

little dinner series  
**LDS**

# Taiwanese Night Market

April 4th, 2024

## COCKTAIL

水果王 King of the Fruits

Gin, Lychee Liquor, Jasmine Tea Syrup, Lime Juice, Popping Boba

## HORS D'OEUVRES

鸡肉串 Taipei 101

Five Spice Grilled Chicken  
and Bell Pepper Skewers

挂包 Bao Bun

Steamed Bun, Braised Beef,  
Pickled Radish, Cucumbers,  
Carrots, Scallions, Sesame Seeds

葱油饼 Scallion Pancake

Scallion Pancake, Hoisin glaze,  
Enoki Mushrooms, Green  
Onion, Sesame Seeds

## APPETIZER

咕嚕肉 Sweet and Sour Pork

Sliced Pork Belly with Sweet and Sour Sauce, Rice, Pickled Cucumber, and Avocado

## SOUP

酸辣湯 Hot and Sour Soup

Prawns, Prawn Stock, Carrots, Mild Chili Pepper, Ginger, Tofu, Egg Whites,  
Bamboo Shoots, Bean Sprouts, Soy Sauce, Rice Vinegar

## ENTREE

牛肉麵 Beef Noodles

Taiwanese Noodles, Chili Oil, Sliced Beef, Beef Broth,  
Soft-Boiled Egg, Bok Choy, and Enoki Mushrooms

## DESSERT

搭機回國 Flight Back Home

Pineapple Cake, Matcha Ice Cream, Strawberry  
Topping, Taro Pudding, Boba Pearls

LUCKY GOAT COFFEE

TWININGS TEA



FLORIDA STATE UNIVERSITY  
Dedman College of Hospitality

# 團隊

General Manager

Grace Wells

Chef

Shaylee Snyder

Sous Chef

Ariana Rodriguez Urdaneta

Bar Manager

Zoe Leereveld

Service Manager

Kaitlyn Cardinal

Service Manager

Elizabeth Newland

Steward Manager

Kevin Steinfeld

*Under the neon lights, the night market comes alive  
A symphony of smells, sights, and sounds, it's a feast for the eyes  
Stalls upon stalls, each one a culinary delight  
But it's the Taiwanese street food that steals the starlit sky*



@FSULITTLEDINNERSERIES

**131 MAIN**  
RESTAURANT



FLORIDA STATE UNIVERSITY  
SUSTAINABLE CAMPUS

