



\*All meals will be served in individually packed food grade, microwaveable and disposable containers. Liquids are properly sealed to prevent spillage.





#### Week1(第一周)

The delivery of a baby is an exhausting experience for a woman, both mentally and physically. In the period directly after giving birth, postpartum women may suffer from postpartum cold and blood stasis in the low abdomen with an underlying condition of Qi and blood deficiency.

During the first week of the confinement period it is vital to:

- 1. Ensure that lochia is discharged smoothly
- 2. Revitalize blood circulation and movement of Qi within the body
- 3. Restoring the expanded uterus to its original state
- 4. Expel harmful toxins

#### Sheng Hua Soup(生化汤)

Sheng Hua Soup (生化汤)is a traditional Chinese herbal formula widely consumed by Asian women right after delivery. This traditional Chinese herbal formula, which is prepared in the form of soup, aids in the expulsion of toxins, the discharge of lochia and the revitalization of Qi and blood.

Due to the taxation of giving birth, the body will be deficient in both Qi and blood. And it is these deficiencies that allow wind to invade the body causing postpartum cold and blood stasis.

Sheng Hua Soup(生化汤)can be translated as "Generating and Transforming Decoction", it can also be defined as "Transforming" the old and "Generating" the new. "Transforming" represents the purification process (whereby toxins are expelled) and the restoration of the uterus to its original state. "Generating" represents the nourishment of the body to replenish nutrients, blood and Qi.

Sheng Hua Soup (生化汤) is also able to treat conditions such as the retention of placental fragments within the uterus, lochioschesis, painful postpartum uterine contractions and chronic endometritis.

During the first week of the confinement period, it is vital the women who have just given birth pay close attention to the purification of the toxins and the replenishment of nutrients for the body.

Sheng Hua Soup (生化汤) plays a key part in helping postpartum women start their path to restoring their bodies to a healthy and sound state.





#### Sheng Hua Soup 生化汤

#### Consists of:

- 1. Szehuan Lovage Root (Chuan Xiong) 川芎
- 2. Semen Persicae (Tao Ren) 桃仁
- 3. Sliced Chinese Angelica (Dang Gui) 当归片
- 4. Roasted Licorice Root (Zhi Gan Cao) 炙甘草
- 5. Chinese Motherwort (Yi Mu Cao) 益母草
- 6. Blast-fried Ginger (Pao Jiang) 炮黑姜
- 7. Carthamus Tinctorius (Hong Hua) 红花
- It helps to clear lochia after childbirth and prevents uterine tumors from developing.
- Szehuan Lovage Root (Chuan Xiong) improves the flow of Qi, blood flow and relieves pain.
- Semen Persicae (Tao Ren) is used as an anti-coagulation, anti-hypertensive, anti-inflammation, detoxification, anti-allergenic agent and to relieve pain, constipation.
- Roasted Licorice Root (Zhi Gan Cao) invigorates Qi and nourishes Yin, promotes Yang and regulates pulse.
- Chinese Motherwort (Yi Mu Cao), if taken on a regular basis, improve abnormal menstrual cycles. Due to antispasmodic effects, Motherwort is helpful to restore uterine muscle tone after the childbirth. It may also have relaxing effects on the nervous system, it is effective in physical as well as in emotional symptoms of premenstrual syndrome and menopause. Motherwort is also used to improve circulation, lower blood lipids, and reduce platelet aggregation. (Not for pregnancy stage)

#### **Foods to Avoid After Birth**

The main purpose of following an ideal diet after birth is to help the mother recover physically and also to aid in the healing of the C-Section incision or natural delivery.

Some foods are best to be avoided after natural birth or towards the recovery of the C-Section incision.

#### **Foods to Avoid Birth:**

#### Seafood

Mainly hairtail, yellow croaker, silver pomfret, freshwater mussel, shrimp, crab and other similar seafood. These types of seafood are generally salty and 'cold' and they may also contain toxins that are detrimental to mothers after a C-Section, especially for those that are hypersensitive. Consuming these types of seafood may cause asthma, allergic reactions such as nettle rash, swelling and other skin irritations.

#### Poultry

Mainly chicken, beef, mutton and duck eggs etc. They are generally considered as containing toxins and may also elevate blood pressure, dizziness, headaches and harm the liver. And slow down the healing process of wound.

