

Experimental Chinese School - Fall Festival Sample Menu

北維州實驗中文學校- 秋季聯歡菜單樣本

主食	Main	小點	Appetizer	甜點	Dessert
彰化肉圓	Changhua Meatballs	涼拌小點	hors d'oeuvre	芝麻球	Sesame Ball
碗粿	Salty Rice Pudding	滷味(豆干/海帶)	Braised Beancurd/Seaweed	芋圓仔	Taro Ball
筒仔米糕	Bamboo Tube Sticky Rice	雞翅(烤/滷)	Chicken Wings	奶酪	Panna Cotta
腐皮壽司	Beancurd Sushi	茶葉蛋*	Tea Egg*	蛋塔	Egg Tart
饅頭/包子	Steamed Bun	牛肉和雞肉串	Beef & Chicken Skewers	杯子蛋糕	Cup Cake
蔥花捲	Chopped Green Onion Roll	春捲	Spring Roll	西式糕點	Pastry
餡餅	Chinese Pan-fried Bun	炸餛飩	Fried Wonton	仙草*	Black Jello*
西式麵包	Bread/Baked Bun	芋頭糕	Taro Cake	豆花	Soy Custard
烤年糕	Baked Rice Cake	蘿蔔糕	Raddish Cake	檸檬愛玉*	Lemon Jelly*
三角肉燥飯團	Triangle Ground-pork Rice Ball	酸辣湯	Hot & Sour Soup	杏仁豆腐*	Almond Jelly*
鍋貼/水餃	Dumpling/Pot Sticker	黑輪(湯)	Tempura (soup)	果凍*	Jello*
皮蛋瘦肉粥	1000-year Egg and Meat Porridge	蘿蔔貢丸湯	Radish Meat Ball Soup	桂圓糯米粥	Logan Glutinous Rice Porridge
油飯	Sticky Rice	魚丸湯	Fish Ball Soup	紅豆湯	Red Bean Soup
滷肉飯	Braised-Pork Rice	燙青菜	Blanched Veggie	酒釀湯圓	Fermented Glutinous Rice Dumpling
肉燥飯	Ground-pork Rice	水果拼盤	Fruit Platter	(芋頭) 西米露*	(Taro) Tapioca*
炒飯	Fried Rice			剉冰	Shaved Ice
牛肉麵	Beef noodle soup	主食	Main	飲料	Drink
米粉湯	Rice Noodle Soup	炒米粉	Stir-fry Rice Noodles	豆漿/米漿	Homemade Soybean Milk
米台目(湯/涼拌)	Short Rice Noodles (soup)	炒麵	Stir-fry Noodles	冬瓜茶*	Wintermelon Tea*
擔仔麵	Tann-ah Noodles	醉醬麵	Taiwanese Spaghetti	紅茶/奶茶*	Black/Milk Tea*
肉羹	Pork Thick Soup	涼麵	Chilled Noodles	珍珠奶茶	Bubble Tea
魷魚羹	Squid Thick Soup			茗茶/花茶*	Flower Tea*
麵線(大腸, 蚵仔)	Chinese Anglehair Noodles			檸檬汁	Homemade Lemonade

請準備20-25 人份, 打 * 請準備40-50 人份.

Please prepare 20-25 Servings. Items with *: please prepare 40-50 servings.

服務點數- 兩點.

Service Point- 2 Points.