

The Chinese Menu (Zhōngguó càidān) Julian K. Wheatley (MIT), with Chen Tong (MIT)

Part I: Preliminaries

1. Types of Chinese food

Zhōngguó cài chángcháng fēnchéng jǐ ge zhǒnglèi, xiàng tānglèi, ròulèi. Càidān cháng yǒu xiàmiàn de zhèi jǐ lèi:

[Notes: càidān ‘menu’, cf. dān ‘unit; odd’; fēn ‘divide’, cf. fēn ‘minute; cent’; chéng ‘become; into’; zhǒng ‘kind’; lèi ‘class; category’, hence zhǒnglèi ‘kinds; varieties’. Below: lìrú ‘for instance; such as’, cf. bìrú ‘for example’]

Liángcàilèi, also lěng hūnlèi ‘cold meats’; lìrú: làbáicài ‘hot pickled cabbage’
(‘cold-dish-type’)

shūcàilèi, or sùcàilèi ‘vegetables’; lìrú: sùshíjǐn ‘(simple-assortment)’
(‘vegetable-type; basic-food-type’)

tānglèi ‘soups’; lìrú: suānlàtāng ‘(sour-hot-soup)’

hǎixiānlèi ‘seafood’; lìrú: míngxiā ‘prawns’; hǎishēn ‘sea cucumber’
(‘sea-fresh-type’)

dòufulèi: lìrú: mápódòufu ‘beancurd cooked in hot sauce’

bàochǎolèi ‘quick or stir fried’; lìrú: bàoqǐqiú ‘(quickfry-chicken-balls)’
(‘quickfry-stirfry-type’)

yóuzhǎlèi ‘oil-fry-kind’
(‘oil-fry-kind’) lìrú: zházhǐ ‘(fried-young-chicken)’

ròulèi lìrú: huíguōròu ‘double-cooked pork (return-wok-pork)’; sometimes divided into zhūròulèi ‘pork dishes’, niúròulèi etc. Plain ròu implies ‘pork’.

jīyālèi ‘chicken-duck-type’
(‘chicken-duck-type’) lìrú: cùipí-shāojī ‘crisp skin-cooked chicken’

shāguōlèi food cooked in earthenware pots
(‘sand-pot-type’)

huǒguōlèi ‘hotpot’; lìrú: shíjīn-huǒguō ‘assorted hotpot’
(‘fire-pot-type’)

diǎnxīnlèi ‘light food; *dimsum*’; lìrú: shuǐjiǎo ‘steamed dumplings (water-dumplings)’
(‘spot to-the heart-type’)

miànlèi:	<u>Miàn</u> generally means noodles or pasta made from wheat flour, but it may also include, eg: <u>mǐfěn</u> ‘rice-flour noodles’, also called <u>héfěn</u> and, in Southeast Asia, <u>guōtiáo</u> [‘Kwey Teow’ in Hokkien]. Cf. <u>tāngmiàn</u> ‘noodle soup’ distinguished from <u>lāomiàn</u> ‘(ladled+out-noodles)’ ie <i>lomein</i> , served without the soup. <u>Lìrú</u> : <u>niúròumiàn</u> ‘beef noodles’.
zhǔshílèi, sometimes fàn�èi (‘main-food-type’)	dishes served on or with rice, <u>lìrú</u> : <u>chāshāo-chǎofàn</u> ‘roast pork-fried-rice’
tānglèi	‘soups’; <u>lìrú</u> : <u>dànhuātāng</u> ‘egg-flower-soup; egg-drop soup’
tiándiǎnlèi	‘desserts’, traditionally not a major category. <u>Lìrú</u> : <u>bābǎofàn</u> ‘8-valuable-rice’ a pudding with rice, fruit and nuts.

2. The names of dishes

a) Descriptive names, in which the parts give some clue to the dish

chǎojīdīng	‘stirfried-chicken-cubes’
zhácài-ròusī-tāng	‘picked cabbage-meat shreds-soup’
hǎishēn-běigū-pádàyā	‘sea cucumber-northern mushrooms-braised big duck’

b) Dishes incorporating proper names:

Yángzhōu-chǎofàn	‘Yangzhou friend rice’ [Yángzhōu on the Yángzijiāng, or Cháng Jiāng east of Nánjīng]
Dōngpōròu	‘Dongpo’s pork’, a fatty pork dish associated with – and possibly created by – the Song dynasty poet Sū Shì, generally known as Sū Dōngpō ‘Su of the east bank’ [of the Yangtze, the site of his house.]
Xīhú-cùyú	‘(West Lake-vinegar fish)’ [West Lake, in Hángzhōu]

c) Dishes with numbers: èrdōng, sānxiān, bābǎo, sānzhēn

shāo'èrdōng,	‘cooked-2-winters’; the two are usually dōnggū ‘winter-mushrooms’ and dōngsǔn winter-bamboo-shoots’
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sānxiān-hǎishēn, ‘3 freshes-seaslug’, ie sea cucumber (actually an animal), plus, eg shredded pork, bamboo shoots, and chicken

gānbèi-sìsī ‘scallops-4 shreds, ie ‘scallops + 4 meats/vegetables’.

d) Poetically or allusively named dishes

máiyǐ-shàngshù ‘ants-climb-tree’; spicy ground beef sauce poured over deep fried ‘bean threads’ (fěnsī). The dish is named for the black specks that appear on the noodles.

shīzītóu ‘lion-head’; large meatballs stewed with cabbage leaves, reminiscent of a lion’s head.

Zuǒgōngjī ‘Zuǒ-duke-chicken’, often called ‘General Zuo’s chicken’; a dish said to have been created in America by a cook from the Cantonese region.