It is best to avoid these foods for the first 7 days after birth.





# Calendar 2024

Week A

Week B

Week C



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# Week 1 REGULAR CONFINEMENT MEAL





		Dinner
MONDAY	Sheng Hua Soup 生化汤	Dioscorea Polystachya (Chinese Yam) & Wolfberry with Pork Rib Soup 山药枸杞排骨汤
	Steamed Pork Rib with Wolfberry & Pumpkin 枸杞南瓜蒸排骨	Steamed Snakehead Fish with Asparagus, Carrot & Mushroom 麒麟蒸生鱼
	Stir Fried Kai Lan with King Oyster Mushroom 芥兰扒杏包菇	Stir Fried Snow Pea & Fungus with Sliced Pork 甜豆木耳肉片
	Red Bean Tea 红豆茶	Red Bean Tea 红豆茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
TUESDAY	Black Bean with Pork Rib Soup 黑豆排骨汤	Nourishing Cordyceps with Threadfin Fish Soup 虫草滋补午鱼汤
	Steamed Cod Fish with Spinach 翡翠雪鱼	Stir Fried Pork Collar with Sesame Oil 麻香猪松板
	Stir Fried French Bean with Wood Ear Fungus (Auricularia auricula-judae) 四季云耳	Stir Fried Celery with Mushrooms 西芹双菇
	Nourishing Burdock Tea 养生牛蒡茶	Nourishing Burdock Tea 养生牛蒡茶
	Brown Rice 糙米饭	Brown Rice 糙米饭





# Week 1

WEDNESDAY	Solomonseal Rhizome, Wolfberry Pork Rib Soup 玉竹枸杞排骨汤	Sheng Hua Soup 生化汤
	Stir Fried Pork Fillet with Capsicum 彩椒炒猪柳条	Braised Pork Shank with Potato 清炖马铃薯肉 (猪腱肉)
	Stir Fried Asparagus with White Fungus 芦笋白木耳	Stir Fried Kai Lan with Sliced Snakehead Fish 芥兰鱼生片
	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶
	Rice Berry 紫米饭	Rice Berry 紫米饭
THURSDAY	Black Fungus with Pork Rib Soup 黑木耳排骨汤	Nourishing Red Date with Snakehead Fish Soup 滋养,红枣生鱼汤
	Steamed Salmon with Ginkgo 白果蒸鲑鱼	Pig's Trotter in Ginger & Vinegar 猪脚姜醋
	Braised Bean Curd, Red Carrot & Black Fungus with Sliced Pork 家常豆腐	Stir Fried Broccoli with Capsicum 彩椒花椰
	Wellness Tea 保健茶	Wellness Tea 保健茶
	**Logan & Wolfberry Fried Rice 桂圆枸杞炒饭	Grain Rice 五谷饭
FRIDAY	Sheng Hua Soup 生化汤	Lemon Grass with Pork Rib Soup 香茅姜排骨汤
	Shredded Ginger with Sliced Pork 子姜肉丝	Steamed Grouper Fish with Chinese Angelica Root & Red Date 当归红枣蒸石斑鱼
	Stir Fried Snow Pea with Lion's Mane (Hericium Erinaceus) Mushroom 甜豆猴头菇	Stir Fried Spinach with Sliced Pork 菠菜肉片
	Black Bean & Licorice Tea 黑豆甘草茶	Black Bean & Licorice Tea 黑豆甘草茶
	Red Rice 红米饭	Red Rice 红米饭



