

教職員工交誼廳 內用菜單

Faculty & Staff Lounge, Dine-In Menu

July 6-July 9, 2026

Date		菜單名稱 Menu		
7/6 Mon.	午餐 Lunch	主菜 main course	泡菜豬肉	Stir-fried Pork with Kimchi
		副菜 Side dishes	榨菜肉絲	Minced pork with pickled mustard greens
			玉米炒蛋	Fried eggs with corn
			青菜	Greens
	大黃瓜肉羹湯		Chinese cucumber pork thick soup	
	晚餐 Dinner	主菜 main course	蔥薑油雞	Scallion Ginger Oil Chicken
		副菜 Side dishes	雙菇燴芹菜	Braised Mushrooms with Celery
			紅燒豆包	Braised tofu skin rolls
青菜			Greens	
大黃瓜肉羹湯	Chinese cucumber pork thick soup			
7/7 Tue.	午餐 Lunch	主菜 main course	香滷雞腿	Soy-braised chicken leg
		副菜 Side dishes	大黃瓜燴三鮮	Braised Chinese cucumber with three delicacies
			醬燒杏鮑菇	Braised King Oyster Mushroom
			青菜	Greens
	味噌湯		Miso soup	
	晚餐 Dinner	主菜 main course	香煎豬排	Fried pork steak
		副菜 Side dishes	紅燒芋塊	Braised Taro Chunks
			洋蔥炒蛋	Fried eggs with onion
青菜			Greens	
味噌湯	Miso soup			

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7/8 Wed.	午餐 Lunch	主菜 main course	獅子頭	Meat ball
		副菜 Side dishes	豆干	bean curd
			沙茶素腰花	Vegetarian kidney slices with satay sauce
			青菜	Greens
	冬瓜湯	Winter melon soup		
	晚餐 Dinner	主菜 main course	香煎腿排	Pan-fried chicken thigh
		副菜 Side dishes	絲瓜枸杞	Loofah with medlar
			什錦玉米	Corn Assorted Vegetables
青菜			Greens	
冬瓜湯	Winter melon soup			
7/9 Thu.	午餐 Lunch	主菜 main course	香滷豬排	Braised Pork Chop
		副菜 Side dishes	白蘿蔔麵輪	Braised Daikon and Wheat Gluten Puffs
			小黃瓜燴三鮮	Stir-Fried Three Treasures with Cucumber
			青菜	Greens
	海帶芽豆腐湯	Seaweed and Tofu Soup		
	晚餐 Dinner	主菜 main course	黑胡椒豬柳	Black Pepper Pork Tenderloin
		副菜 Side dishes	開陽白菜	Chinese leaves with dried shrimp
			花生麵筋	Peanuts and gluten
青菜			Greens	
海帶芽豆腐湯	Seaweed and Tofu Soup			
7/10 Fri.	午餐 Lunch	停止供應 Stop Serving		
	晚餐 Dinner			