Luóhàn-pádàyā Luóhàn < Skt. arahant; ‘Buddhist saint-braised-big-duck’

Fótiàoqiáng ‘Buddha-jumps-wall’; a stew of meats and dried ingredients served in a big wine jar. A Fujianese dish.

e) Chinese dishes are almost all associated with a region or a regional cuisine, but some have special associations with particular places, and are promoted as such – as dìfāng fēngwèi cài.

guòqiáo-míxiàn: ‘cross bridge-rice strands’; associated with Kūnmíng, Yúnnán.

Máojiācài: ‘Mao-home-dishes’; Hunan countryside dishes, supposedly the sort of things that Mao Zedong enjoyed growing up, eg hóngshāoròu ‘braised beef’.

gǒubulǐ bāozi: ‘dog-not-obey dumplings’; from Tianjin.

ěrduo-yā-zhágāo: ‘ear-duck-fried cakes’; sweet and deep fried ‘cake’, another specialty of Tianjin.

yáng ròu-pàomò: ‘lamb meat-broth’; a specialty of Xi’an.

yānròu ‘salted pressed pork’; associated with Zhènjiāng in Jiāngsū.

3. Some specialized menu terms

shíjīn	什錦	‘assortment of; mix of’; sometimes represented on menus as <i>subgum</i> , a spelling based on the Cantonese pronunciation.
hóng	紅	‘red’, usually meaning ‘cooked in soysauce’; cf. <u>hóngshāo</u> ‘red-cooked’, ie simmered in soysauce.
yúxiāng	魚香	‘fish-scented = tasty’; a garlic sauce.
chǐzhī	豉汁	a black bean sauce
chǐjiāo	豉椒	‘black bean-peppers’
gālí	咖喱	‘curry’
háoyóu	蠔油	‘oyster sauce’
gōngbǎo	宮保	‘palace-keep’; cooked with chilies and peanuts.
jiàngbào	醬爆	‘sauce-quickfried’; usually means cooked with a bean-paste sauce.
sānsī	三絲	‘three-shredded’
èrdōng	二冬	‘two-winter [vegetables]’; also <u>shuāngdōng</u> ‘pair of winter’.
shícài	時菜	‘seasonal vegetables (time-vegetables)’
málà	麻辣	‘numb-spicy hot’; cooked with <u>huājiāo</u> ‘Sichuan pepper’, chili, and sesame oil.
zhēn	珍	‘treasure’; usually means ‘giblets’.
jiācháng	家常	‘home-frequent’, ie home-style.

4. The 8 Chinese cuisines (*bā ge cài*)

Zhōngguó bù tóng dìfang yǒu bù tóng de wèidào, bù tóng de zuòfǎ, bù tóng de chīfǎ.
 Bǐfāng shuō, Guǎngdōng fùjìn yǒu Guǎngdōng cài, Shànghǎi fùjìn yǒu Shànghǎi cài.
 Zhōngguó rén píngcháng shuō Zhōngguó cài yǒu bā ge cài.

[-fǎ ‘way of ...’; cài ‘food-systems’; biéchēng ‘other name’; bāokuò ‘include’; huángdì ‘emperor’]

Shāndōng cài: yě jiào Lǚ cài; Lǚ shì Shāndōng de biéchēng. Shāndōng cài yě bāokuò Běijīng cài.

Guǎngdōng cài: yě jiào Yuè cài. (Yuè shì Guǎngdōng de biéchēng.)

Sìchuān cài: yě jiào Chuān cài. (Chuān shì hé de yìsi; Sìchuān yǒu sì tiáo hé; Chuān jiùshì Sìchuān de biéchēng.)

Jiāngsū cài:	yě jiào Huáiyáng cài. (Huái shì Huái Hé; Yáng shì Yángzhōu – dōu zài Jiāngsū.)
Zhèjiāng cài ~ Shànghái cài	yě jiào Zhè cài.
Ānhuì cài:	yě jiào Wǎn cài. (Wǎn shì Ānhuì de biéchēng.)
Húnán cài:	yě jiào Xiāngcài. (Xiāng shì Húnán de biéchēng.)
Fújiàn cài:	yě jiào Mǐn cài. (Mǐn shì Fújiàn de biéchēng; Táiwān cài shì Mǐn cài de yì zhǒng.)

Zhèi bā ge càixì, zuì yǒumíng de zuì pǔbiān de yěxǔ shì Lǚ cài, Yuè cài, Chuān cài, hé Xiāng cài. Chūle nèi bā ge càixì yǐwài, yě yǒu jǐ ge tèbié de, xiàng:

gōngtíng cài:	‘palace food’; shì huángdì chī de, hěn tèbié, hěn guì.
kǒngfū cài:	‘Confucius-residence food’; Yīnwéi Kǒngfūzǐ de lǎojiā shì Shāndōng, suǒyǐ kǒngfū cài hěn xiàng Shāndōng cài, huòzhě shì Shāndōng cài de yì zhǒng.
qīngzhēn cài:	‘Moslem food (qīngzhēn ‘clear-truth = Islam’); cf. qīngzhēnsì ‘a mosque’.

Zhōngguó rén cháng shuō Zhōngguó dōng-nán-xī-běi de cài gè yǒu gè de wèidào. Tāmen shuō: nán tián, běi xián, dōng là, xī suān. Nà bú shì shuō nánbiān měi gè cài dōu shì tián de huòzhě běibiān měi gè cài shì xián de, shì yìbān lái shuō dōu shì zhèi yàngr.

