Thomson Confinement Food (Order Form)

	FBI/SBI No.		
Name:	Order of Pregnancy:		
Delivery Address :			
Contact No :(Residence)	(HP)		
Expected Baby Due Date :	ıHospita		
Are you allergic to any food substance? (Please indicate)			
For official use: Food Activation Date:	(Start with Lunch / Dinner		
Please tick all appropriate boxes: [√]			
Confinement Lunch/Dinner Trial	\$68		
28-day Confinement Lunch and Dinner	\$1,980		
28-day Confinement Lunch and Dinner (For FBI / SBI M	embers) \$1,868		
28-day Confinement Lunch OR Dinner 14-day Lunch and Dinner	\$1,188		
Special Confinement Favorites Add-on (applicable for a Braised Pig's Trotters in Black Vinegar (猪脚醋) (10 lunch servings. Please note that there is no delivery on Sundays)	I 28-day packages) \$150		
Chicken Essence with Wine (鸡精酒) (Recommended 6 bottles over 2 weeks)	\$180		
American Ginseng with Cordyceps Essence(西洋参虫」 (Recommended 6 bottles over 2 weeks)	[鸡精] \$180		
Total Cost			
All meals will come with Longan Tea and Fragrant White Rice. Special Confinement Favorites Add-on will only be delivered from day 11 onwards. All prices are inclusive of GST and delivery charges. Orders can be made online at www.ThomsonBaby.com or from Thomson Parentcraft Retail	nop, located at #01-06 in Thomson Medical Centr		
How did you know about us:			
Friends & Relatives Websites Events O	ners:		
I acknowledge and give my consent to receive information services and events from Thomson Medical Pte Ltd and			
Name:			
	For Official Use:		
Signature /Date:	For Official ose.		

339 Thomson Road Singapore 307677 T +65 6350 8848 W Thomsonbaby.com

Co. Reg. No.: 201300561N

OTHER PARENTCRAFT SERVICES

In keeping with our brand of care and commitment to new mums, Thomson ParentCraft Centre, subsidiary of Thomson Medical Centre, offers a comprehensive range of other services, to enhance the motherhood experience.

We believe that every motherhood journey is precious and unique in its own, and we are excited to accompany our mothers on this journey of care and commitment.

Childbirth Education Course

The Childbirth Education Course is organized for expectant mothers and their partners to prepare them for the arrival of their bundle of joy. Some key topics covered include antenatal exercise; nutrition before and after deliver; myths and traditions; pain relief options; breastfeeding; learning to enhance child's physical and mental development; and practical hands-on baby care. You may choose to attend our 5-weekly lessons or our 1-day intensive course. For more information, please visit **Thomsonbaby.com**

Confinement Nanny Service

This is specially catered to mothers who require help during the confinement period. All our nannies undergo an intensive hands-on training programme conducted by our ParentCraft specialists. We have options for either stay-in, day-time or night time confinement nanny. For more information, please visit **Thomsonbaby.com**

Homecare Service

We provide continual support and care for mothers and babies in the comfort of their own homes. We can personalize services such as breastfeeding supervision for mothers, advice on common breastfeeding problems, bathing the baby, and infant skincare management. For more information, please call +65 6251 4090 or email parentcraft@thomsonmedical.com

Personalized Consultation on Breastfeeding

We provide consultation on proper breastfeeding techniques and advice on common breastfeeding problems. For more information, please call +65 6251 4090 or email parentcraft@thomsonmedical.com

Infant care Training

This training is especially useful for caregivers (domestic helper and/or grandparents) to better understand basic childcare techniques. Some key topics covered include bottle feeding, sterilization of feeding equipment, safety precautions, and handling of baby. For more information, please call +65 6251 4090 or email parentcraft@thomsonmedical.com

There are many benefits of baby massage. Learn and pick-up tips in our baby massage class. Some key topics covered include step-by-step coaching on massage techniques; creating the right ambience for massage; ways of communicating with your baby during a massage; modifying your massage according to baby's needs; and handling your baby to promote motor development and coordination. To benefit fully, baby should preferably be between 1 - 9 months old.

For more information, please call +65 6251 4090 or email parentcraft@thomsonmedical.com



To continue the tradition of our brand of care and commitment to mothers. **Thomson Confinement Food** - an initiative by Thomson Medical Centre (TMC), provides food and nutrition to recuperating mothers after childbirth direct to their homes.

