

爲了提供您最好的餐飲品質，華航特地禮聘林容萱小姐爲本公司行政總主廚。林主廚曾任職『台北君悅飯店』、『紐約米其林餐廳-Per Se』、『紐約米其林餐廳- Le Bernardin』及『西班牙米其林餐廳』等國外頂級大餐廳多年，精心爲華航的貴賓設計出精緻典雅的季節性佳餚。

林主廚精研各式料理十多年，曾在澳洲墨爾本皇家技術學院主修餐飲旅館管理，亦在紐約法國烹飪學院、美國品酒協會、西班牙跨國研習廚藝，並與多位法國米其林三星主廚合作，及曾經參加紐約法國烹飪比賽拿下第一名。其風格兼具創新、多樣化與時尚感，並能融合中西廚藝的洗鍊，充分利用季節性食材製作餐點並與酒做搭配。

華航秉持嚴選食材之精神，並在時尚與健康的前提下，引用飲食文化趨勢設計『東西匯粹』- 結合東方與西式餐點的精髓。並以應景食材爲輔，提供款款風情佳餚的空中美饌於各航線上。



敬請各位華航貴賓盡情享用

中華航空公司

Bon Appetit!

In order to provide the best meal quality, Miss Sara Lin has joined China Airlines as our Executive Chef. In her past experience, She has been the "Chef de Cuisine" of Grand Hyatt Taipei Hotel, several Michelin restaurants in New York City-Per Se, Le Bernardin and in Barcelona, Spain. She elaborately designs delicate and elegant cuisines with seasonal ingredients for our valuable customers.

Executive Chef Lin has indulged in various cuisines for over 15 years. She has been trained in various gourmet culinary skills in Royal Melbourne Institute of Technology in Melbourne, Australia, French Culinary Institute and American Sommelier Association in New York. Moreover, she cooperated with several "Three Michelin Star Chefs" and also was awarded the best project of French Culinary in 2004. She is full of creative ideas with culinary fashion trend. Miss Lin combines Western with Eastern cooking skills and fully uses fresh seasonal ingredients for the menu with various wines to complement the best meals.

China Airlines is introducing the worldwide trend of "East meets West" meal theme for the fine ingredients based on high criteria of fashion and health. China Airlines combines Asian and Western gourmet, it is our ultimate goal to present these fabulous meals for our valuable customers.

Bon Appetit!

China Airlines

宮崎－台北

華風洋食匯粹

前菜

紐奧良雞肉、水蜜桃、綜合沙拉佐芒果優格醬

主菜

紹興雞

佐時蔬及十穀米飯

或

奶油甜椒燴牛肉

佐南瓜、白花菜及茄醬義式米麵

精選麵包佐奶油

蔓越莓裸麥麵包、拖鞋麵包、義式香草麵包

精選甜點集

和風料理

和風集錦

日式前菜/醋物/田樂煮物

主菜

薑汁豬肉燒

白飯 漬物 味噌湯

和菓子 精選季節鮮果

限於機上裝載空間，若未能滿足閣下的選擇，尚祈見諒。

歡迎使用「預選餐點」服務，預約您的空中美饌。

www.china-airlines.com

宮崎 — 台北

グルメチョイス

アペタイザー

ケジャンチキン、ピーチとレタス、マンゴーヨーグルトドレッシング

メインディッシュ

中華風フライドチキン、紹興酒風味のソイソース

季節の野菜-スナックピース、ベルペッパー、椎茸、五穀米

又は

ビーフシチュー、クリーミーベルペッパーソース

南瓜、スナックピース、カリフラワー、オルゾパスタとトマトソース

パン各種とバター

クランベリー入りライブレッド、シアバタブレッド、

イタリアンハーブブレッド

スイーツと果物の盛り合わせ

和風料理

前菜取り合わせ

八寸/小鉢/煮物

台の物

大豆お生姜油で豚醬肉を煮

御飯 香の物 味噌汁

和菓子 季節の果物

お客様のお選びになられました食事のご希望に添えない場合もございますのでご了承下さい。
オンラインによるお食事の事前予約は、ホームページのE-メニューサービスにて承ります。

www.china-airlines.com

Miyazaki — Taipei

Modern gourmet

Appetizer

cajun chicken, peach, lettuce, mango yogurt dressing

Main course

WOK FRIED CHICKEN WITH CHINESE RICE WINE AND SOY SAUCE

seasonal vegetables- sugar snap peas, bell pepper,
shiitake mushroom, multi grain rice

or

BEEF STEW WITH CREAMY BELL PEPPER SAUCE

pumpkin, sugar snap peas, cauliflower, orzo pasta with tomato sauce

Assorted bread served with butter

cranberry with rye bread, ciabatta bread, italian herb bread

DESSERT PLATTER

Japanese cuisine

Assorted japanese delicacies

Hassun / Kobachi / Nimono

Main course

SOYA BRAISED PORK WITH GINGER SAUCE

steamed rice, pickled vegetables, miso soup

JAPANESE SWEET, FRESH FRUITS OF THE SEASON

please accept our apology if your choice of meal is not available.
you are invited to visit our e-menu to pre-order your meal online at
www.china-airlines.com