, which helps control blood pressure.

桑葚富含維生素 C。富含維生素 C的飲食可以限制患 多種癌症的風險。含有大量鉀,有助於控制血壓。 <u>Meat Dish</u> Double Boiled Pork Collar 雙燉豬颈肉

Vegetable Dish

Poached Broccoli And Cauliflower With Yuzu Dressing 花椰柚子醬

> <u>Carb</u> Classic Tomato Macaroni 義大利番茄粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 9TH Day Of The Month

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<u>Meat Dish</u> Japanese Sakana No Nitsuke 日式燜三文魚

Nourishing Soup

Snow Pear Nan Bei Xing Soup 雪梨南北杏湯

Soup Benefit

Help moisten the lungs, relieve dryness in the throat and reduce phlegm. Provides benefit such as micronutrients which are important for cardiovascular health.

幫助潤肺,緩解喉嚨乾燥,化痰。提供益處, 例如對心血管健康很重要的微量營養素。

烤金瓜野菜堅果

<u>Rice</u> Brown Rice 糙米飯

<mark>Beverage</mark> Roasted Barley Tea 麦茶

<u>Dessert</u> Barley Millet With Oats Porridge 薏米燕麥粥

DINNER

Nourishing Soup

Nourishing Saffron Red Dates Soup 紅棗紅花生魚湯 <u>Soup Benefit</u>

Powerful spice high in antioxidants. improved mood and libido. has antioxidants that boosts immunity and has anti-inflammatory and anti-fungal properties.

富含抗氧化劑的強力香料。改善情緒和性慾。 具有增強免疫力的抗氧化劑,並具有抗炎和抗 真菌特性。 <u>Meat Dish</u> Fu Zhou Sliced Pork 福州红糟肉片

<u>Vegetable Dish</u> Snow Pea With Bean Curd 雪豆炒豆乾

> <u>Rice</u> Barley Millet Rice 薏米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 10TH Day Of The Month

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Nourishing Soup

Chrysanthemum, Pear & Fig Soup 菊花鴨梨無花果湯

Soup Benefit

Treat respiratory problems, high blood pressure, and hyperthyroidism. Reduce inflammation and calm your nerves. High in natural sugars, minerals and soluble fibre.

治療呼吸系統問題、高血壓和甲狀腺功能亢進。 減少炎症並鎮靜您的神經。富含天然糖分、礦 物質和可溶性纖維。 Meat Dish Stir Fried Pork Slice With Capsicum 彩椒炒肉片

> <u>Vegetable Dish</u> Celery With Cashew Nut 芹菜炒腰果

<u>Carb</u> Stir Fry Hokkien Bee Hoon 福建白米粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Meat Dish Stir Fried Miso Pork Slice With Cranberries 杏片味噌醬炒肉片

Vegetable Dish

Braised Lotus Root With Gluten & Mushroom 烟蓮藕片香菇麵筋

<u>Rice</u>

Garlic Butter Rice 香蒜飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

Dessert Double Boiled Peach Gum With Honey Dates 桃膠蜜棗湯

黑木耳排骨湯

Pork Rib Black Fungus Soup

Nourishing Soup

Soup Benefit

Promoting appetite, helping digestion, relieving summer heat, refreshing oneself, promoting blood circulation, and moisturizing skin. Black fungus improve blood circulation.

促進食慾、幫助消化、解暑、提神、活血、潤 膚。黑木耳改善血液循環。

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **11TH Day Of The Month**

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Nourishing Soup

Threadfin In Homemade Sauce 香煎家鄉午鱼

Apple And Pear Pork Rib Soup Poach Nai Bai With Truffle King Oyster Mushroom 蘋果雪梨排骨湯 松露奶白杏鮑菇

Soup Benefit

Apples May Be Good for Your Heart. They're Linked to a Lower Risk of Diabetes. Apples May Help Prevent Cancer.

蘋果可能對您的心臟有益。它們與較低的糖尿 病風險有關。它們可能具有益生元作用並促進 良好的腸道細菌。蘋果中的物質可能有助於預 防癌症。 <u>Rice</u> Rice Berry 紫米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 12TH Day Of The Month



S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



Nourishing Soup

Burdock Black Fungus Vegetable Soup 牛蒡黑木耳菜湯

Soup Benefit

Used to treat colds, cancer, anorexia nervosa, gastrointestinal (GI) complaints, joint pain (rheumatism), gout, bladder infections. Black fungus offers many benefits, such as protecting your liver, lowering cholesterol, and boosting gut health.