# Week 1 REGULAR CONFINEMENT MEAL



SATURDAY	Burdock Root with Pork Rib Soup 牛蒡排骨汤	Eucommia Bark with Pork Rib Soup 杜仲补腰排骨汤
	"Five Willow" Snakehead Fish (Capsicums + Fungus + Mushroom) 五柳烧鱼 (彩椒 + 黑木耳 + 香菇) 生鱼	Sliced Pork with Onion & Ginger Sauce 姜汁洋葱肉片
	Dioscorea Polystachya (Chinese Yam) with Sliced Pork 山药肉片	Stir Fried Long Bean with Sesame Oil & Bean Curd 长豆炒麻油豆干
	Red Date Tea 红枣茶	Red Date Tea 红枣茶
	Brown Rice 糙米饭	Brown Rice 糙米饭
SUNDAY	Mushroom with Pork Rib Soup 香菇排骨汤	Dioscorea, & Wolfberry with Salmon Soup 准山枸杞鲑鱼汤
	Stir Fried Asparagus with Sliced Pork 芦笋烩肉片	Eucommia Bark, Sesame Oil with Sliced Pork 杜仲,麻油白肉
	Stir Fried Broccoli with Sliced Snakehead Fish 花椰烩生鱼片	Chayote with Mushroom 佛手鲜菇
	Qi Invigorating Tea 益气补虚养身茶	Qi Invigorating Tea 益气补虚养身茶
	Rice Berry 紫米饭	Rice Berry 紫米饭











	Lunch	Dinner
MONDAY	Papaya & Peanut with Pork Rib Soup 木瓜花生排骨汤	Chinese Angelica Root Chicken Tonic Soup 当归,北芪鸡汤
	Stir Fried Sliced Chicken with Capsicum 彩椒鸡片	Steamed Snakehead Fish with Ginger & Wolfberry 老姜枸杞蒸生鱼
	Stir Fried Spinach with Mushrooms 波菜双菇(鸿禧菇+美白菇)	Stir Fried Potato with Sliced Pork 马铃薯炒肉片
	Red Bean Tea 红豆茶	Red Bean Tea 红豆茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
TUESDAY	Polygonum Soup & Black Bean with Blackbone Chicken Soup 首乌黑豆乌鸡汤	"Si Shen" Herbal with Pork Rib Soup 四神排骨汤
	Grilled Salmon with Ginger & Sesame 姜麻烤鲑鱼	Stir Fried Chicken & Black Fungus with Rice Wine 黑木耳鸡酒
	Stir Fried Asparagus with Sliced Pork 芦笋炒肉丝	Stir Fried Zucchini & Mushroom 蘑菇炒節瓜
	Nourishing Burdock Tea 养生牛蒡茶	Nourishing Burdock Tea 养生牛蒡茶
	Brown Rice 糙米饭	Brown Rice 糙米饭





# WeekA



WEDNESDAY	Dioscorea Pork Rib Soup 准山排骨汤	Gastrodia with Threadfin Fish Soup 天麻午鱼汤
	Steamed Chicken with Longan, Red Date & Wolfberry 三元蒸鸡(桂圆 + 红枣 + 枸杞)	Honey Glazed Pork Rib with Sliced Ginger 姜丝,蜜汁排骨
	Stir Fried Kai Lan with Sliced Snakehead Fish 芥兰生鱼片	Stir Fried Pea with Sweet Corn Kernels 碗豆片炒玉米粒
	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶
	Rice Berry 紫米饭	**Fried Rice with Ginger & Egg 姜蛋炒饭
THURSDAY	Eucommia Bark, Chinese Angelica Root Chicken Soup 杜仲当归鸡汤	Astragalus Root, Codonopsis Root with Pork Rib Soup 黄芪党参排骨汤
	Pig's Trotter in Ginger & Vinegar 猪脚姜醋	Braised Turmeric Chicken 黄姜焖鸡
	Stir Fried Chinese Spinach with Anchovies	Stir Fried Broccoli with Garlic 蒜香西兰花
	Wellness Tea 保健茶	Wellness Tea 保健茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
FRIDAY	Nourishing Cordyceps with Pork Rib Soup 虫草排骨汤	Ten Herbal Chicken Soup 十全鸡汤
	"Hong Zao" (Red Glutinous Rice) Chicken 红糟鸡	Steamed Pork Rib with Astragalus Root 黄芪蒸排骨
	Stir Fried French Bean with Sliced Pork 四季肉片	Stir Fried Bean Curd with Capsicum & Mushroom 三色豆腐包(彩椒 + 香菇)
	Black Bean & Licorice Tea 黑豆甘草茶	Black Bean & Licorice Tea 黑豆甘草茶
	Red Rice 红米饭	Red Rice 红米饭



