

Kaohsiung Second Prison Menu (April 27 – May 3, 2026)

Date	Breakfast	Lunch	Dinner
4/27 (Mon)	Vegetable Savory Porridge, Fermented Tofu, Gluten with Peanuts	Steamed Fresh Fish, Double Pepper Diced Chicken, Seasonal Vegetables, Winter Melon Tea	Braised Diced Pork with Tofu, Seasonal Vegetable & Fish Thick Soup, Vegetable Soup (Veg)
4/28 (Tue)	Soy Milk, Mantou (Steamed Bun) with Peanut Butter	Diced Chicken with Four-Color Vegetables, Stir-fried Vegetables with Dried Tofu, Tea	Stir-fried Sliced Meat with Vegetables, Assorted Braised Dishes (Lu Wei), Hot and Sour Soup
4/29 (Wed)	Milk Tea, Milk Toast with Chocolate Spread	Minced Pork Noodles, Seasonal Vegetables, Tea	Braised Chicken Fillet, Seasonal Vegetables with Fried Tofu Skin, Vegetable Soup (Veg), Birthday Special: Chicken Drumstick Misua
4/30 (Thu)	Black Tea, Meat Bun	Black Pepper Pork, Braised Chicken Drumstick, Seasonal Vegetables, Sweet Soup	Minced Pork with Fried Tofu, Seasonal Vegetable & Fish Balls, Mushroom Chicken Soup
5/1 (Fri)	Green Milk Tea, Brown Sugar Mantou	Sweet and Sour Diced Chicken, Seasonal Vegetables, Sweet Soup	Assorted Mixed Grain Rice (Hui Fan), Stir-fried Dried Tofu with Vegetables, Daylily Soup (Veg)
5/2 (Sat)	Soy Milk, Meat Bun	Stir-fried Shredded Meat with Sauce, Seasonal Vegetables, Sweet Soup	Braised Diced Chicken with Vegetables, Braised Pig's Blood Cake, Assorted Pot-Cooked Soup
5/3 (Sun)	Rice Milk, Taro Paste Bun	Tomato Scrambled Eggs, Ants Climbing a Tree (Cellophane Noodles with Minced Meat), Fruit Juice	Vegetable & Meat Hot Pot, Scallion Stir-fried Cuttlefish Balls, Pork Rib Soup

Vegetarian Menu

Date	Breakfast	Lunch	Dinner
4/27 (Mon)	White Porridge, Fermented Tofu, Gluten with Peanuts	Seasonal Vegetables, Tofu Skin, Vegetarian Mutton	Seasonal Vegetables, Vegetarian Chicken, Tofu
4/28 (Tue)	Soy Milk, Mantou with Peanut Butter	Oyster Mushrooms, Seasonal Vegetables, Four-Color Vegetables	Dried Tofu Slices, Seasonal Vegetables, Vegetarian Ham
4/29 (Wed)	Milk Tea, Milk Toast with Chocolate Spread	Fried Tofu, Seasonal Vegetables, Enoki Mushrooms	Abalone Mushrooms, Tofu Skin, Vegetarian "Bean Chicken"
4/30 (Thu)	Black Tea, Vegetable Bun	Oyster Mushrooms, Seasonal Vegetables, Vegetarian Mutton	Dried Tofu Slices, Seasonal Vegetables, Abalone Mushrooms
5/1 (Fri)	Green Milk Tea, Brown Sugar Mantou	Fried Tofu, Seasonal Vegetables, Gluten Rings	King Oyster Mushrooms, Seasonal Vegetables, Tofu Skin
5/2 (Sat)	Soy Milk, Vegetable Bun	Mushrooms, Fried Tofu Skin, Gluten Rings	Dried Tofu Slices, Seasonal Vegetables, Enoki Mushrooms
5/3 (Sun)	Rice Milk, Taro Paste Bun	King Oyster Mushrooms, Vegetarian Ham, Vegetarian Mutton	Diced Dried Tofu, Four-Color Vegetables, Seasonal Vegetables

Islamic (Halal-Compliant) Menu

Date	Breakfast	Lunch	Dinner
4/27 (Mon)	White Porridge, Fermented Tofu, Gluten with Peanuts	Steamed Fresh Fish, Double Pepper Diced Chicken, Seasonal Vegetables, Winter Melon Tea	Seasonal Vegetable & Fish Thick Soup, Tuna, Vegetable Soup (Veg)
4/28 (Tue)	Soy Milk, Mantou with Peanut Butter	Diced Chicken with Four-Color Vegetables, Stir-fried Dried Tofu, Tea, Tuna	Eel, Braised Diced Chicken, Seasonal Vegetables
4/29 (Wed)	Milk Tea, Milk Toast with Chocolate Spread	Seasonal Vegetables, Tea	Braised Chicken Fillet, Vegetarian "Bean Chicken," Vegetable Soup
4/30 (Thu)	Black Tea, Vegetable Bun	Braised Chicken Drumstick, Seasonal Vegetables, Sweet Soup	Mackerel, Seasonal Vegetable & Fish Balls, Mushroom Chicken Soup
5/1 (Fri)	Green Milk Tea, Brown Sugar Mantou	Sweet and Sour Diced Chicken, Seasonal Vegetables, Sweet Soup	Eel, Stir-fried Dried Tofu with Vegetables, Daylily Soup (Veg)
5/2 (Sat)	Soy Milk, Vegetable Bun	Fried Tofu Skin, Braised Diced Chicken, Sweet Soup	Braised Diced Chicken with Vegetables, Tuna
5/3 (Sun)	Rice Milk, Taro Paste Bun	Tomato Scrambled Eggs, Vegetarian Mutton, Fruit Juice	Dried Tofu, Eel, Scallion Stir-fried Cuttlefish Balls, Seasonal Vegetables