用於治療感冒、癌症、神經性厭食症、胃腸(GI)主訴、 關節痛(風濕病)、痛風、膀胱感染。黑木耳具有許多益 處,例如保護肝臟、降低膽固醇和促進腸道健康。 <u>Meat Dish</u> Stir Fried Pork Slice With Tangerine Peel 香橘子皮炒肉片

<u>Vegetable Dish</u> Green Capsicum With Pork Strip 青椒肉絲

> <u>Rice</u> Quinoa Rice 小米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Beetroot And Corn Soup 甜菜根玉米湯

Soup Benefit

Beetroots are a great source of fiber, folate (vitamin B9), manganese, potassium, iron, and vitamin C. Improved blood flow, lower blood pressure, and increased exercise performance.

甜菜根是纖維、葉酸(維生素 B9)、錳、鉀、鐵 和維生素 C 的重要來源。改善血液流動、降低血 壓並提高運動表現。 <u>Meat Dish</u> Pork Stew With Green Pea 豬肉燜青豆

Vegetable Dish

Chinese Yam With Carrot And Pork Slice 山藥蘿蔔炒肉片

> <u>Carb</u> Traditional Mee Sua 家乡面线

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 13TH Day Of The Month



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Meat Dish</u> Pan Seared Snow Cod Fillet With Yuzu Sauce 香煎柚子雪魚

Nourishing Soup

Winter Melon Barley Soup 冬瓜<mark>薏米</mark>湯

Soup Benefit

Praised for its laxative, diuretic, and aphrodisiac properties. It's also believed to provide health benefits ranging from increased energy levels and a sharper mind to smoother digestion and a lower risk of disease.

因其通便、利尿的特性而受到稱讚。它還被認 為對健康有益,從增加能量水平和更敏銳的頭 腦到更順暢的消化和更低的疾病風險。

<u>Vegetable Dish</u> Stew Chinese Cabbage With Gluten 白菜燜麵筋

> <u>Rice</u> Barley Millet Rice 薏米飯

<u>Beverage</u> Roasted Barley Tea 麦茶

Detox Green Bean Lily Bub Soup 綠豆百合湯

DINNER

Nourishing Soup

Bittergourd Soya Tofu Soup 苦瓜黃豆豆腐湯

<mark>Vegetable Dish</mark> Braised Bean Curd With Chayote & Mushroom 燜佛手瓜香菇豆乾

Meat Dish Bulgogi Pork Slice

韩式烧酱猪肉片

<u>Rice</u> Tri-Colour Grains 三色飯

<u>Beverage</u> Roasted Barley Tea 麦茶

Soup Benefit

Rich source of soluble fiber and is low in glycemic index, which helps in lowering the blood sugar level. It is an excellent source of dietary fiber. Regular consumption of bitter gourd contributes to relieving constipation and indigestion.

富含可溶性纖維,升糖指數低,有助於降低血 糖水平。它是膳食纖維的極好來源。經常食用 苦瓜有助於緩解便秘和消化不良。

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 14TH Day Of The Month



S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



Nourishing Soup

Cordyceps Blossom Pork Rib

Soup 虫草花排骨湯 Soup Benefit

Renowned for its immune-boosting properties as well as its role in promoting healthy cognitive function, cordyceps flower helps strengthen your immune and respiratory system, reduce fatigue and revitalise your body with its anti-ageing properties.

冬蟲夏草花以其增強免疫的特性以及促進健康認知 功能的作用而聞名,它的抗衰老特性有助於增強您 的免疫和呼吸系統,減少疲勞並讓您的身體恢復活 力。 <u>Meat Dish</u> Braised Minced Pork With Lotus Root & Bitter gourd Slice 紅燒釀蓮藕苦瓜片

Vegetable Dish Steamed Tofu With Snow Fungus 清蒸銀耳豆腐

> <mark>Carb</mark> Bell Pepper Aglio Olio 彩椒意粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Lion's Mane Soup 猴頭菇湯

Soup Benefit

Protect against dementia, reduce mild symptoms of anxiety and depression and help repair nerve damage. It also has strong anti-inflammatory, antioxidant and immune-boosting abilities and been shown to lower the risk of heart disease, cancer, ulcers and diabetes.

防癡呆,減輕焦慮和抑鬱的輕微症狀,並有助於修 復神經損傷。它還具有很強的抗炎、抗氧化和增強 免疫能力,並已被證明可以降低患心髒病、癌症、 潰瘍和糖尿病的風險。 Meat Dish Pan Seared Salmon With Plum Sauce 香煎三文魚香梅醬

<u>Vegetable Dish</u> XO French Bean With Macadamia X O 堅果四季豆

> <u>Rice</u> Five Grains 五穀飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Dessert</u> Eight Treasure Soup 八寶湯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **15TH Day Of The Month**

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🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



Nourishing Soup

Barley Tangerine Peel Pork Rib

Soup 薏米仁橘皮排骨湯 Soup Benefit

Tangerines can improve digestion, regulate blood pressure, protect heart, and reduce risk for cancer, diabetes. Insoluble and soluble fibre content improves digestion. Beta-glucans may help lower cholesterol.