# Week A REGULAR CONFINEMENT MEAL



SATURDAY	Papaya & Groundnut Chicken Soup 木瓜花生鸡汤	Salvia Root, Soybean with Pig's Trotter Soup 丹参黄豆猪脚汤
	Braised Pork Shank with Herbs 清炖猪腱肉	Shao-Xing Chicken 绍兴鸡
	Stir Fried Kai Lan with Abalone Mushroom 芥兰鲍鱼菇	Baked Cauliflower & Potato 奶香花椰烩马铃薯
	Red Date Tea 红枣茶	Red Date Tea 红枣茶
	Brown Rice 糙米饭	Brown Rice 糙米饭
SUNDAY	Eucommia Bark Pork Rib Soup 杜仲排骨汤	Chinese Motherwort with Sliced Pork Soup 益母草肉片汤
	Braised Chicken with Chestnut & Dried Longan 栗子,桂圆烧鸡	Stir Fried Snakehead Fish with Pea Sprouts 豆苗炒生鱼片
	Braised Bean Curd 红烧豆腐	Stir Fried King Oyster Mushroom with Sliced Pork Collar 麻油双宝(杏鮑菇 + 松板肉)
	Qi Invigorating Tea 益气补虚养身茶	Qi Invigorating Tea 益气补虚养身茶
	Rice Berry 紫米饭	Rice Berry 紫米饭





# Week B





	Lunch	Dinner
MONDAY	Lotus Root, Peanut with Chicken Soup	"Liu Wei" Nourishing Pork Rib Soup
	莲藕花生鸡汤	六味滋补排骨汤
	Braised Pork Rib with Black Vinegar	Herbal Chicken
	黑醋米酒烧排骨	药材鸡 ————————————————————————————————————
	Stir Fried Celery & Baby Corn with	Stir Fried Asparagus with Brown Beech
	Minced Pork	Mushroom
	西芹玉米肉碎	芦笋鸿禧菇
	Red Bean Tea	Red Bean Tea
	红豆茶	红豆茶
	Grain Rice	Grain Rice
	五谷饭	五谷饭
TUESDAY	Papaya with Pork Rib Soup	Dioscorea & Fungus with Black Chicken
	木瓜排骨汤	Soup
		淮山枸杞桂圆雪耳乌鸡汤
	Steamed Chicken with Astragalus Root	
	黄芪香菇蒸鸡	Steamed Salmon with Black Fungus
	NV I SHAM	黑木耳蒸鲑鱼
	Potato with Seaweed & Minced Pork	
	紫菜肉碎烩薯片	Stir Fried Green Beans with Bulbus Lilii
		百合四季豆
	Nourishing Burdock Tea	
	养生牛蒡茶	Nourishing Burdock Tea
	Brown Rice	
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# Week B

### REGULAR CONFINEMENT MEAL



WEDNESDAY	Radix Astragali, Codonopsis Pilosula Black Chicken Soup 北芪党参乌鸡汤	Polygonum with Pork Rib Soup 首乌排骨汤
	Braised Pork Muscle Meat with Herbs 药燉猪扒	Stir Fried Chicken Fillet with Capsicum & Cashew 彩椒,腰果鸡柳
	Stir Fried Broccoli with Lion's Mane (Hericium Erinaceus) Mushroom 香蒜花椰猴头菇	Stir Fried Snow Pea with Assorted Mushrooms 甜豆炒什锦菇
	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶
	Rice Berry 紫米饭	**Fried Rice with Ginger & Egg 姜蛋炒饭
THURSDAY	Seaweed & Soybean with Pork Rib Soup 海带黄豆排骨汤	Four Elements with Chicken Soup 四物鸡汤 (当归,川芎,白芍,熟地)
	Stir Fried Rice Wine Chicken 米酒鸡	Pig's Trotter in Ginger & Vinegar 猪脚姜醋
	Stir Fried Spinach with Anchovies 波菜银鱼	Stir Fried Cauliflower with Snakehead Fish 椰菜花炒生魚片
	Wellness Tea 保健茶	Wellness Tea 保健茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
FRIDAY	Pumpkin with Minced Pork Soup 南瓜浓汤	"Si Shen" Herbal with Pork Rib Soup 四神排骨汤
	Grilled Chicken with Italian Herbs 意式香料烤鸡排	Stir Fried Turmeric Sliced Pork 姜黄肉片
	Stir Fried Pea Sprouts, Mushroom with Sliced Pork 冬菇肉丝炒豆苗	Stir Fried Asparagus with Capsicum 彩椒芦笋
	Black Bean & Licorice Tea 黑豆甘草茶	Black Bean & Licorice Tea 黑豆甘草茶
	**Spaghetti 红酱意大利面	Red Rice 红米饭



