

教職員工交誼廳 內用菜單

Faculty & Staff Lounge, Dine-In Menu

August 31-September 4 , 2026

Date		菜單名稱 Menu		
8/31 Mon.	午餐 Lunch	主菜 main course	三杯豬柳	Stir-Fried Pork Tenderloin in Three-Cup Sauce
		副菜 Side dishes	大黃瓜燴三鮮	Braised Cucumber with Three Delicacies
			什錦玉米	corn-based mixed vegetables
			青菜	Greens
			冬瓜湯	Winter melon soup
	晚餐 Dinner	主菜 main course	香煎雞排	Pan-fried chicken cutlet
		副菜 Side dishes	榨菜肉絲	Shredded Pork with Pickled Mustard
			紅燒豆包	Braised tofu skin rolls
			青菜	Greens
			冬瓜湯	Winter melon soup
9/1 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 Mushrooms
			滷豆干	Braised dried tofu
			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	紅燒冬瓜	Stewed white ground
			炒蛋	scrambled eggs
			青菜	Greens
			白蘿蔔湯	White Radish Soup

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Date		菜單名稱 Menu		
9/2 Wed.	午餐 Lunch	主菜 main course	香滷豬排	Braised Pork Chop
		副菜 Side dishes	紅燒豆包	Braised tofu skin rolls
			毛豆肉末	Stir-fried Edamame with Minced Pork
			青菜	Greens
			日式昆布湯	Japanese kombu broth
	晚餐 Dinner	主菜 main course	三杯豬柳	Stir-Fried Pork Tenderloin in Three-Cup Sauce
		副菜 Side dishes	白菜滷	Braised Chinese cabbage
			紅燒芋塊	Braised Taro Chunks
			青菜	Greens
			日式昆布湯	Japanese kombu broth
9/3 Thu.	午餐 Lunch	主菜 main course	獅子頭	Meat ball
		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	蔥爆豬柳	Stir-fried pork strips with scallions
		副菜 Side dishes	雙菇燴芹菜	Braised Mushrooms with Celery
			玉米炒蛋	Fried eggs with corn
			青菜	Greens
			海帶芽蛋花湯	Sea weed and egg soup
9/4 Fri.	午餐 Lunch	主菜 main course	香煎豬排	Fried pork steak
		副菜 Side dishes	蔥爆油豆腐	Stir-fried Fried Tofu with Scallions
			榨菜肉絲	Shredded Pork with Pickled Mustard
			青菜	Greens
			味噌湯	Seaweed Miso Soup
	晚餐 Dinner	停止供應 Stop Serving		