橘子可以改善消化、調節血壓、保護心臟並降 低患癌症和糖尿病的風險。不溶性和可溶性纖 維含量可改善消化。β-葡聚醣可能有助於降低 膽固醇。 <u>Meat Dish</u> Steamed Pork Slices With Sow Fungus & Wolfberry 云耳枸杞蒸肉片

<u>Vegetable Dish</u> Broccoli With Gluten And King Oyster Mushroom 香炒西蘭花麵筋杏鮑菇

> <u>Rice</u> Rice Berry 紫米飯

<mark>Beverage</mark> Roasted Barley Tea 麦茶

DINNER

Nourishing Soup

Old Cucumber Lotus Root Soup

老黃瓜蓮藕湯 Soup Benefit

Remedy in Cantonese culture to detoxify the digestive tract, help soothe sore throats and coughs, and contribute anti-aging benefits. Decrease swelling, kill cancer cells and bacteria, reduce blood sugar.

廣東文化中的偏方,可排毒消化道,幫助緩解 喉嚨痛和咳嗽,並有助於抗衰老。消腫,殺死 癌細胞和細菌,降低血糖。 Meat Dish Stir Fried Sheng Yu With Onion And Ginger 姜蔥生魚片

Vegetable Dish

Shanghai Green With Shiitake 上海青炒香菇

> <u>Rice</u> Quinoa Rice 小米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 16TH Day Of The Month

Nourishing Soup

Huai Shan Luffa Gourd Soup

淮山絲瓜湯

Soup Benefit

Healing liver problems, blood detoxication, joint-

related issues, and to support kidneys function.

Great for arthritis pain & muscle pain.

治癒肝臟問題、血液解毒、關節相關問題並支持腎臟功能。非常適合關節炎疼痛和肌肉疼痛。



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.

LUNCH

<u>Meat Dish</u> Pan Seared Salmon With Corn Cream Sauce 香煎三文魚玉米醬

<u>Vegetable Dish</u> Chinese Cabbage With King Oyster Mushroom 香炒白菜杏鮑菇

> <mark>Rice</mark> Garlic Butter Rice 香蒜飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Kelp Arrowhead Pork Slice

Soup 海帶慈姑肉片湯 Soup Benefit

Strongly tonifies both Qi and Blood and nourishes the Yin too. Suitable for: Those with Qi and Blood deficiency.

強補氣血,滋陰。適用人群:氣血不足者。

Slow Cooked Teriyaki Pork Rib With Vegetable 慢煮日式排骨

> <u>Vegetable Dish</u> Spinach With White Bait 菠菜炒白飯魚

<u>Carb</u> Straw Mushroom Bee Hoon (草菇素米粉)

> <u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 17TH Day Of The Month



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Meat Dish</u> Stir Fried Miso Pork With Chestnut 日式味噌炒馬蹄肉片

Vegetable Dish

Baby Kai Lan With Lemongrass Sauce 芥蘭炒香茅醬

> <mark>Rice</mark> Tri-Colour Grains 三色飯

<u>Beverage</u> Roasted Barley Tea 麦茶

Dessert Red Bean Lily Seed Soup 紅豆蓮子湯

Nourishing Soup

ABC Nourishing Soup ABC 滋補湯

Soup Benefit

Appetite nourishing soup. Light and refreshing on your tummy. Packed with nutrients and mineral. With a slight after taste of gentle sweetness, goodness all packed into a bowl.

開胃滋補湯。在您的肚子上清涼清爽。富含營養和礦物質。帶著淡淡的藥草味,把美好都裝進碗裡。

DINNER

Nourishing Soup

Chinese Yam And Shiitake Soup

山藥香菇湯 Soup Benefit

Great source of anti-oxidant. Help with diabetes, by modulating oxidative stress and lipid profiles. Excellent soup for supporting the lung qi and lung yin. Help immune system. Have antiinflammatory properties.