[Notes: gè yǒu gè de [] ‘each has its own []’; měi ge cài ‘each dish’; yìbān ‘general; ordinary; common’; yìbān lái shuō ‘generally speaking’]

5. Methods of cooking (pēngtiáo fāngfǎ)

Zhōngguó rén yě shuō Zhōngguó cài yǒu xiē zhǔyào de zuòfǎ – yě jiùshì shuō pēngtiáo fāngfǎ:

[Notes: zhǔyào ‘main; chief; major’; pēngtiáo fāngfǎ ‘methods of cooking’]

jiān	‘shallow-fry [in a little oil]’; jiānyú ‘fried fish’
chǎo	‘stirfry [in a little oil]’; chǎofàn; chǎomiàn
zhá	‘deepfry [in deep, hot oil]’; zhájī ‘fried chicken’
bào	‘quickfry’; bàoyāohuār ‘(quickfry- kidney-flower)’

pēng	‘sautee [in very hot oil]’; pēng dàxiā ‘sauteed prawns’
shāo	‘fry in light vegetable oil, stirring’; shāosānsī ‘cook-3-shredded’
dùn	‘boil in water, low heat; stew’; dùnniúròu ‘stewed beef’
zhēng	(or qīngzhēng) ‘steam over water’; qīngzhēngyú ‘steamed fish’
huì	‘boil in water and (thicken with) soy sauce’; huìxiārénr ‘braised shrimp’
bá ~ pá	‘boil or steam, then thicken with starch’; páhǎishēn ‘braised sea-cuke’
zhǔ	‘boil; cook [general term]’; shuǐzhǔ-niúròu ‘boiled beef’ [Sichuān cài]
kǎo	‘bake; roast; toast’; kǎomiànbāo ‘toast’; kǎoyā ‘roast duck’
tángcù	‘(sugar-vinegar) deep fry, then add sweet and sour sauce’; tángcùyú
hóngshāo	‘(red-cook) boil in soysauce; braise’; hóngshāo-qiézi ‘braised eggplant’
bàn	‘mix’, especially of various cold appetizers; bànhǎizhé ‘mixed jellyfish’
xūn	‘to smoke [food] after boiling’; xūnyú ‘smoked fish’
kòu	‘steam in a mold’; kòuròu ‘potted meat’
jiàng	‘boil in a little soysauce’; jiàngbào-jīdīng ‘fried chicken cubes’
cuān	‘boil in soup for a short time’; cuānwánzi ‘boiled-meat-balls’

6. Spices and seasonings (zuóliào)

Zhōngguó cài bǐjiào cháng yòng de zuóliào:

cōng	‘onions’	jiāng	‘ginger’
suàn	‘garlic’	jiàngyóu	‘soy sauce’
liàojiǔ	‘cooking wine’	yán	‘salt’
táng	‘sugar’	cù	‘vinegar’
yóu	‘oil’	xiāngyóu; máyóu	‘sesame oil’
diànfěn	‘starch’	huājiāo	‘Sichuan pepper’
làjiāo	‘chillies’		

7. Ways of cutting (qiēfǎ)

dīng	‘cubes’;	jiàngbào-jīdīng	‘fried chicken cubes’
piàn	‘slices’;	yúpiàn	‘sliced fish’
sī	‘shredded’;	ròusī-chǎomiàn	‘fried noodles with shredded pork’
qiú	‘ball; curl’;	chǎoxiānqiú	‘fried shrimp balls [‘curls of shrimp’]

8. Tools (gōngjù), with example sentences

Vocabulary

shícài	‘seasonal food (timely-food)’
náshǒu cài	‘special; expert; signature [dishes] (take-hand)’
gěi wǒ tuījiàn [...]	‘recommend [...] for me’
diǎn (cài)	‘order [food]; also <u>jiào [cài]</u>
zài lái []	‘bring another []’
féi	‘fatty; rich; sleek’
sùcài	‘vegetarian food (simple-food)’

càidān

Qǐng gěi wǒ càidān kànkàn.

menu (dish-list):

May I look at a menu please.

*kuàizi*Qǐng gěi wǒ lái yí fù kuàizi.
Shǎo le yí fù kuàizi.*chopsticks*May I have a set of chopsticks, please.
[We]’re short a pair of chopsticks.*dāochā; dāozi; chǎzi*Zài lái yí bǎ dāozi, zhèi bǎ bù
gānjìng*knives and forks*

Bring another knife, this one’s dirty.

sháo; sháozi; tángsháo; yí ge sháo

Méiyǒu sháo, bù néng hē tāng!

‘spoon’

Without a spoon, [you] can drink soup.

*bēizi*Máfan nǐ zài lái yí ge bēizi, zhèi ge
shì pòliè de!*‘cup; glass’*May I trouble you for another glass – this
one’s cracked!*guō**wǎn**pán; pánzi**cānjīn**yí wǎn; yí ge wǎn**yí pán; yí ge pánzi**‘pot; pan; frying pan’**‘bowl of; bowl’**‘plate of; plate, tray, dish’**‘napkin (food-towel)’***9. Usage (shuōfǎ)**

Nǐmen zhèr yǒu shénme shícài?

What seasonal vegetables do you have
[here]?

Nǐmen zhèr yǒu shénme nǎshǒu cài?

What specialties do you do here?

Wǒ yí ge rén; néng bu néng gěi wǒ
tuījiàn nǐmen yí ge bǐjiào nǎshǒu de cài.I’m alone; could you recommend one of
your better dishes?

Mǎidān ba; zhàngdān ba.

The bill/check please. In recent years, the
Cantonese mǎidān ‘buy-list’ seems to have
gained ground over zhàngdān ‘account-list’.

Gòu bu gòu sì ge rén chī?

Enough for 4?

Bú gòu wǒmen zài diǎn, hǎo ma?

[If it]’s not enough, we’ll order more, okay?

