

Kaohsiung Second Prison Menu – May 2026, Dates: May 18 to May 24

Date	Breakfast	Lunch	Dinner
5/18 (Mon)	Corn congee, pickled cucumber	Soy-braised chicken, seasonal vegetables, tea	Braised hot pot ingredients, sautéed sliced meat with seasonal vegetables, vegetable & vegetarian meat soup (Veg)
5/19 (Tue)	Soy milk, meat bun	Diced chicken with dual peppers, stir-fried minced meat with dried tofu and pickled greens, sweet soup	Wontons in chili oil, braised fish balls with seasonal vegetables, miso soup (Veg)
5/20 (Wed)	Black tea, sesame bun	Minced pork noodles, seasonal vegetables, tea	Braised diced chicken, braised bai-ye tofu with vegetables, vegetable soup with preserved greens (Veg), Birthday chicken leg vermicelli
5/21 (Thu)	Green milk tea, vegetable bun	Braised pork thick soup with seasonal vegetables, soy-braised blood rice cake with seasonal vegetables, sweet soup	Black pepper diced chicken, seasonal vegetables, daylily soup (Veg)
5/22 (Fri)	Soy milk, brown sugar mantou	Braised pork rice, braised seasonal vegetables, tea	Scallion-braised pork, seasonal vegetables, seasonal vegetable & vegetarian ball soup (Veg)
5/23 (Sat)	Milk tea, taro paste bun	Thai-style basil minced pork, scrambled eggs with four-color vegetables, sweet soup	Seasonal vegetables, steamed fresh fish, radish soup with preserved greens (Veg)
5/24 (Sun)	Soy milk, meat bun, tea	Pork with bamboo shoots, seasonal vegetables with dried tofu	Shacha assorted hot pot ingredients, stir-fried squid balls with scallions, seaweed soup (Veg)

Vegetarian Menu

Date	Breakfast	Lunch	Dinner
5/18 (Mon)	Corn congee, pickled cucumber	Seasonal vegetables, four-color vegetables, bean curd skin	Vegetarian oden, seasonal vegetables, bean curd skin, vegetable & vegetarian meat soup
5/19 (Tue)	Soy milk, vegetable bun	Oyster mushrooms, seasonal vegetables, vegetarian ham	Oil tofu (Aburaage), seasonal vegetables, vegetarian mutton, miso soup
5/20 (Wed)	Black tea, sesame bun	Diced dried tofu, seasonal vegetables, enoki mushrooms	Oyster mushrooms, seasonal vegetables, vegetarian chicken cutlet, vegetable soup with preserved greens
5/21 (Thu)	Green milk tea, vegetable bun	Sliced dried tofu, seasonal vegetables, shiitake mushrooms	King oyster mushrooms, vegetarian bean chicken, seasonal vegetables, daylily soup
5/22 (Fri)	Soy milk, brown sugar mantou	Shiitake mushrooms, bean curd skin, seasonal vegetables	Oil tofu, enoki mushrooms, seasonal vegetables, seasonal vegetable & vegetarian ball soup
5/23 (Sat)	Milk tea, taro paste bun	Diced dried tofu, shiitake mushrooms, seasonal vegetables	King oyster mushrooms, seasonal vegetables, gluten rings (dou-lun), radish soup with preserved greens
5/24 (Sun)	Soy milk, vegetable bun	Sliced dried tofu, seasonal vegetables, vegetarian chicken cutlet	Shiitake mushrooms, seasonal vegetables, vegetarian bean chicken, seaweed soup

Halal Menu

Date	Breakfast	Lunch	Dinner
5/18 (Mon)	Corn congee, pickled cucumber	Soy-braised chicken, seasonal vegetables, tea	Tender boiled chicken, vegetarian oden, vegetable & vegetarian meat soup
5/19 (Tue)	Soy milk, vegetable bun	Tuna, sweet soup	Vegetarian mutton, braised fish balls with vegetables, miso soup
5/20 (Wed)	Black tea, sesame bun	Eel, seasonal vegetables, tea	Braised diced chicken, braised bai-ye tofu with vegetables, vegetable soup with preserved greens
5/21 (Thu)	Green milk tea, vegetable bun	Tender boiled chicken, shiitake mushrooms, sweet soup	Black pepper diced chicken, seasonal vegetables, daylily soup
5/22 (Fri)	Soy milk, brown sugar mantou	Tuna, braised seasonal vegetables, tea	Tender boiled duck, seasonal vegetables, seasonal vegetable & vegetarian ball soup
5/23 (Sat)	Milk tea, taro paste bun	Eel, scrambled eggs with four-color vegetables, sweet soup	Seasonal vegetables, steamed fresh fish, radish soup with preserved greens
5/24 (Sun)	Soy milk, vegetable bun	Tuna, seasonal vegetables with dried tofu, tea	Shiitake mushrooms, stir-fried squid balls with scallions, seaweed soup