抗氧化劑的重要來源。通過調節氧化應激和脂質 分佈來幫助治療糖尿病。 養肺佳湯 氣和肺陰。 幫助免疫系統。 具有抗炎特性。 <mark>Meat Dish</mark> Steamed Snow Cod With Spinach 小家碧玉

Vegetable Dish

Hong Kong Kai Lan With Gingko 清炒白果香港芥蘭

> <u>Rice</u> Brown Rice 糙米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 18TH Day Of The Month



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Nourishing Soup</u> Snow Fungus, Lou Han Gou Pork Rib Soup 銀耳羅漢果排骨湯 <u>Cassic Tor</u> <u>Soup Benefit</u> Mproves and enhances the action of a type of white blood cell. efficacy of antibodies which are also used by the immune system. 改善和增強一種白細胞的作用。免疫系統也使 用的抗體的功效.

<u>Meat Dish</u> Sweet & Sour Fish 酸甜鱼片

<u>Vegetable Dish</u> XO Edamame With Sweet Potato X O 炒毛豆蕃薯

> <u>Carb</u> Classic Tomato Macaroni 義大利番茄粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

<u>Meat Dish</u> Stir Fried Pork Slice With Cordyceps Blossom 虫草花炒肉片

Nourishing Soup

Haw Black Fungus and Bean Soup 山楂黑木耳黑豆湯 Soup Benefit

Used to treat both low blood pressure and high blood pressure. Help circulation in swollen legs and feet protecting liver, lowering cholesterol, and boosting gut health. Packed with fiber and antioxidants.

用於治療低血壓和高血壓。幫助腫脹的腿腳循環, 保護肝臟,降低膽固醇,促進腸道健康。富含纖維 和抗氧化劑。 虫草花炒肉片 Vegetable Dish

Seasonal Green With Lion's Mane Mushroom 猴頭菇炒時菜

<u>Rice</u> Rice Berry 紫米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Dessert</u> Snow Pear Chuan Bei Soup 雪梨川貝湯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 19TH Day Of The Month



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Nourishing Soup</u> Corn Silk Huai Shan Soup 玉米絲准山湯	<u>Meat Dish</u> Steamed Grouper 清蒸石斑 <u>Vegetable Dish</u> Steam Tofu With Enoki
Soup Benefit	清蒸金針菇豆腐
Used to treat congestive heart failure, diabetes, high blood pressure, fatigue, and high cholesterol levels. invigorates the spleen and stomach-for deficiency in energy with poor appetite, fatigue, loose stools or chronic diarrhoea. 用於治療充血性心力衰竭、糖尿病、高血壓、疲 勞和高膽固醇水平。健脾胃用於氣虛、食慾不振、 乏力、便溏或久瀉。	Rice Quinoa Rice 小米飯 Beverage Roasted Barley Tea 麦茶
DINNER Nourishing Soup	<u>Meat Dish</u> Braised Pork Collar With Sesame Oil 麻油燜豬颈肉 <u>Vegetable Dish</u> Chinese Yam With Lotus Root & Black Fungus
Mustard Green Sweet Potato	山藥蓮藕炒黑木耳
Sheng Yu Soup	Piec
芥菜蕃薯魚湯	Rice

Soup Benefit

Contain many health-boosting antioxidants like beta carotene, which can protect your skin and lower risk factors of diabetes. Rich source of fibre as well as containing an array of vitamins and minerals.

含有許多促進健康的抗氧化劑,如β-胡蘿蔔素,可 以保護您的皮膚並降低患糖尿病的危險因素。豐富 的纖維來源以及多種維生素和礦物質。

Brown Rice 糙米飯

Beverage Roasted Barley Tea 麦茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **20TH Day Of The Month**



S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



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<u>Meat Dish</u> Steamed White Radish Lion's Head With Braised Sauce 白蘿蔔獅子頭

Vegetable Dish Garlic Sprouts With Lily Bub & Snow Fungus 蒜苗炒百合銀耳

> <u>Rice</u> Barley Millet Rice 薏米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

Nourishing Soup

Kelp Arrowhead Pork Slice Soup 海帶慈姑肉片湯

Soup Benefit

High in antioxidants, including carotenoids and flavonoids, which help fight against disease-causing free radicals. Filled with iron that helps to enhance oxygen distribution throughout our body, keeping us more energetic and maintaining a healthy level of immunity.

富含抗氧化劑,包括類胡蘿蔔素和類黃酮,有助於對抗引起疾病的自由基。富含鐵質,有助於增強整個身 體的氧氣分佈,使我們更有活力並保持健康的免疫力 水平。 Meat Dish Steamed Salmon With Snow Fungus and Gingko 清蒸銀耳三文魚

> <u>Vegetable Dish</u> Braised Tofu With Minced Meat 肉香豆腐

<u>Carb</u> Stir Fry Hokkien Bee Hoon 福建白米粉

Beverage

Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **21ST Day Of The Month**

Nourishing Soup

Beetroot & Corn Pork Rib Soup

玉米甜菜根排骨湯

Soup Benefit

Relieve dry throat or dry heaty coughs with scanty sticky phlegm due to yin deficiency in the lung.