# Week B REGULAR CONFINEMENT MEAL



SATURDAY	Gastrodia with Black Chicken Soup 天麻乌鸡汤	Peanut, Red Date, Black Eye Pea with Pig's Trotter Soup
	Stewed Pork Rib with Potato 马铃薯焖排骨	红枣花生眉豆猪脚汤 Stir Fried Diced Chicken with Mushroom, Ginger & Sesame Oil 姜麻,蘑菇炒鸡丁
	Chayote with Sliced Snakehead Fish 佛手片生鱼片	Stir Fried Broccoli with White Fungus 花椰白木耳
	Red Date Tea 红枣茶	Red Date Tea 红枣茶
	Brown Rice 糙米饭	Brown Rice 糙米饭
SUNDAY	Night Blooming Cereus with Snakehead Fish Soup 霸王花润肺生鱼汤	Szechuan Lovage Root & Black Date with Chicken Soup 川芎黑枣鸡汤
	Fuzhou Red Wine Chicken 福州红酒鸡	Steamed Grouper Fish with Sliced Ginger & Sesame Oil 麻油蒸石斑鱼
	Stir Fried Snow Peas with King Oyster & Shimeji Mushrooms 荷兰豆炒鲜菇(杏鲍菇+雪白菇)	Braised Bean Curd (Claypot Style) 葱烧豆腐
	Qi Invigorating Tea 益气补虚养身茶	Qi Invigorating Tea 益气补虚养身茶
	Rice Berry 紫米饭	Rice Berry 紫米饭





# Weekc



	Lunch	Dinner
MONDAY	Red Date, Chicken with Rice Wine Soup 红枣鸡米酒汤	Codonopsis Pilosula with Snakehead Fish Soup 党参生鱼汤
	Steamed Pig's Trotter with Herbs 药膳蒸猪脚	Honey Glazed Chicken Drumstick with Sliced Ginger 姜丝,蜜汁鸡小腿
	Stir Fried Broccoli with Sliced Pork 西兰花炒肉丝	Stir Fried Kai Lan with Double Mushrooms 芥兰双菇(鸿禧菇 + 白菇)
	Red Bean Tea 红豆茶	Red Bean Tea 红豆茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
TUESDAY	Lemon Grass with Pork Rib Soup 香茅排骨汤	"Ba Zhen" with Chicken Soup 八珍鸡汤
	Salmon with Teriyaki Sauce 照烧鲑鱼	Sliced Pork with Double Mushrooms 双鲍菇炒肉片(杏鲍菇 + 鲍鱼菇)
	Stir Fried Green Bean & Baby Corn with Diced Chicken 毛豆,玉米炒鸡丁	Stir Fried Spinach with Anchovies 波菜银鱼
	Nourishing Burdock Tea 养生牛蒡茶	Nourishing Burdock Tea 养生牛蒡茶
	Brown Rice 糙米饭	Brown Rice 糙米饭