Sān ge cài yí ge tāng yīnggāi gòu ~
zúgòu.3 dishes and a soup should be enough ~
sufficient.

Zài lái yí wǎn bái fàn.

Bring another bowl of rice.

Xiànzài, shénme yú zuì féi?

What kind of fish is best [‘plump’] these days?

Qǐng bú yào tài là.

Not too hot please.

Yǒu méiyǒu sùcài, wǒ bù chī ròu.

Do you have any ‘vegetable dishes’ – I don’t eat meat.

Zhēn qiàdào hǎochù!

That really hits the spot! (‘appropriate-reach good-place’)



Part II: Dialogue in a Restaurant
A slightly exaggerated and idealized conversation.
(Characters here, a pinyin version below.)

1. 在饭馆儿

王=主人；史密斯=客人；小姐=服务员
 Wáng = zhǔrén; Shǐmìsī = kèrén; xiǎojiě = fúwùyuán

- | | | |
|---|--|--|
| 王 | <u>老史</u> ，今天想吃(一)点儿什么？ | Lǎo Shǐ... |
| 史 | <u>随便</u> ，随便。 | Suíbiàn, suíbiàn. |
| 王 | 哎，别随便啊，今天给你 <u>接风</u> ！
我请客，你就别客气了。放心地
点菜，喜欢吃什么就点什么。 | Ai,gěi nǐ jiē fēng! |
| 史 | 别，别，别太 <u>破费</u> 了，随便吃
一点儿得了。 | Bié tài pòfèi le,...
...déle! |
| 王 | 那怎么行啊？你是 <u>远方</u> 来的客人，
不能 <u>怠慢</u> 了！ | ...nǐ shì yuǎnfāng lái de
kèrén, bù néng dàimàn le! |
| 史 | 我不会点菜，还是你来吧。
我一到饭馆儿就 <u>傻</u> ！我客随
<u>主便</u> 。 | yī...jiù shǎ! Wǒ kèsuí-
zhǔbiàn. |
| 王 | 好吧，你喜欢吃 <u>海鲜</u> 呢？还是喜欢
吃 <u>肉类</u> 的菜？ | ...hǎixiān
...ròulèi de cài? |
| 史 | <u>平时</u> 吃的 <u>挺随便</u> ， <u>主要是蔬菜</u> 。 | Píngshí chī de tǐng suíbiàn,
zhǔyào shì shūcài. |
| 王 | 那，咱先来几个 <u>素菜</u> 。小姐！ | Nà, zá xiān lái jǐ ge sùcài. |

- 小 先生，点菜吗？
- 王 你们这儿的素菜哪个最拿手？ zui nánshǒu?
- 小 干煸四季豆，蚝油芥兰，荷兰豆，香菇菜心，家常豆腐，素什锦。 Gānbīān-sìjì-dòu, háoyóu-jièlán, hélándòu, xiānggū-càixīn, jiācháng-dòufu, sùshíjīn.
- 王 那，就来个家常豆腐，素什锦，荷兰豆。哎，小姐，你们这儿有面筋吗？ ... miànjīn
- 小 有，有冬瓜面筋，独面筋，也有面筋白菜粉条。 yǒu dōngguā-miànjīn, dúmiànjīn, miànjīn-báicài-fěntiáo.
- 王 来个独面筋吧。 ... dúmiànjīn
- 小 先生还要点什么？
- 王 四个素菜了。再来两个荤菜。老史，你们在美国总吃牛肉，对吗？那，来个龙须牛肉，再来个蚝油牛肉。 sì ge sùcài le. Zài lái liǎng ge hūncài. ... lóngxū-niúròu, ... háoyóu-niúròu.
- 史 行了，行了，太多了，两个人吃不了！
- 王 没问题，吃得了。这点儿菜都吃不了，那还叫男子汉吗？再来两个海味儿的，一个红烧目鱼，一个龙虾两吃。 ... chīdeliǎo. ... nà hái jiào nánzǐhàn ma? ... hǎiwèir de, hóngshāo-mùyú, ... lóngxiā-liǎngchī.
- 小 先生，水酒要不要？

- 史 不要，不要，我一喝酒就上头
上脸儿，来点儿凉水就行了。 shàng liǎnr, ... liángshuǐ
- 王 什么上头，上脸儿的？吃饭
哪儿有不喝酒的？在中国，
吃饭没有光喝凉水的！啤酒 ... guāng hē liángshuǐ de!
也没什么劲儿。今天让我们 ... yě méi shénme jìn. Jīntiān ràng
老史尝尝中国白酒。小姐， wǒmen lǎo Shǐ chángcháng....
你们这儿有什么名酒？
- 小 我们什么名酒都有，有茅台， yǒu Máotái,
有五粮液，蒙古王。 yǒu Wǔliángyè, Měnggǔwáng.
- 王 有小瓶儿的吗？ ... xiǎo píngr ... ?
- 小 有二两装的和半斤装的。 Yǒu èr liǎng zhuāng hé bàn jīn
zhuāng de.
- 王 半斤装的茅台和五粮液，
一样来一瓶儿。 yíyàng lái yì píngr!
- 小 还要一点儿什么呢？
- 史 不要了，不要了，千万别再要了。 ... qiānwàn bié zài yào le.
我看我今天非把肚子吃爆了不可！ ... fēi bǎ dùzi chībào le bù kě!
- 王 哎，多年不见的朋友，我们今天
应该好好喝喝。
- 史 好，好，借这个机会好好聊聊。 ..., jiè zhèi ge jīhuì hǎohǎo
liáliáo.

(After Chen Tong, with minor modifications by JKW.)