Moisten the lungs and nourish the stomach by

clearing heat.

用於肺陰虛所致的咽乾燥熱咳嗽,痰少粘稠。 清熱潤肺,養胃。

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S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



<u>Meat Dish</u> Steamed Sheng Yu With Black Fungus & Cordyceps Blossom 清蒸虫草花生魚黑木耳

Vegetable Dish

Celery With Minced Meat & Black Fungus 芹菜炒肉碎黑木耳

> <u>Rice</u> Garlic Butter Rice 香蒜飯

Beverage Roasted Barley Tea 麦茶

<u>Dessert</u> Double Boiled Peach Gum With Honey Dates 桃膠蜜棗湯

DINNER

Nourishing Soup

Bok Choy BeanCurd Fish Soup 白菜豆腐魚湯

Soup Benefit

Wide variety of vitamins and minerals, as well antioxidants and fiber that are good for your health. beneficial for heart health, bone health, and thyroid function. Great source of protein.

多種維生素和礦物質,以及對您的健康有益的 抗氧化劑和纖維。有益於心臟健康、骨骼健康 和甲狀腺功能。蛋白質的重要來源。 <u>Meat Dish</u> Steamed Minced Pork With Black Fungus 清蒸黑木耳肉碎

Vegetable Dish

Snow Pea & Lily Bub With Macadamia 雪豆百合炒堅果

> <u>Rice</u> Five Grains 五穀飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 22ND Day Of The Month



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Meat Dish</u> Braised Stuffed Gluten With Homemade Sauce 家鄉釀麵筋

OUP Luffa Gourd With Minced Meat 緣瓜炒肉碎

> <u>Carb</u> Traditional Mee Sua 家乡面线

<u>Beverage</u> Chrysanthemum Tea <mark>枸</mark>杞菊花茶

Nourishing Soup

Snow Fungus Snow Pear Soup 雪梨白木耳汤

Soup Benefit

To nourish and improve appetite. Moisten the lungs and throat. Reduce dryness and make breathing more refreshing.

以滋養和改善食慾。潤肺潤喉。減少干燥,讓 呼吸更清爽。

DINNER

<u>Meat Dish</u> Pan Seared White Fish With Lemon Cream Sauce 香煎白鱼奶油檸檬獎

Vegetable Dish

Cauliflower With Shiitake 花椰燜香菇

> ▶ <u>Rice</u> Quinoa Rice 小米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Dessert</u>

Black Glutinous Rice Dried Longan Dessert 黑糯米桂圓湯

Nourishing Soup

Apple And Onion Pork Rib

Soup 蘋果洋蔥排骨湯 <u>Soup Benefit</u>

Apples May Be Good for Your Heart. They're Linked to a Lower Risk of Diabetes. They May Have Prebiotic Effects and Promote Good Gut Bacteria. Substances in Apples May Help Prevent Cancer.

蘋果可能對您的心臟有益。它們與較低的糖尿 病風險有關。它們可能具有益生元作用並促進 良好的腸道細菌。蘋果中的物質可能有助於預 防癌症。

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 23RD Day Of The Month

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S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.

LUNCH

Nourishing Soup

Mulberry, Longan and Black Bean Soup 桑椹果桂圓黑豆湯

Soup Benefit

Mulberries are rich in vitamin C. A diet rich in vitamin C can limit the risk of developing several types of cancer. Contains a good amount of potassium, which helps control blood pressure.

桑葚富含維生素 C。富含維生素 C的飲食可以 限制患多種癌症的風險。含有大量鉀,有助於 控制血壓。

DINNER

Nourishing Soup

Burdock Black Fungus Vegetable Soup 牛蒡黑木耳菜湯

Soup Benefit

Used to treat colds, cancer, anorexia nervosa, gastrointestinal (GI) complaints, joint pain (rheumatism), gout, bladder infections. Black fungus offers many benefits, such as protecting your liver, lowering cholesterol, and boosting gut health.