# Weekc



WEDNESDAY	Eucommia Bark, Hawthorn with Chicken Soup 杜仲山楂鸡汤	Black Bean with Pig's Trotter Soup 黑豆猪脚汤
	Braised Pork Rib with Ginger & Onion 姜葱烧排骨	Steamed Threadfin Fish with Ginger & Sesame Oil 老姜麻油蒸午鱼
	Stir Fried Snow Pea with Mushroom 甜豆美白菇	Stir Fried Sliced Pork with Asparagus 芦笋肉片
	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶	Astragalus, Wolfberry & Red Date Tea 黄芪枸杞红枣茶
	Rice Berry 紫米饭	**Fried Rice with Ginger & Egg 姜蛋炒饭
THURSDAY	"Si Shen" Herbal with Pork Rib Soup 四神排骨汤	Cordyceps with Chicken Soup 虫草鸡汤
	"Hong Zao" (Red Glutinous Rice) Sliced Pork 红糟肉片	Pig's Trotter in Ginger & Vinegar 猪脚姜醋
	Stir Fried Kai Lan with Shredded Chicken 芥兰鸡丝	Stir Fried Broccoli with White Fungus 绿椰银杏白木耳
l l	Wellness Tea 保健茶	Wellness Tea 保健茶
	Grain Rice 五谷饭	Grain Rice 五谷饭
FRIDAY	Borscht Soup with Pork 罗宋猪肉汤	Nourishing Red Date with Snakehead Fish Soup 滋养红枣生鱼汤
	Grilled Chicken with Basil 萝勒烤鸡排	Braised Pork Rib with Ginger 姜丝,红烧排骨
	Stir Fried Romaine Lettuce with Mushrooms 油麦菜炒鲜菇	Stir Fried French Bean with Sliced Chicken 四季豆炒鸡片
	Black Bean & Licorice Tea 黑豆甘草茶	Black Bean & Licorice Tea 黑豆甘草茶
	**Spaghetti 红酱意大利面	Red Rice 红米饭



# Weekc



SATURDAY	Eucommia Bark with Chicken Soup 杜仲补腰鸡汤	Lotus Seed & Papaya with Pork Rib Soup 莲子木瓜排骨汤
	Steamed Sliced Pork with Pumpkin 粉蒸南瓜肉片	Steamed Cod Fish with Chicken Essence 鸡精蒸雪鱼
	Stir Fried Spinach with Enoki Mushroom 波菜炒金针菇	Braised Bean Curd, Red Carrot & Black Fungus with Sliced Pork 家常豆腐
	Red Date Tea 红枣茶	Red Date Tea 红枣茶
	Brown Rice 糙米饭	Brown Rice 糙米饭
SUNDAY	Astragalus Root with Salmon Soup 黄芪鲑鱼汤	Dried Tangerine & Black Date with Black Chicken Soup 陳皮黑枣乌鸡汤
	Steamed Chicken with Ginger, Sesame Oil,	Stir Fried Sliced Pork with Black Fungus &
	Wolfberry & Lotus seed 姜麻,枸杞莲子蒸鸡	Sesame 黑木耳,姜麻炒肉片
	Stir Fried Sliced Lotus Root with Baby Corn 玉米芯烩藕片	Stir Fried Kai Lan with Mushroom 香菇芥兰
	Qi Invigorating Tea 益气补虚养身茶	Qi Invigorating Tea 益气补虚养身茶
	Rice Berry 紫米饭	Rice Berry 紫米饭







#### GINGER

Ginger reduces all symptoms that are associated with motion sickness including nausea, dizziness, vomiting, and cold sweating. Ginger has also been effective in treating the nausea and vomiting that is associated with pregnancy. It contains high levels of active substances, so even a small dosage provides beneficial effects.

#### **SESAME OIL**

Sesame oil is pressed from the tiny sesame seed. It is cholesterol-free. There are numerous compounds and antioxidants within the sesame seed that are imparted into the oil. Sesame oil has a lowering effect on blood pressure and levels of sodium in the blood. Sesame oil also is good for blood sugar levels. The seeds are especially high in copper, manganese, calcium, and magnesium. Some good benefits of sesame oil are: promotes bone growth, fights anxiety and depression, helps circulation and metabolism.

#### **UNDERSTANDING THE HERBS:**

#### Astragalus Root (Huang Qi) / 黄芪

Astragalus Root (Huang Qi) tonifies spleen and augments Qi.

#### Black Bean / 黑豆

Black Beans replenish blood, promote secretion of breast milk, and brighten eyesight.

#### Black Date / 黑枣

Black date nourishes blood and reduce hypertension.

#### Bulbus Lilii (Bai He) / 百合

Bulbus Lilii (Bai He) nourishes Yin and moistening lung, which is used for indications like chronic cough due to Yin deficiency, and blood in sputum. And it clears heart heat, and calms spirit.

#### Burdock Root (Niu Bang) / 牛蒡

Burdock Root (Niu Bang) is a blood purifier, lymphatic system strengthener, natural diuretic and skin healer. It also defends against diabetes, combats cancer, improves arthritis, helps treat an enlarged spleen and fights tonsillitis.