Shēngcíbiǎo

zhǔrén gěi nǐ jiē fēng! jiē fēng	host; <u>kèrén de xiāngfǎn</u> have a reception/party for you welcome s/o after a journey (meet-wind)
Bié tài pòfèi le! Déle! yuǎnfāng	Don't incur expense/waste too much money! (break-expenses) That's plenty/enough! (get-le) distant place; afar
kèrén, bù néng dàimàn le! Dàimàn le!	guests shouldn't be neglected! I'm neglecting you -- not doing my duty.
yī...jiù shǎ kèsuí-zhǔbiàn	as soon as...then helpless (idiotic) go along with (guest follow-host's will); the expression is based on <u>suíbiàn</u> and the opposites <u>zhǔ</u> 'host' and <u>kè</u> 'guest'.
hǎixiān ròulèi Píngshí chī de tǐng suíbiàn, zhǔyào shì shūcài. zhǔyào	seafood (sea-fresh) meat (meat-category) I'm usually pretty simple in my eating, as long as [it]'s vegetarian dishes. SV 'main; chief; major (host-need)'
Nà, zám xiān lái jí ge sùcài. diǎn cài zuì nánshǒu?	Okay, let's have a few veg. dishes first. order food (indicate dishes) dishes you do best (most take-hand)
gānbiān-sìjì-dòu	[Sichuan] 'dry stirfry-4 seasons-beans'; dry cooked string beans, with seasonings, stir fried until liquid evaporates.
háoyóu-jièlán hélándòu xiānggū-càixīn	broccoli in oyster sauce pea pods (Holland beans) mushrooms and flowering cabbage (fragrant mushroom-vegetable heart)
jiācháng-dòufu sùshíjīn.	home-cooked tofu (house-common tofu) vegetarian platter
miànjīn dōngguā-miànjīn dúmiànjīn miànjīn-báicài-fěntiáo	'gluten', <i>see note below</i> winter melon gluten 'solitary' gluten gluten-bokchoy-bean noodles
hūncài lóngxū-niúròu háoyóu-niúròu	meat dishes asparagus beef (dragon beard-beef) beef with oyster sauce

nánzǐhàn	‘a he-man’
hǎiwèir	seafood
hóngshāo-mùyú	red-braised cod
lóngxiā-liǎngchī	lobster two-eats
shàng liǎnr	for the face to flush
liángshuǐ	cold water
guāng hē liángshuǐ de!	[people] who only drink cold water
Píjiǔ yě méiyǒu shénme jīn.	And beer doesn’t have any kick.
chángchang	taste; try
Máotái	Maotai liquor
Wǔliángyè	a grain liquor (5 grain liquid)
Měnggǔwáng	‘Mongolian King’ [liquor]
èr liǎng zhuāng	two ounces capacity
Qiānwàn bié zài yào le.	Pleeease don’t order any more!
qiānwàn bié	absolutely don’t (1000-10,000 don’t)
fēi bǎ dùzi chībào le bù kě!	have to fill one’s stomach to bursting; cf. chībǎo ‘eat to fill’ but here, chībào ‘eat to bursting’.
fēibù kě!	must; inevitably; no choice but to ([a double negative] not to....not okay)

Note on 面筋 miànjīn ‘gluten’:

Barbara Tropp, in her book *The Modern Art of Chinese Cooking: Techniques and Recipes*, calls miànjīn as a kind of ‘mock meat’, a category that covers ‘a variety of products made variously from wheat gluten and soybeans that are flavored and fashioned to resemble meat’ (p.553).



2. In a restaurant (pinyin version)

Wáng [W] = the host; Shǐmìsī ‘Smith’ [Sm] = a guest; xiǎojiě [x] = the waitress

- W: Lǎo Shǐ, jīntiān xiǎng chī yidiǎnr shénme? Smith, my man, what would you like to have?
- Sm: Suíbiàn, suíbiàn. Oh, whatever.
- W: Āi, bié suíbiàn a, jīntiān gěi nǐ jiēfēng! Wǒ qǐngkè, nǐ jiu bié kèqi le. Fàngxīn-de diǎn cài, xǐhuan chī shénme jiu diǎn shénme. Hey, no ‘whatever-ing’, today we’re welcoming you! I’m inviting, so relax. Don’t worry about ordering, order whatever you like.
- Sm: Bié, bié, bié tài pòfèi le, suíbiàn chī yidiǎnr déle! Don’t spend too much, [let’s] just have a little something and that’ll do!
- W: Nà zěnmē xíng a? Nǐ shì yuǎnfāng lái de kèrén, bù néng dàimàn le! What do you mean? You’re a guest, from a long way off, we can’t neglect our duty.
- Sm: Wǒ bú huì diǎn cài, háishi nǐ lái ba. Wǒ yí dào fānguǎnr jiu shǎ! Wǒ kèsuí-zhǔbiàn. I can’t order, better you do it. I’m helpless whenever I get to a restaurant. I’ll just go along with you.
- W: Hǎo ba, nǐ xǐhuan chī hǎixiān ne? Háishi xǐhuan chī ròulèi de cài? Okay, do you like seafood? Or meat?
- Sm: Píngshí chī de tǐng suíbiàn, zhǔyào shì shūcài. Generally, I’m not at all fussy, I’m basically into vegetables.
- W: Nà, zánmen xiān lái jǐ ge sùcài. Xiǎojiě! Okay, let’s have some vegetarian food first. Waitress!
- x: Xiānshēng, diǎncài ma? You’re ordering, sir?
- W: Nǐmen zhèr de sùcài, nǐ ge zuì nàshǒu? What’s your best vegetarian dish here?
- x: Gānbīan-sìjì-dòu, háoyóu-jièlán, hélán-dòu, xiānggū-càixīn, jiācháng-dòufu, sùshíjǐn. Stirfried string beans, broccoli in oyster sauce, pea pods, mushrooms and flowering cabbage, home-cooked tofu, veg. platter.
- W: Nà, jiu lái jǐ ge jiācháng-dòufu, sùshíjǐn, hélándòu. Āi, xiǎojiě, nǐmen zhèr yǒu miànjīn ma? So, bring a home-cooked tofu, a veg. platter, and pea pods. Say, hon’, do you have gluten here?

