

Typical Taiwanese Brunch Menu

Translated into Pinyin, with English descriptions

01. 海帶絲 hǎi dài sī Seaweed Salad in Garlic Sauce
02. 滷牛肉 lǔ niú ròu Five Spice Flavored Beef
03. 素卷 sù juǎn Bean Curd Skin Roll
04. 鹽水鴨 yán shuǐ yā Salt-Watered Duck
05. 紅油耳絲 hóng yóu ěr sī Pig Ear Salad in Hot Sauce
06. 紅油肚丁 hóng yóu dù dīng Pig Tripe Salad in Hot Sauce
07. 麻辣牛筋 má là niú jīn Cattle Tendon in Hot Sauce
08. 麻辣牛肚絲 má là niú dù sī Shredded Beef Tripe in Hot Sauce
09. 干絲 gan sī Soy Bean Noodle Salad
10. 粉蒸雙味 fěn zhēng shuāng wèi Steamed Spiced Spare Ribs & Chitterlings
11. 粉蒸排骨 fěn zhēng pái gǔ Steamed Spiced Spare Ribs
12. 粉蒸肥腸 fěn zhēng féi cháng Steamed Spiced Chitterlings
13. 炸大腸 zhá dà cháng Fried Chitterlings
14. 素包 sù bāo Steamed Vegetable Bun.
15. 豆沙包 dòu shā bāo Steamed Red Bean Bun
16. 生煎包 shēng jiān bāo Pan Fried Pork Bun
17. 小籠包 xiǎo lóng bāo Steamed Small Pork Bun
18. 鹹豆漿 xián dòu jiāng Salty Soy Bean Milk
19. 甜豆漿 tián dòu jiāng Sweet Soy Bean Milk
20. 油條 yóu tiáo Chinese Fried Dough

21. 燒餅 shāo bing Crispy Sesame Pan Cake
22. 豆花 dòu huā Tofu Jelly in Light Syrup
23. 韭菜盒子 jiǔ cài hé zi Pan Fried Chive Pie
24. 蔥油餅 cōng yóu bǐng Pan Fried Scallion Pancake
25. 鍋貼 guō tiē Pan Fried Peking Ravioli
26. 紅油抄手 hóng yóu chāo shǒu Boiled Dumpling in Hot Sauce
27. 素蒸餃 sù zhēng jiǎo Steamed Vegetable Ravioli
28. 水餃 shuǐ jiǎo Boiled Pork Dumpling
29. 牛肉夾餅 niú ròu jiā bǐng Five Spice Beef in Crispy Sesame Pancake-
30. 台式粽子 tái shì zòng zi Steamed Taiwanese Sweet Rice in Bamboo Leaves
31. 八寶芋泥 ba bǎo yù ní Steamed Sweet Taro Paste with 8 Delights
32. 蘿蔔糕 luó bo gāo Pan Fried Turnip Cake.
33. 雞卷 jī juǎn Fried Pork Roll in Soy Bean Skin
34. 油飯 yóu fàn Steamed Fried Sweet Rice with Pork & Shrimp
35. 脆皮雞飯 cuì pí jī fàn Fried Crispy Chicken on Rice
36. 滷肉飯 lǔ ròu fàn Stewed Minced Pork on Rice
37. 雞排飯 jī pái fàn Fried Chicken Cutlet on Rice
38. 排骨飯 pái gǔ fàn Fried Pork Chop on Rice
39. 台式炒麵 tái shì chǎo miàn Taiwanese Fried Noodle
40. 炸醬麵 zhá jiàng miàn Noodle with Meat in Beijing Sauce
41. 台式米粉 tái shì mǐ fěn Stir-fried Taiwanese Rice Vermicelli
42. 切仔麵 qiē zǐ miàn Taiwanese Noodle Soup or Rice Vermicelli
43. 魷魚羹 yóu yú gēng Taiwanese Calamari Soup.

- 44.排骨湯麵 pái gǔ tāng miàn Fried Pork Chop in Noodle Soup
- 45.雪菜肉絲麵 xuě cài ròu sī miàn Shredded Pork and Vegetable Noodle Soup
- 46.牛肉麵 niú ròu miàn Beef Noodle Soup
- 47.海鮮湯麵 hǎi xiān tāng miàn Seafood Noodle Soup
- 48.榨菜肉絲麵 zhà cài ròu sī miàn Shredded Pork and Mustard Noodle Soup
- 49.大腸麵線 dà cháng miàn xiàn Taiwanese Chitterling Vermicelli Soup
- 50.沙茶牛肉炒麵 shā chá niú ròu chǎo miàn Fried Beef Noodle in Sa- Cha Sauce
- 51.炒年糕 chǎo nián gāo Stir-Fried Sliced Rice Cake
- 52.割包 gē bāo Steamed Taiwanese Bun with Pork and Pickle
- 53.糯米大腸 nuò mǐ dà cháng Salty Glutinous Rice Sausage
- 54.三寶飯 sān bǎo fàn Crispy Chicken, Salted Water Duck & Stewed Layered Pork
- 55.芋頭千層糕 yù tóu qiān céng gāo Steamed Taro layered Bun
- 56.鹹湯圓 xián tāng yuán Salty Glutinous Rice Ball with Meat
- 57.皮蛋豆腐 pí dàn dòu fu Preserved Duck Egg with Tofu
- 58.梅干菜肉包 méi gān cài ròu bāo Steamed Preserved Mustard with Pork Bun
- 59.銀絲卷 yín sī juǎn Steamed layered String Bun
- 60.炸銀絲卷 zhá yín sī juǎn Fried Steamed layered String Bun
- 61.涼麵 liáng miàn Sesame Flavored Cold Noodles with Vegetables