

教職員工交誼廳 內用菜單

Faculty & Staff Lounge, Dine-In Menu

October 5 - October 9, 2026

Date		菜單名稱 Menu		
10/05 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
			玉米炒蛋	Fried eggs with corn
			紅燒土豆	Braised Potatoes in Soy Sauce
			青菜	Greens
			冬瓜湯	Winter melon soup
	晚餐 Dinner	主菜 main course	香煎豬排	Fried pork steak
		副菜 Side dishes	榨菜素肉絲	Stir-fried Zha Cai with Vegetarian Shredded Pork
			紅燒豆包	Braised tofu skin rolls
			青菜	Greens
10/06 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
			醬燒油豆腐	Braised Fried Tofu
			胡瓜香菇	Stir-fried cucumber with shiitake mushrooms
			青菜	Greens
			白蘿蔔湯	White Radish Soup
	晚餐 Dinner	主菜 main course	蒜苗肉絲	Stir-fried Shredded Pork with Garlic Sprouts
		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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10/07 Wed.	午餐 Lunch	主菜 main course	獅子頭	Braised pork ball
		副菜 Side dishes	紅燒豆腸	Braised soybean rolls
			醃瓜素肉絲	Stir-fried Vegan Shredded Pork with Pickled Melon
			什錦玉米	corn-based mixed vegetables
			青菜	Greens
			味噌湯	Miso soup
	晚餐 Dinner	主菜 main course	香煎雞腿排	Pan-fried chicken thigh
		副菜 Side dishes	醬燒素雞片	Braised Vegetarian Chicken Slices in Soy Sauce
			蒸蛋	Steamed egg
			木耳黃瓜	Black Fungus and Cucumber Salad
			青菜	Greens
			味噌湯	Miso soup
10/08 Thu.	午餐 Lunch	主菜 main course	香滷豬排	Braised Pork Chop
		副菜 Side dishes	拌炒四絲	Stir-fried Four Shreds
			三杯素腰花	Three-Cup Vegan Konjac
			小黃瓜燴三鮮	Stir-Fried Three Treasures with Cucumber
			海帶芽豆腐湯	Seaweed tofu soup
	晚餐 Dinner	主菜 main course	打拋豬肉絲	Stir-fried minced pork with Thai basil
		副菜 Side dishes	和風白玉	Japanese-style Braised Daikon, Carrots and Shiitake Mushrooms
			毛豆仁素火腿	Green Soybean and Vegetarian Ham
			香菇麵筋	Shiitake Mushroom Wheat Gluten
			青菜	Greens
			海帶芽豆腐湯	Seaweed tofu soup
10/09 Fri.	午餐 Lunch	停止供應 Stop Serving		
	晚餐 Dinner	停止供應 Stop Serving		