

教職員工交誼廳 內用菜單

Faculty & Staff Lounge, Dine-In Menu

June 29-July 2, 2026

Date		菜單名稱 Menu		
6/29 Mon.	午餐 Lunch	主菜 main course	三杯豬肉絲	Three-Cup Shredded Pork
		副菜 Side dishes	大黃瓜燴三鮮	Braised Cucumber with Three Delicacies
			玉米炒蛋	Fried eggs with corn
			青菜	Greens
	冬瓜湯	Winter melon soup		
	晚餐 Dinner	主菜 main course	蔥喜油雞	Scallion Oil Chicken
		副菜 Side dishes	榨菜肉末	Minced pork with pickled mustard greens
			紅燒豆包	Braised tofu skin rolls
青菜			Greens	
冬瓜湯	Winter melon soup			
6/30 Tue.	午餐 Lunch	主菜 main course	香滷雞腿	Soy-braised chicken leg
		副菜 Side dishes	三杯杏鮑菇	Three Cup King Oyster Mushroom
			蔥燒油豆腐	Braised tofu with scallions
			青菜	Greens
	白蘿蔔湯	White Radish Soup		
	晚餐 Dinner	主菜 main course	香煎豬排	Fried pork steak
		副菜 Side dishes	紅燒豆包	Braised tofu skin rolls
			醬油炒蛋	Soy sauce scrambled eggs
青菜			Greens	
白蘿蔔湯	White Radish Soup			

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Date		菜單名稱 Menu		
7/1 Wed.	午餐 Lunch	主菜 main course	咖喱雞肉	Curry Chicken
		副菜 Side dishes	紅燒豆長	Braised tofu rolls
			什錦玉米	Corn Assorted Vegetables
			青菜	Greens
	日式昆布湯		Kombu Dashi	
	晚餐 Dinner	主菜 main course	香煎腿排	Pan-fried chicken thigh
		副菜 Side dishes	紅燒豆干	Braised dried tofu in soy sauce
			白菜滷	Braised Chinese cabbage
青菜			Greens	
日式昆布湯	Kombu Dashi			
7/2 Thu.	午餐 Lunch	主菜 main course	香滷豬排	Braised Pork Chop
		副菜 Side dishes	炒四絲	Stir-fried Four Shreds
			三杯素腰花	Three-Cup Vegan Konjac
			青菜	Greens
	海帶芽蛋花湯		Sea weed and egg soup	
	晚餐 Dinner	主菜 main course	打拋豬肉	Stir-fried minced pork with Thai basil
		副菜 Side dishes	雙菇燴芹菜	Braised Mushrooms with Celery
			毛豆仁火腿	Ham with shelled edamame
青菜			Greens	
海帶芽蛋花湯	Sea weed and egg soup			
7/3 Fri.	午餐 Lunch	停止供應 Stop Serving		
	晚餐 Dinner			