#### Chinese Angelica Root (Dang Gui) / 当归

Chinese Angelica (Dang Gui) enriches blood, promote blood high levels of active substances, so even a small dosage provides beneficial effects.





#### Chinese Foxglove (Shu Di Huang) / 熟地

Chinese Foxglove (Shu Di Huang) tonifies blood & nourishes Yin.

#### Chinese Motherwort (Yi Mu Cao) / 益母草

Chinese Motherwort (Yi Mu Cao) is commonly used to treat gynecological diseases such as blood stasis and abdominal pain after childbirth.

#### Codonopsis Root (Dang Shen) / 党参

Codonopsis Root (Dang Shen) improves digestive system, corrects blood deficiency and enhances Qi.

#### Cordyceps / 虫草

Cordyceps improves respiratory health, increase oxygen uptake, boost heart health, detoxify the body, prevent certain types of cancer, slow the aging process, increases energy, and improves the immune system.

#### Dioscorea Polystachya (Chinese Yam) / 山药

Dioscorea Polystachya (Chinese Yam) helps to accelerate the growth of healthy tissue and reduce healing time.

#### Dioscorea (Huai Shan) / 准山

Dioscorea (Huai Shan) nourishes the heart, spleen, benefit blood and calm the spirit.

#### Eucommia Bark (Du Zhong) / 杜仲

Eucommia Bark (Du Zhong) has varying degrees of regulation on the immune system, endocrine system, central nervous system, circulatory system and urinary systems.

#### Gastrodia (Tian Ma) / 天麻

Gastrodia (Tian Ma) extinguishes wind and alleviates pain. It calms the spirit.

#### Ginkgo / 白果

Ginkgo has high antioxidant and anti-inflammatory properties.

#### Hawthorn (Shan Zha) / 山楂

Hawthorn can help restore a harmonious balance between Yin and Yang.

#### Lemon Grass / 香茅

Lemongrass helps to expel wind and remove dampness, disperse swelling and alleviate pain.

#### Longan / 桂圆

Logan strengthens heart and spleen, nourish blood to induce tranquilization.





#### Lotus Root / 莲藕

Lotus Root nourishes blood and builds muscles.

#### Lotus Seed / 莲子

Lotus Seeds are a rich source of phosphorus, protein, potassium and magnesium. The seeds contain low levels of sugar, sodium, cholesterol and saturated fat.

#### Red Date / 红枣

Red Date helps to tonify the spleen, replenish Qi, nourish blood and ease the mind.

#### "Hong Zao" (Red Glutinous Rice) / 红糟

"Hong Zao" (Red Glutinous Rice) lowers bad cholesterol, strengthening cardio and regulating menses. Promotes blood circulation, helps discharge of blood clots.

#### Polygonum (He Shou Wu) / 何首乌

Polygonum (He Shou Wu) replenishes the liver & the kidneys with vital essence & blood. It strengthens the tendon & bones.

#### Salvia Root (Dan Shen) / 丹参

Salvia Root (Dan Shen) rids blood clots, pain, invigorates blood and breakup blood stasis.

#### Solomonseal Rhizome (Yu Zhu) / 玉竹

Solomonseal Rhizome (Yu Zhu) nourishes yin and moistens internal dryness.

#### Szechuan Lovage Root (Chuan Xiong) / 川芎

Szechuan Lovage Root (Chuan Xiong) promotes circulation of Qi and blood, expels wind.

#### Turmeric Ginger / 黄姜

Turmeric Ginger clears infection and inflammation on the inside and outside of the body.

#### White Peony (Bai Shao) / 白芍

White Peony (Bai Shao) nourishes blood, activates circulation and cools blood; has astringent actions; pacifies liver and alleviates pain.

#### Wolfberry (Qi Zhi) / 枸杞

Wolfberry (Qi Zhi) is rich in polysaccharide and vitamins. It helps reinforce the liver and the kidneys, replenish vital essence and improve vision.





#### **UNDERSTANDING THE VEGETABLES:**

#### Asparagus / 芦笋

Asparagus is a good source of dietary fiber, niacin, phosphorus, protein and iron.