Developed by our in-house team of experts in nutrition, together with the rich influence of traditional Chinese medicine, our 28-day confinement food recipes are deftly crafted to aid mothers in their journey to recovery during their confinement.

Infused with fresh, carefully selected ingredients and herbs, the menu serves up a modern blend of east meets west, whilst retaining rich traditional tastes of confinement favourites. From flavourful Fish and Papaya Soup, to timeless Braised Pig's Trotters in Black Vinegar and Homemade Chicken Essence with Wine; our gastronomical spread is low in salt and fat - packing a robust flavour, bursting with natural goodness and great nutritional value.

The food, contained in thermal carriers, will be warm when it reaches your doorstep locking in the flavours, and at the same time, maintaining freshness. Our confinement food service provides mothers not only the convenience, but home-style comfort food that is imperative during confinement.

Thomson Confinement Food - Nutritional Goodness Delivered To Your Doorstep. For enquiry or more information, please visit us at ThomsonBaby.com

Thomson ParentCraft Retail Shop located @ #01-06 in Thomson Medical Centre Online Shop @ www.ThomsonBaby.com				
Office Hours	Tel: +65 6350 8848 Monday – Friday : 9am to 5pm Saturday : 9am to 12 noon Sun & Public Holidays : Closed			
After Office Hours	Tel: +65 6250 2222			

Non pork menu is now available!



Thomson Confinement Food

Nutritional Goodness Delivered To Your Doorstep

I need not worry about marketing for ingredients & racking my brains on what to cook, and no washing up of pots and pans. I've never felt so spoilt, and I really enjoyed my time & rested well during this confinement period. Makes me want

-Tasmin, Patient of Thomson Medical Centre

Visit ThomsonBaby.com For Online

Registration

Selebrating Life





28 Day Menu

DAY 1

· Stir Fried Kai Lan with Lean Meat.

- Wolfberries & Ginger
- Stir Fried Pig's Liver with Ginger & Spring Onion
- Chicken & White Fungus Soup
- Stir Fried Spinach with Wolfberries Steamed Egg with Minced Meat
- Fish Soup with Bai He & Yu Zhu

DAY 7 Lunch:

Baked Pumpkin

- · Grilled Salmon with Mirin Sauce
- Pork Ribs with Red Bean Soup
- Stir Fried Shanghai Green with Crispy
- · Stir Fried Pig's Kidney with Lean Meat & Black Fungus
- · Black Chicken with Cordycep Militans

- Stir Fried Pork with Rice Wine & Ginger
- Sheng Yu Fillet with Spinach & Wolfberries Broth
- Stir Fried Snow Peas with Lean Meat &
- Wolfberries Stir Fried Black Pepper Sliced Fish
- with Capsicum Double Boiled Black Chicken and He Shou Wu

DAY 19

- Stir Fried Pumpkin with Wolfberries topped with Honshimeiii Mushroom
- Stir Fried Sliced Fish with
- Mixed Vegetable
- Pork Ribs Soup with Ground Nuts & Red Dates
- Dinner: • Stir Fried Shanghai Green
- Stir Fried Pork with Rice Wine & Ginger
- Chicken & Fish Maw Soup

DAY 25

- Stir Fried Kai Lan with Lean Meat &
- Steamed Threadfin

Basil Leaves

- Pork Ribs with Black Bean Soup
- Stir Fried Asparagus with Fish Maw & Capsicum
- · Steamed Egg with Minced Meat Chicken & White Fungus Soup

- DAY 2
- Stir Fried Broccoli with Fresh Scallop
- Steamed Pork Ribs with Wine & Wolfberries Ginger Paste • Steamed Fish with Lily Flower & Black
- · Black Chicken Soup with Dang Shen, Fungus Chinese Yam & Tong Cao Pork Rib Soup with Ground Nuts &

DAY 9

Lunch:

- & Basil Leaves
- Fish & Papaya Soup

DAY 8 Lunch:

- Stir Fried Sweet Peas with Shredded Pork & Carrot
- Stir Fried Sheng Yu Fillet with Sweet & Sour Sauce Chicken Soup with Chinese Yam.
- Chestnuts & Longan
- Stir Fried Dou Miao with Ginger & Garlic Braised Pork Knuckle with Groundnuts & Pork Ribs with White Fungus Soup
- Black Beans • Fish Soup with Bai He & Yu Zhu