- x: Yǒu, yǒu dōngguā-miànjīn, dúmiànjīn, Yǒu, wǒmen yǒu dōngguā-miànjīn, pǎn miànjīn, yě yǒu miànjīn-báicài-fěntiáo. Yes, we have winter-melon gluten, plain gluten, and gluten-bokchoy-bean noodles.
- W: Lái ge dúmiànjīn ba. Bring a plain gluten, okay?
- x: Xiānshēng hái yǒu yìdiǎnr shénme? What else will you have, sir?
- W: Sì ge sùcài le. Zài lái liǎng ge hūncài. [That]’s 4 vegetable dishes. Bring two Lǎo Shǐ, nǐmen zài Měiguó zǒng chī meat dishes as well. Smith, in America you niúròu, duì me? Nà, lái ge lóngxū- always eat beef, right? So bring an niúròu, zài lái ge háoyóu-niúròu. asparagus beef, and a beef with oyster sauce as well.
- Sm: Xíng le, xíng le, tài duō le, liǎng ge [That]’ll do, [that]’s too much, two rén chībuliǎo! people can’t eat that much.
- W: Méi wèntí, chīdeliǎo. Zhè diǎnr cài No problem, [we] can eat [it]. [Can] we dōu chīdeliǎo, nà hái jiào nánzìhàn ma? still call [ourselves] men eating this little Zài lái liǎng ge hǎiwèi de, yí ge bit of food? Bring two seafood dishes, a hóngshāo-mùyú, yí ge lóngxiā- braised cod and a couple of lobster meals. liǎngchī.
- x: Xiānshēng, shuǐjiǔ yào bu yào? Do you want water and wine, sir?
- Sm: Bú yào, bú yào, wǒ yì hē jiǔ jiu No, no, whenever I drink it goes to my shàngtōu shàngliǎnr, lái ge diǎnr head and I get flushed; bring a couple of liángshuǐ jiu xíng le. cold waters – that’ll be fine.
- W: Shénme shàngtōu, shàngliǎnr de? What do you mean ‘goes to your head and Chīfàn nǎr yǒu bù hē jiǔ de? Zài your face’? How can you have a meal Zhōngguó, chīfàn méiyǒu guāng without wine? In China, we don’t just drink hē liángshuǐ de! Píjiǔ yě méiyǒu cold water. And beer’s not strong enough. shénme jìnr. Jīntiān ràng wǒmen Today, let’s have Mr. Smith try some lǎo Shǐ chángchāng Zhōngguó Chinese white-liquor. Miss, what sort of báijiǔ. Xiǎojiě, nǐmen zhè yǒu well known wines do you have here? shénme míngjiǔ?
- x: Wǒmen shénme míngjiǔ dōu yǒu, We have all the well-known wines, Maotai, yǒu Máotái, yǒu Wǔliángyè, 5-Grain, Mongol King. Měnggǔwáng.
- W: Yǒu xiǎopíng de ma? Do you have small bottles?
- x: Yǒu èr liǎng zhuāng de hé bàn jīn We have 2 ounce bottles and half-jin bottles. zhuāng de.

- W: Bàn jīn zhuāng de Máotái hé
Wǔliángyè, yí yàng lái yì píng.
A half-jin bottle of Mao Tai and 5-Grain,
one of each.
- x: Hái yào yìdiǎnr shénme ne?
And what else?
- Sm: Bú yào le, bú yào le, qiānwàn bié zài
yào le! Wǒ kàn wǒ jīntiān fēi bǎ dùzi
chībào le bù kě!
Nothing else, please, nothing else! Looks
like my stomach's going to explode for sure
today!
- W: Āi, duōnián bú jiàn de péngyou,
wǒmen jīntiān hǎohǎo hēhe.
Hey, [it]'s been years since we friends saw
[each other], we should have a proper drink.
- Sm: Hǎo, hǎo, jiè zhèi ge jīhuì hǎohǎo
liáoliao.
Okay, [let]'s take this opportunity to have a
good chat!