用於治療感冒、癌症、神經性厭食症、胃腸(GI)主訴、 關節痛(風濕病)、痛風、膀胱感染。黑木耳具有許多 益處,例如保護肝臟、降低膽固醇和促進腸道健康。 <u>Meat Dish</u> Steamed Grouper HK Style With Tofu 港蒸豆腐石斑魚

> <u>Vegetable Dish</u> Snow Pea With Bean Curd 雪豆炒豆乾

> > <mark>》 <u>Rice</u> Brown Rice 糙米飯</mark>

<u>Beverage</u> Roasted Barley Tea 麦茶

<u>Meat Dish</u> Stir Fried Black Bean Pork 黑豆炒猪肉

Vegetable Dish

Stewed Potato With Lion's Mane Mushroom 燜猴頭菇馬鈴薯

> <u>Rice</u> Barley Millet Rice 薏米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **24TH Day Of The Month**

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Nourishing Soup

Nourishing Saffron Red Dates Soup 紅棗紅花生魚湯

Soup Benefit

Powerful spice high in antioxidants. improved mood and libido. has antioxidants that boosts immunity and has anti-inflammatory and anti-fungal properties.

富含抗氧化劑的強力香料。改善情緒和性慾。 具有增強免疫力的抗氧化劑,並具有抗炎和抗 真菌特性。 <u>Meat Dish</u> Stir Fried Sesame Pork Slice With Apricot 杏片芝麻醬炒肉片

Vegetable Dish

Braised Lotus Root With Gluten & Mushroom 烟蓮藕片香菇麵筋

<mark>Nice</mark> Tri-Colour Grains 三色飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Chinese Mushroom Tofu Soup 豆腐香菇排骨汤

Soup Benefit

Mushrooms are a rich, low calorie source of fiber, protein, and antioxidants. Mitigate the risk of developing serious health conditions, such as Alzheimer's, heart disease, cancer, and diabetes.

含有丰富蛋白质和抗氧化剂、低热量来源。它们还可以 降低患严重健康状况的风险,例如阿尔茨海默氏症、心 脏病、癌症和糖尿病。

<u>Meat Dish</u> Seared Pork Steak With Snow Pear Plum Sauce 香煎肉趴雪梨梅醬

Vegetable Dish

Hong Kong Kai Lan With Fish Slice 清炒香港芥蘭魚片

> <u>Carb</u> Bell Pepper Aglio Olio 彩椒意粉

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **25TH Day Of The Month**



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Meat Dish</u> Stir Fried Chinese Yam With Pork Cube 山藥炒肉丁

ork Rib Black Fungus Sou

Nourishing Soup

Pork Rib Black Fungus Soup 黑木耳排骨湯 Poach Nai Bai With Truffle King Oyster Mushroom 松露奶白杏鮑菇

Vegetable Dish

<u>Rice</u> Five Grains 五穀飯

<u>Beverage</u> Roasted Barley Tea 麦茶

<u>Dessert</u> Eight Treasure Soup 八寶湯

Soup Benefit

Promoting appetite, helping digestion, relieving summer heat, refreshing oneself, promoting blood circulation, and moisturizing skin. Black fungus improve blood circulation.

促進食慾、幫助消化、解暑、提神、活血、潤 膚。黑木耳改善血液循環。

DINNER

Nourishing Soup

Snow Pear Nan Bei Xing Soup 雪梨南北杏湯

Soup Benefit

Help moisten the lungs, relieve dryness in the throat and reduce phlegm. Provides benefit such as micronutrients which are important for cardiovascular health.

幫助潤肺,緩解喉嚨乾燥,化痰。提供益處, 例如對心血管健康很重要的微量營養素。 <u>Meat Dish</u> Mediterranean Seared White Fish With Fresh Tomato Sauce 地中海白鱼番茄醬

Vegetable Dish

Baked Vegetable & Pumpkin With Macadamia 烤金瓜野菜堅果

> <mark>Rice</mark> Rice Berry 紫米飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **26TH Day Of The Month**



S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



Nourishing Soup

Beetroot And Corn Soup 甜菜根玉米湯

Soup Benefit

Beetroots are a great source of fiber, folate (vitamin B9), manganese, potassium, iron, and vitamin C. Improved blood flow, lower blood pressure, and increased exercise performance.

甜菜根是纖維、葉酸(維生素 B9)、錳、鉀、 鐵和維生素 C 的重要來源。改善血液流動、降 低血壓並提高運動表現。 <u>Meat Dish</u> Pork Stew With Green Pea 豬肉燜青豆

Vegetable Dish

Chinese Yam With Carrot And Pork Slice 山藥蘿蔔炒肉片

> Carb Straw Mushroom Bee Hoon

(草菇素米粉)

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Chrysanthemum, Pear & Fig Soup 菊花鴨梨無花果湯 Soup Benefit

Treat respiratory problems, high blood pressure, and hyperthyroidism. Reduce inflammation and calm your nerves. High in natural sugars, minerals and soluble fibre.