Stir Fried Asparagus with Fish Maw

DAY 14

Cordycep Militans Soup

DAY 13

- Stir Fried Assorted Mushroom
 - Grilled Salmon with Mirin Sauce Double Boiled Sakura Chicken with

& Capsicum

- Stir Fried Chinese Spinach with Silver
- Braised Hong Zao Chicken Double Boiled Pork Ribs Soup with
- Chinese Yam & Red Dates

DAY 20

- Stir Fried Chinese Spinach with Crispy Ginger
 - Grilled Salmon with Capsicum
 - · Spare Ribs Soup with Red Bean Dinner: · Stir Fried French Bean with Shiitake
 - Mushroom
 - · Silver Fish Omelette
 - Black Chicken Ginseng Soup

DAY 26

- Shanghai Green with Ginger · Hong Zao Pork Ribs
- Ginseng Fish Soup
- Stir Fried Sliced Fish with Mixed
- Vegetables
- French Bean Omelette with Shredded
- Double Boiled Chicken Soup with D.O.M

DAY 3

- Stir Fried Snow Peas with Lean Meat &
- Dinner:
- · Stir Fried Baby Kai Lan with Lean Meat Sesame Chicken with Ginger

Stir Fried Assorted Mushroom

Pork Ribs with Black Bean Soup

Steamed Threadfin

- Stir Fried Chayote with Silver Fish · Steamed Threadfin · Black Chicken Soup with Dang Shen.
- Chinese Yam & Tong Cao
- · Spinach with Black Fungus & · Sesame Chicken with Ginger

DAY 15

- Stir Fried Sweet Peas with Scallops &
- Silver Fish Omelette Pig's Trotters in Vinegar
- · Stir Fried Cauliflower with Lean Meat
- & Ginger Steamed Threadfin with Dang Gui &
- Double Boiled Black Chicken Soup with D.O.M

DAY 21

Black Fungus

- · Braised Lotus Root with Red Dates &
- Wolfberries Teriyaki Grilled Fish
- Lemongrass Chicken Soup Dinner:

• Braised Chicken with Chestnuts &

Stir Fried Chinese Spinach with Lean

Steamed Chawanmushi with Fresh

· Double Boiled Sakura Chicken with Cordycep Militans Soup

Scallop & Shiitake Mushroom

- Stir Fried Cauliflower with Lean Meat &
- Wolfberries Fish & Papaya Soup

DAY 27 Lunch:

Dinner:

• Pig's Trotters in Vinegar

Meat & Basil Leaves

- Grilled Pumpkin Wok Fried Nai Bai with Ginger Pan Fried Fish Fillet
 - Terivaki Grilled Fish · Black Chicken Soup with He Shou Wu

DAY 28

- Dinner: Stir Fried Shiitake Mushroom with
- Black Pepper Sauce Stir Fried Pork with Rice Wine & Ginger

Chicken & Fish Maw Soup

DAY 4

- Long Bean Omelette with Shredded
- Stir Fried Sliced Fish with Mixed Vegetables Lemongrass Chicken Soup
- Dinner: · Stir Fried Asparagus with tri-coloured Capsicums
- Baked Herbal Chicken
- Pork Ribs Soup with Dang Shen & Chinese Yam

Lunch:

DAY 10

- · Stir Fried Broccoli with Fresh Scallop · Baked Herbal Chicken
- Fish & Papava Soup
- Stir Fried Long Bean with Lean Meat Steamed Fish with Ginger topped with
- Pork Ribs with Black Bean Soup

Lunch:

DAY 16

- Baked Pumpkin · Steamed Chicken with Lily Flower & Dang Gui
- Fish & Papaya Soup Dinner:
 - Luo Han Vegetable Stewed Pork Ribs with Sea Cucumber
 - & Black Mushroom
 - Ginseng Chicken Soup with Glutinous Rice Braised Pork Ribs with Chestnuts &

- Stir Fried Chayote with Silver Fish
- Braised Sea Cucumber with Chicken

DAY 22

- Fish Soup with Bai He & Yu Zhu Stir Fried Dou Miao with Ginger
- · Steamed Threadfin with Dang Gui & Black Fungus

DAY 17

Fungus

Chinese Yam

DAY 5

Scallops

Cordycep Flower

Shredded Ginger

DAY 11

Lunch:

