

教職員工交誼廳 內用菜單

Faculty & Staff Lounge, Dine-In Menu

August 3-August 7 , 2026

Date		菜單名稱 Menu		
8/3 Mon.	午餐 Lunch	主菜 main course	泡菜豬柳	Kimchi and Pork Stir-Fry
		副菜 Side dishes	番茄炒蛋	Fried eggs with tomato
			榨菜素肉絲	Stir-fried Zha Cai with Vegetarian Shredded Pork
			青菜	Greens
			白蘿蔔湯	White Radish Soup
	晚餐 Dinner	主菜 main course	蔥薑油雞	Scallion Ginger Oil Chicken
		副菜 Side dishes	紅燒豆包	Braised tofu skin rolls
			大黃瓜燴三鮮	Braised Cucumber with Three Delicacies
			青菜	Greens
			白蘿蔔湯	White Radish Soup
8/4 Tue.	午餐 Lunch	主菜 main course	香滷雞腿	Soy-braised chicken leg
		副菜 Side dishes	蔥爆油豆腐	Stir-fried Fried Tofu with Scallions
			大黃瓜燴雙菇	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	絲瓜枸杞	Stir-fried Luffa with Goji Berries
			洋蔥炒蛋	Fried eggs with onion
			青菜	Greens
			味噌湯	Miso Soup

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8/5 Wed.	午餐 Lunch	主菜 main course	咖喱雞燴	Braised Chicken in Curry Sauce
		副菜 Side dishes	醬燒杏鮑菇	Braised King Oyster Mushroom
			什錦玉米	corn-based mixed vegetables
			青菜	Greens
			日式昆布湯	Japanese kombu broth
	晚餐 Dinner	主菜 main course	蔥爆豬柳	Stir-fried pork strips with scallions
		副菜 Side dishes	紅燒冬瓜	Stewed white ground
			小黃瓜燴三鮮	Stir-Fried Three Treasures with Cucumber
			青菜	Greens
			日式昆布湯	Japanese kombu broth
8/6 Thu.	午餐 Lunch	主菜 main course	三杯豬柳	Stir-Fried Pork Tenderloin in Three-Cup Sauce
		副菜 Side dishes	螞蟻上樹	Stir-fried Vermicelli with Minced Pork
			炒蘿蔔蛋	Stir-fried eggs with carrots
			青菜	Greens
			冬瓜湯	Winter melon soup
	晚餐 Dinner	主菜 main course	香煎腿排	Taiwanese popcorn chicken
		副菜 Side dishes	紅燒豆長	Braised tofu rolls
			煎荷包蛋	Fried egg
			青菜	Greens
			冬瓜湯	Winter melon soup
8/7 Fri.	午餐 Lunch	停止供應 Stop Serving		
	晚餐 Dinner			