

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

東京(羽田)－台北(松山)

日式精選早餐

小菜三品

日本小松菜 京都山椒魚干、鹽味昆布 櫻花豆腐

主菜

精選味噌燒鯖魚、野蔬蛋捲

紀州漬梅

米飯 或 清粥

味噌湯

精選季節鮮果

西式早餐

優格

主菜

蔬菜烘蛋包

佐早餐菲力小牛排

精選麵包佐奶油及果醬

可頌酥、鳳梨丹麥酥

精選季節鮮果

另備有懷舊醬菜供旅客選用
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

東京(羽田) — 台北(松山)

朝食

小鉢三種

小松菜のお浸し

(京都) ちりめん山椒と塩昆布

桜豆腐

台の物

(瀬戸内) 鯖の味噌柚庵焼き

ぜんまい入り厚焼き

(紀州) 南高梅

お粥 又は 御飯

味噌汁

季節の新鮮果物

アメリカンブレイクファースト

プレーンヨーグルト

メインディッシュ

ベジタブルオムレットとブレイクファーストステーキ

パン各種 バターとジャム

クロワッサン、パイナップルデニッシュ

季節の新鮮果物

伝統的な台湾のおかずのリクエストも承ります

産地にこだわったヘルシー和風御膳

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。

www.china-airlines.com

Tokyo (Haneda) — Taipei(Sungshan)

Japanese breakfast

Selection of japanese delicacy

komatsuna vegetables
kyoto chirimen and salted kelp
sakura tofu

Main course

GRILLED SPANISH MACKERAL
mountain vegetable egg cake
kisyu nankobai pickled plum
congee or steamed rice
miso soup

FRESH FRUITS OF THE SEASON

Western cuisine

YOGURT

Main course

VEGETABLE OMELET
beef fillet steak, hash browns, steamed vegetables

Assorted bread served with butter and jam

croissant, pineapple danish

FRESH FRUITS OF THE SEASON

traditional taiwanese side dishes are available upon request
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