Part III. Sample menu items

菜单 / 菜單

1. Lěnghūnlèi = lěngcàilèi ‘(cold) appetizers’	冷荤类 / 冷葷類
pīnpánr ‘(put+together-dish) appetizers; hors d’oeuvres’	拼盘儿 / 拼盤兒
málà yāzhǎng ‘(numb-hot-duck-feet)’	麻辣鸭掌 / 麻辣鴨掌
málà’ěrsī ‘(numb-hot-ear-shreds)’	麻辣耳丝 / 麻辣耳絲
sōnghuā = pídàn ‘preserved egg’, aka 1000 year old eggs	松花-皮蛋 / 松花-皮蛋
shāndōngshāojī ‘(Shandong-cooked-chicken)’	山东烧鸡 / 山東燒雞
xūnyú ‘(smoked-fish)’	熏鱼 / 燻魚
bànyāzhǎng ‘(mixed-duck-feet)’	拌鸭掌 / 拌鴨掌
bànsānxiān ‘(mixed-three-freshes)’	拌三鲜 / 拌三鮮
bànhǎizhé ‘(mixed-jellyfish)’	拌海蜇 / 拌海蜇
wǔxiāngniúròu ‘(5-spice-beef)’	五香牛肉 / 五香牛肉
làhuángguā ‘(spicy-yellow-gourd)’; cucumber with chillies	辣黄瓜 / 辣黃瓜
bàngàngjī ‘shredded boiled chicken, spicy sauce’, served cold	棒棒鸡 / 棒棒雞
báiqiējī ‘(white-cut-chicken)’	白切鸡 / 白切雞
Sìchuānpàocài ‘(Sichuan+pickles)’	四川泡菜 / 四川泡菜
dōngjī ‘(jellied-chicken)’	冻鸡 / 凍雞
2. Hǎixiānlèi ‘fresh seafood’	
fènghuángyúchì ‘(phoenix-fish-fins) shark fin with shredded chicken’	凤凰鱼翅 / 鳳凰魚翅
sānsīyúchì ‘(3-shreds-fish-fins) shark fin with shredded chicken’	三丝鱼翅 / 三絲魚翅
sānxiānhǎishēn ‘(3-fresh-seaslug) sea cucumber + shredded pork, bamboo shoots, chicken’	三鲜海参 / 三鮮海參
gānzhámíngxiā ‘(dry-fried-prawns) dry-fried prawns’	干炸明虾 / 乾炸明蝦
guōbāxiārén (~ xiārénrguōbā) ‘(pan-crust-shrimp-meat)’	锅巴虾仁 / 鍋巴蝦仁
shrimp over scorched rice – ‘bombs over Moscow’	
Dòngtíngxiāpiàn ‘Dongting [Lake]-shrimp-slices’	洞庭虾片 / 洞庭蝦片
xuědòuxiārén ‘(snow-peas-shrimp)’	雪斗虾仁 / 雪豆蝦仁
cùipíxiāqiú ‘(crisp-skin-shrimp-ball) crispy shrimpballs’	脆皮虾球 / 脆皮蝦球
qīngzhēnghémán ‘(steamed-river-eel)’	清蒸河鳗 / 清蒸河鰻
tāngcùyú ‘(sugar-vinegar-fish) sweet and sour fish’	糖醋鱼 / 糖醋魚

Xīhúcùyú ‘(West-Lake-vinegar-fish) West Lake [Hang Zhōu] fish’	西湖醋鱼 / 西湖醋魚
wǔliǔyú ‘(5-willow-fish) sweet and sour fish pieces’	五柳鱼 / 五柳魚
huóyú sānchī ‘(live-fish-3-eat)’; a fish cooked 3 ways – as soup, with sweet sauce, and with brown sauce.	活鱼三吃 / 活魚三吃
chǎoyúpiàn ‘(stirfried-fish-slices)’	炒鱼片 / 炒魚片
tángcùyúpiàn ‘(sugar-vinegar-fish-slices) sweet and sour fish’ [Cant.]	糖醋鱼片 / 糖醋魚片
tángcùquányú ‘(sugar-vinegar-whole-fish) sweet and sour whole fish’ [Cant.]	糖醋全鱼 / 糖醋全魚
hóngshāojiǎyú ‘(braised –carapace-fish) [Nánjīng region] braised soft-shelled turtle’	红烧甲鱼 / 紅燒甲魚
qīngdùn níqiū ‘clear-stew-loach’ [loach or ‘smelt’, a fish] stewed in clear broth’.	清炖泥鳅 / 清燉泥鳅



3. Bào chǎo lèi ‘quick-stirfried’

chǎoyāohuā ‘(stirfried-kidney-flowers) fried pork kidney’	炒腰花 / 炒腰花
chǎozhūgān ‘(stirfried-pork-liver)’	炒猪肝 / 炒豬肝
bào sānzhēn ‘(quickfried-3-treasures) fried chicken giblets and pork stomach’	爆三珍 / 爆三珍
chǎojīdīng ‘(stirfried-chicken-cubes) fried diced chicken’	炒鸡丁 / 炒雞丁
làzitiánjī ‘(chili-young-field-chicken) frog-legs in hot sauce’	辣子田鸡 / 辣子田雞
jiàngbào tiánjī ‘(sauce-fastfried-field-chicken) frog-legs sautéed in duck sauce’	酱爆田鸡 / 醬爆田雞
bào sānyàng ‘(quickfry-3-kinds) fried pork kidney, liver, plus other fried meat’	爆三样 / 爆三樣

4. Ròulèi ‘meat [pork]’

jīngjiàng ròusī ‘(Běijīng-sauce-meat-shreds)’
dōngsūn chǎoròusī ‘(winter-bambooshoots-stirfried-meats shreds)’

京酱肉丝 / 京醬肉絲
冬笋炒肉丝 / 冬筍炒肉絲

cōngbào niúròu ‘(onions-quickfried-beef) beef with green onions’

葱爆牛肉 / 蔥爆牛肉

hóngshāo dùkuài ‘(red-braised-stomach-pieces) braised pork stomach’

红烧肚块 / 紅燒肚塊

huíguō ròu ‘(return-wok-meat) double-cooked pork’

回锅肉 / 回鍋肉

jiàngbào ròu ‘(sauce-fastfried-meat) pork sautéed in duck sauce’

酱爆肉 / 醬爆肉

nánjiān wánzi ‘(south-lightfry-balls) fried meat balls, [southern style]’

南煎丸子 / 南煎丸子

quánjiā fú ‘(complete-home-fortune)’, like chopsyuey.
gānbèi sī ‘(scallop-4-shreds) scallop + 4 meats or vegetables’

全家福 / 全家福
干贝四丝 / 乾貝四絲

gú lǎo ròu ‘sweet and sour pork’ [Cantonese]