· Homemade Beancurd with Fresh

Pork Ribs with Lotus Root Soup

Stir Fried Chinese Spinach with Silve

Stir Fried Chinese Spinach with Crispy

Double Boiled Chicken Ginseng Soup

· Stir Fried Baby Kai Lan with Scallops

• Spare Ribs Soup with Dang Gui &

· Steamed Fish with Lilv Flower & Black

· Pan Fried Fish Fillet topped with

Chicken & Fish Maw Soup

Pan Fried Mirin Pork Chop

· Steamed Chicken with Black Fungus

- · Stir Fried Kai Lan with Lean Meat & Basil Leaves · Steamed Chicken with Black Fungus
- & Cordycep Flower · Double Boiled Spare Ribs Soup with
- Black Beans • Stir Fried Snow Peas with Lean Meat & Homemade Beancurd with Fresh Scallop
- Wolfberries · Black Chicken Soup with Dang Shen, Chinese Yam & Tong Cao

DAY 23

- Marrow Green with Vermicelli
- Hong Zao Fish · Ginseng Chicken Soup with Glutinous
- Dinner: Stir Fried Broccoli with Fresh

· Pig's Tail with Eucommia Bark Soup

Wolfberries

DAY 18

DAY 6

Mushroom

DAY 12

Lunch:

Luo Han Vegetable

• Fish & Papaya Soup

Stir Fried Broccoli with Fresh Abalone

Steamed Chicken with Ginger Paste

• Pig's Stomach with Pork Ribs Soup

• Braised Pork with Black Fungus

Marrow Green with Vermicelli

· Wok Fried Nai Bai with Ginger

Wok Fried Nai Bai with Ginger

· Steamed Sakura Chicken with Rice

• Fish Soup with Bai He & Gingko Nuts

Black Mushroom

Fish & Papaya Soup

· Grilled Honey Black Pepper Chicken

Pig's Stomach with Pork Ribs Soup

• Braised Chicken with Sea Cucumber &

• Double Boiled Chicken Soup with Yomeishu

DAY 24

- Rice
- Abalone Mushroom • Pork Ribs Soup with Lotus Root & Walnut • Sesame Chicken with Ginger

Pan Fried Mirin Pork Chop

- Stir Fried Spinach with Wolfberries
- Teriyaki Chicken · Pork Ribs Soup with Ground Nuts, Chinese Yam & Red Dates
- Dinner: • Luo Han Vegetable
- · Grilled Salmon with Mirin Sauce Double Boiled Black Chicken Soup with Dang Gui & Chinese Yam

- The commencement of your order may not coincide with Day 1 of the menu. and is dependant on menu rotation. • The menu may vary subject to unforeseen seasonal demands for ingredients.
- All meals comes with Longan Tea and Fragrant White Rice.

Thomson Confinement Food (Terms and Conditions)

I hereby accept and agree to abide by the terms and conditions below:

- 1. To activate your home delivery service, please call 6350 8848 (Mon Fri: 9am to 5pm. Sat: 9am to 12noon, except Sun & Public Holidays), or activate online at www.ThomsonBaby.com. Advance notice of two (2) working days is required.
- 2. Delivery Time: Lunch between 11.00am to 2.00pm and Dinner between 4.30pm to 7.30pm. Customer accepts that traffic conditions or unforeseen circumstances may delay deliveries.
- 3. Postponement of meals will not be entertained unless it is due to medical reasons. In such cases, postponement is allowed for a maximum of 2 days, and it must be supported by a doctor's letter.
- 4. There will be no delivery on Christmas Day, New Year Day and 1st & 2nd Day of Chinese
- 5. All our confinement meals are freshly cooked daily and is best consumed within the time stipulated on the delivery bag.
- 6. One set of Tiffin consisting of 4 containers and 1 thermos in a bag will be on loan to customers daily for exchange during the delivery period. Customer is responsible for the cleanliness, lost and damage of this Tiffin set. Microwavable containers will be used for the last delivery.
- 7. Full payment is required upon confirmation of order.

without prior notice.

Signature:

- 8. All prices are inclusive of delivery charges and GST. Island-wide delivery is available. 9. Payment made is non-refundable unless a written cancellation notice is received at least two (2) working days in advance. Any refunds due will be pro-rated.
- 10. A termination fee of 20% of the purchased price will apply for all cancellations.
- 11. All menu items are subject to change without prior notice due to seasonality which is beyond our control.
- 12. The Management shall not be liable for any special or consequential damages that may result from the use of Thomson Confinement Food services.

13. The Management reserves the right to amend the prices, and the terms and conditions

Date:

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