#### Basil / 萝勒

Basil provides vitamin A, which contains beta-carotenes, powerful antioxidants.

#### Bean Curd / 豆腐

Bean Curd is a good source of protein and contains all eight essential amino acids. It is also an excellent source of iron and calcium and the minerals manganese, selenium and phosphorous.

#### Broccoli / 西兰花

Broccoli is an excellent source of vitamins A, C, & K, folic acid and fiber.

#### Cauliflower / 椰菜花

Cauliflower provides special nutrient support for three body systems. These three systems are the body's detox system, its antioxidant system and inflammatory/anti-inflammatory system.

#### Capsicum (Bell Pepper) / 彩椒

Capsicum (Bell pepper) is a good source of phytochemicals, providing exceptional antioxidant activity.

#### Celery / 西芹

Celery provides an excellent source of vitamin C and fiber.

#### Chayote / 佛手瓜

Chayote is very low in calories. It contains rich source of dietary fiber, antioxidants, minerals and vitamins.

#### French Bean / 四季豆

French bean has a great source of folate, fiber and vitamin K.

#### Green Soybean / 毛豆

Green beans are a good source of copper, vitamin B1, chromium, magnesium, calcium, potassium, phosphorus, choline, vitamin A (in the form of carotenoids), niacin, protein, omega-3 fatty acids, iron, vitamin B6 and vitamin E.

#### Kai Lan / 芥兰

Kai Lan is rich in iron, calcium, manganese and potassium.





#### Long Beans / 菜豆

Long beans contain beta-carotene, chlorophyll, vitamins B1 & B2, protein, thiamine, riboflavin, phosphorus, iron, fiber and pectin. It is useful for controlling blood sugar levels, treat hypertension, minimizes the risk of stroke, heart attack, treating constipation, and improve the functioning of the digestive organs.

#### Papaya / 木瓜

The papaya and peanuts enrich the milk glands.

#### Potato / 马铃薯

Potatoes are one of the richest sources of starch, vitamins, minerals and dietary fiber.

#### Pumpkin / 南瓜

Pumpkin is rich in vital antioxidants, and vitamins. Contains vitamin A and flavonoid poly-phenolic antioxidants such as leutin, xanthin, and carotenes in abundance.

#### Seaweed / 海带

Seaweed is an excellent source of the B-vitamin folate and magnesium, as well as a great source of iron, calcium and the B-vitamins riboflavin and pantothenic acid.

#### Spinach / 菠菜

Spinach is low in calories, yet extremely high in vitamins and minerals.

#### Snow Pea / 甜豆

Snow Pea has high concentration of vitamins and minerals. It provides the carotenoid phytonutrients, lutein and zeaxanthin, which are known to promote vision and eye health.

#### Water Bamboo Shoots / 筊白笋

Bamboo Shoot possesses the phenolic acids which is an antioxidant. It is also rich in amino acids, carbohydrates, protein, sugar, fat, minerals and fiber.





#### **UNDERSTANDING THE MUSHROOMS:**

#### Black Fungus / 黑木耳

Black fungus has a chemical that inhibits blood clotting. It labeled as a medicinal food for thousand years known for its rich nutrients such as iron, protein, fat, vitamins, polysaccharide and other minerals.

#### King Oyster Mushroom / 杏包菇

King Oyster Mushroom contains a variety of minerals and vitamins. Some of the vitamins include vitamin D, which is good for strong and healthy bones. Other vitamins found in these mushrooms are vitamins B12, B13, B3, and B5.

#### Lion's Mane (Hericium Erinaceus) Mushroom / 猴头菇

Lion's Mane mushroom (Hericium Erinaceus) inhibits cancer-causing processes, has anti-oxidative qualities, decreases inflammation and strengthens the immune system.

#### White Fungus / 白木耳

White fungus is rich in protein and vitamins. Enhances Yin, improves metabolism. Helps to speed up recovery.

#### Wood Ear Mushroom (Auricularia auricula-judae) / 云耳

\*Wood Ear Mushroom (Auricularia auricula-judae) has a high content of vitamins B, potassium, calcium also sodium, magnesium, phosphorus and silicon. It has high protein content, contains valuable fats and ballast materials.