治療呼吸系統問題、高血壓和甲狀腺功能亢進。 減少炎症並鎮靜您的神經。富含天然糖分、礦 物質和可溶性纖維。 Meat Dish Stir Fried Pork Slice With Capsicum 彩椒炒肉片

Vegetable Dish

Celery With Cashew Nut 芹菜炒腰果

> <u>Rice</u> Brown Rice 糙米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

<u>Dessert</u>

Double Boiled Snow Fungus With Red Dates 銀耳紅棗湯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **27TH Day Of The Month**



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



Meat Dish Pan Seared Salmon With Plum Sauce **Nourishing Soup** 香煎三文魚香梅醬 Vegetable Dish Apple And Pear Pork Rib Soup Braised Bean Curd With Chavote & Mushroom 蘋果雪梨排骨湯 煾佛手瓜香菇豆乾 Rice Soup Benefit **Barley Millet Rice** 薏米飯 Apples May Be Good for Your Heart. They're Linked to a Lower Risk of Diabetes. Beverage Apples May Help Prevent Cancer. Roasted Barley Tea 蘋果可能對您的心臟有益。它們與較低的糖尿 病風險有關。它們可能具有益生元作用並促進 良好的腸道細菌。蘋果中的物質可能有助於預 防癌症。 DINNER

Nourishing Soup

Salmon Corn Soup 玉米三文魚湯

Soup Benefit

High fiber content, it can aid with digestion. It also contains valuable B vitamins, which are important to your overall health. Salmon is also one of the best sources of vitamin B12.

纖維含量高,可以幫助消化。它還含有寶貴的 B族維生素,這對您的整體健康很重要。三文 魚也是維生素 B12 的最佳來源之一。 <u>Meat Dish</u> Seared Pork Steak With Truffle Mushroom Sauce 香煎肉趴松露蘑菇醬

Vegetable Dish

Broccoli With Capsicum 香炒西蘭花彩椒

<u>Rice</u> Tri-Colour Grains 三色飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **28TH Day Of The Month**

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🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



Nourishing Soup

Bittergourd Soya Tofu Soup 苦瓜黃豆豆腐湯

Soup Benefit

Rich source of soluble fiber and is low in glycemic index, which helps in lowering the blood sugar level. It is an excellent source of dietary fiber. Regular consumption of bitter gourd contributes to relieving constipation and indigestion.

富含可溶性纖維,升糖指數低,有助於降低血 糖水平。它是膳食纖維的極好來源。經常食用 苦瓜有助於緩解便秘和消化不良。 <u>Meat Dish</u> Slow Braised Iberico Pork With Potato 清燜土豆伊比利亚豬肉

Vegetable Dish

XO French Bean With Macadamia X O 堅果四季豆

> <mark>Nice</mark> Quinoa Rice 小米飯

<u>Beverage</u> Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Winter Melon Barley Soup 冬瓜薏米湯

Soup Benefit

Praised for its laxative, diuretic, and aphrodisiac properties. It's also believed to provide health benefits ranging from increased energy levels and a sharper mind to smoother digestion and a lower risk of disease.

因其通便、利尿的特性而受到稱讚。它還被認 為對健康有益,從增加能量水平和更敏銳的頭 腦到更順暢的消化和更低的疾病風險。 Meat Dish Pan Seared Snow Cod Fillet With Yuzu Sauce 香煎柚子雪魚

Vegetable Dish

Green Capsicum With Pork Strip 青椒肉絲

> <u>Carb</u> Classic Tomato Macaroni 義大利番茄粉

Beverage

Chrysanthemum Tea 枸杞菊花茶

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **29TH Day Of The Month**



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



<u>Meat Dish</u> Stir Fried Sheng Yu With Onion And Ginger 姜蔥生魚片

> <u>Vegetable Dish</u> Shanghai Green With Shiitake 上海青炒香菇

> > <u>Rice</u> Tri-Colour Grains 三色飯

<u>Beverage</u> Roasted Barley Tea 麦茶

<mark>Dessert</mark> Snow Pear Chuan Bei Soup 雪梨川貝湯

Nourishing Soup

Lion's Mane Pork Rib Soup 猴頭菇湯

Soup Benefit

Protect against dementia, reduce mild symptoms of anxiety and depression and help repair nerve damage. It also has strong anti-inflammatory, antioxidant and immune-boosting abilities and been shown to lower the risk of heart cancer, ulcers and diabetes.

預防癡呆,減輕焦慮和抑鬱的輕微症狀,並有 助於修復神經損傷。它還具有很強的抗炎、抗 氧化和增強免疫能力,並已被證明可以降低患 心髒病、癌症、潰瘍和糖尿病的風險。

DINNER

Nourishing Soup

Cordyceps Blossom Pork Rib Soup 虫草花排骨湯 Soup Benefit

Renowned for its immune-boosting properties as well as its role in promoting healthy cognitive function, cordyceps flower helps strengthen your immune and respiratory system, reduce fatigue and revitalise your body with its anti-ageing properties.

