

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

# 大阪－台北

## 華風洋食匯粹

### 前菜

海鮮集錦沙拉佐法式油醋

### 主菜

鮑魚雞球佐蔬菜炒飯

或

澳洲碳烤菲力牛排

佐紅蘿蔔、蘆筍、烤杏鮑菇、起士玉米蓉及濃縮紅酒醬

### 精選麵包佐奶油

德國麵包、香料麵包、香蒜麵包

### 精選甜點集

## 和風料理

### 和風集錦

### 和風拼盤

醋漬牛肉、蟹肉佐蔬菜煮

### 主菜

味噌比目魚、南瓜、時蔬

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](http://www.china-airlines.com)

# 大阪 — 台北

## グルメチョイス

### アペタイザー

スモークサーモン・イカ・蟹爪  
グリーンサラダ

### メインディッシュ

マリネチキンのオイスターソース あわび添え  
炒飯、彩野菜

又は

牛フィレ肉の網焼き デミグラスソース  
彩野菜・パルメザンポレンタ添え

### パン各種とバター

ラウゲンロール・フォカッチャ・ガーリックブレッド

スイーツと果物の盛り合わせ

## 和風料理

### 前菜取り合わせ

豆腐田楽・紅鮭麴和え・柚子甘露煮・海老の揚げ物  
牛肉の冷しゃぶ・かに団子と季節野菜の煮物

### 台の物

からすかれいの西京焼  
南瓜、人参、大根、隠元豆、椎茸の煮物  
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り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。

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# Osaka — Taipei

## Modern gourmet

### *Appetizer*

#### ASSORTED SEAFOOD SALAD

smoked salmon, crab claw, grilled squid, lettuce, french dressing

### *Main course*

#### WOK FRIED CHICKEN WITH ABALONE OYSTER SAUCE

sautéed vegetables, fried rice

or

#### GRILLED AUSTRALIAN BEEF TENDERLOIN

sautéed leek and onion, carrot, asparagus,

grilled abalone mushroom

demi-glace sauce

### *Assorted bread served with butter*

laugen roll, focaccia roll, garlic bread

### *DESSERT PLATTER*

## Japanese cuisine

### *Assorted japanese delicacies*

assorted platter

marinated beef, simmered yellow mustard vegetable with crab cake

### *Main course*

#### GRILLED GREENLAND HALIBUT WITH MISO

pumpkin, carrot, french bean, shiitake mushroom

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](http://www.china-airlines.com)