冬蟲夏草花以其增強免疫的特性以及促進健康認知 功能的作用而聞名,它的抗衰老特性有助於增強您 的免疫和呼吸系統,減少疲勞並讓您的身體恢復活 力。 <u>Meat Dish</u> Stir Fried Pork Slice With Tangerine Peel 香橘子皮炒肉片

Vegetable Dish

Stew Chinese Cabbage With Gluten 白菜燜麵筋

> <u>Rice</u> Garlic Butter Rice 香蒜飯

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) 30TH Day Of The Month

Nourishing Soup

Old Cucumber Lotus Root

Soup

老黃瓜蓮藕湯 Soup Benefit

Remedy in Cantonese culture to detoxify the digestive

tract, help soothe sore throats and coughs, and contribute anti-aging benefits. Decrease swelling, kill

cancer cells and bacteria, reduce blood sugar.

廣東文化中的偏方,可排毒消化道,幫助緩解喉嚨 痛和咳嗽,並有助於抗衰老。消腫,殺死癌細胞和 細菌,降低血糖。



🛇 NO Chicken & Egg. 🛇 NO MSG & Dark Soya Sauce. 🗹 ONLY Olive Oil. 🗹 ONLY Vegetarian Sauce.



Meat Dish Double Boiled Pork Collar 雙燉豬颈肉

Vegetable Dish Poached Broccoli And Cauliflower With Yuzu Dressing 花椰柚子醬

Carb Stir Fry Hokkien Bee Hoon 福建白米粉

> Beverage Chrysanthemum Tea 枸杞菊花茶

DINNER

Nourishing Soup

Burdock Black Fungus Vegetable Soup 牛蒡黑木耳菜湯

Soup Benefit

Used to treat colds, cancer, anorexia nervosa, gastrointestinal (GI) complaints, joint pain (rheumatism), gout, bladder infections. Black fungus offers many benefits, such as protecting your liver, lowering cholesterol, and boosting gut health.

用於治療感冒、癌症、神經性厭食症、胃腸 (GI) 主訴、 關節痛 (風濕病)、痛風、膀胱感染。 黑木耳具有許多 益處,例如保護肝臟、降低膽固醇和促進腸道健康。

Meat Dish Braised Minced Pork With Lotus Root & Bitter gourd Slice 紅燒釀蓮藕苦瓜片

Vegetable Dish

Steamed Tofu With Snow Fungus 清蒸銀耳豆腐

Rice

Rice Berry 紫米飯

Beverage

Chrysanthemum Tea 枸杞菊花茶

Dessert Barley Millet With Oats Porridge 薏米燕麥粥

康樂 Kang Le Kitchen (Non TCM Herbs Recovery Menu) **31ST Day Of The Month**



S NO Chicken & Egg. S NO MSG & Dark Soya Sauce. S ONLY Olive Oil. S ONLY Vegetarian Sauce.



Nourishing Soup

Kelp Arrowhead Pork Slice Soup 海帶慈姑肉片湯 Soup Benefit

High in antioxidants, including carotenoids and flavonoids, which help fight against disease-causing free radicals. Filled with iron that helps to enhance oxygen distribution throughout our body, keeping us more energetic and maintaining a healthy level of immunity.

富含抗氧化劑,包括類胡蘿蔔素和類黃酮,有助於對 抗引起疾病的自由基。富含鐵質,有助於增強整個身 體的氧氣分佈,使我們更有活力並保持健康的免疫力 水平。 <u>Meat Dish</u> Threadfin In Homemade Sauce 香煎家鄉午鱼

> <u>Vegetable Dish</u> Spinach With White Bait 菠菜炒白飯魚

> > <mark>Rice</mark> Quinoa Rice 小米飯

Beverage Roasted Barley Tea 麦茶

DINNER

Nourishing Soup

Snow Fungus Snow Pear Soup 雪梨白木耳汤

Soup Benefit

To nourish and improve appetite. Moisten the lungs and throat. Reduce dryness and make breathing more refreshing.

以滋養和改善食慾。潤肺潤喉。減少干燥,讓 呼吸更清爽。 <u>Meat Dish</u> Slow Cooked Teriyaki Pork Rib With Vegetable 慢煮日式排骨

<u>Vegetable Dish</u> Luffa Gourd With Minced Meat 絲瓜炒肉碎

<u>Rice</u> Brown Rice 糙米飯

<mark>Beverage</mark> Roasted Barley Tea 麦茶