咕老肉 / 咕老肉

mù xū ròu ‘(wood-whiskers-meat) shredded pork with vegetables, egg, stirfried’; mooshou

木须肉 / 木須肉

táng cù páigǔ ‘(sugar-vinegar-spareribs)’

糖醋排骨 / 糖醋排骨

méi cǎi kòu ròu ‘(preserved-vegetable-stewed pork)’ [Hakka dish]

梅菜扣肉 / 梅菜扣肉

5. Yóuzhǎlèi ‘oil-fried’

zhá zǐ jī ‘(deepfried-young-chicken)

炸子鸡 / 炸子雞

zhá bā kuài ‘(deepfried-8-pieces)’

炸八块 / 炸八塊

qīng zhá féi cháng ‘(clear-deepfried-fat intestines)’

清炸肥肠 / 清炸肥腸

zhá zhēng ān ‘(deepfried-treasure-liver) deepfried chicken giblets’

炸珍肝 / 炸珍肝

zhá páigǔ ‘(deepfried-spareribs)’

炸排骨 / 炸排骨

6. Jīyālèi ‘chicken and duck’

hóngshāo jī ‘(red-cooked-chicken)’

红烧鸡 / 紅燒雞

tián suān jī kuài ‘(sweet-sour-chicken-pieces)’

甜酸鸡块 / 甜酸雞塊

gōngbǎo jī dīng ‘(gongbao-chicken-cubes)’; chicken cubes, chili and peanuts, stirfried.

宫保鸡丁 / 宮保雞丁

jiàngbàoqǐdīng '(sauce-quickfry-chicken-cubes)'	醬爆雞丁 / 醬爆雞丁
yóulínzǐjī '(oil-baste-young-chicken)'	油淋子雞 / 油淋子雞
máogūjīpiàn '(mushrooms+chicken-slices) moogoogaipan	毛菇雞片 / 毛菇雞片
yāoguǒjīdīng '(cashews-chicken-cubes)'	腰果雞丁 / 腰果雞丁
shícàijīqiú '(seasonal-vegetables-chicken-balls)'	時菜雞球 / 時菜雞球
zhábākuaì '(deepfried-8-pieces)' - Peking style	炸八塊 / 炸八塊
Zuǒgōngjī '(Zuo-duke-chicken) General Zuo's	佐公雞 / 佐公雞
chicken', aka zuǒzōngtángjī; chicken pieces	(佐宗棠雞)
with chili, ginger, garlic.	
fúróngjīpiàn '(fooyong-chicken-slices)'	芙蓉雞片 / 芙蓉雞片
xiāngsūyā '(aromatic-crisp-duck)'	香酥鴨 / 香酥鴨
Běijīngkāoyā '(Peking-roast-duck) Peking duck'	北京烤鴨 / 北京烤鴨
chǎoyāzhǎng '(stirfried-duck-feet)'	炒鴨掌 / 炒鴨掌

7. Shūcàilèi / sùcàilèi 'vegetable dishes; vegetarian dishes'

háoyóujièlán '(oyster-sauce-Chinese-broccoli)'	蚝油芥蘭 / 蠔油芥蘭
yúxiāngqiézi '(fish-aroma-eggplant)'	魚香茄子 / 魚香茄子
chǎo'èrdōng (~ shāo'èrdōng) '(stir-fried-2-winter [veg])	炒二冬 / 炒二冬
bamboo shoots and dried mushrooms	(燒二冬)
chǎosāndōng '(stirfried-3-winters)', bamboo shoots,	炒三冬 / 炒三冬
mushrooms, preserved cabbage	(燒三冬)
bá ~ páshuāngcài '(boiled-pair-vegetables) cabbage and	扒雙菜 / 扒雙菜
mustard greens'	
jīyóubáicài '(chicken-fat-cabbage)'	雞油白菜 / 雞油白菜
sùshíjīn '(vegetable-assortment)'	素什錦 / 素什錦
fānqiéchǎojīdàn '(tomato-fried-eggs)'; fānqié 'foreign+	番茄炒雞蛋 / 番茄炒雞蛋
eggplant'	
jiāchángdòufu '(home-frequent-doufu) home style	家常豆腐 / 家常豆腐
beancurd'	
hóngshāodòufu '(red-braised-doufu) braised	紅燒豆腐 / 紅燒豆腐
beancurd'	
mápódòufu '(numb-old+woman-doufu) 'Mother Po's	麻婆豆腐 / 麻婆豆腐
toufu', ie beancurd cubes, minced pork, spicy	
sauce with Sichuan pepper	
dōnggūdòufu '(mushroom+beancurd)'	冬菇豆腐 / 冬菇豆腐

8. Shāguō ‘earthenware pot’

shāguōyútóu ‘(+fish-head)’

沙锅鱼头 / 沙鍋魚頭

shāguōshízitóu ‘(+lion-head) large meatballs stewed
with cabbage leaves’

沙锅狮子头 / 沙鍋獅子頭

shāguōshíjīn ‘(+ [veg] assortment)’

沙锅什锦 / 沙鍋什錦

shāguōdòufu

沙锅豆腐 / 沙鍋豆腐

shāguōsānxiān

沙锅三鲜 / 沙鍋三鮮

9. Huǒguō ‘(fire-pot) hotpot; fondue’

shíjīnhuǒguō ‘(assortment+hotpot)’

什锦火锅 / 什錦火鍋

sānxiānhuǒguō

三鲜火锅 / 三鮮火鍋

10. Tānglèi ‘soups’

bàoyútāng ‘(abalone)’

鲍鱼汤 / 鮑魚湯

cuānyāzhǎng ‘(drop-in-boiling-water-duck-feet)
duck feet soup’

余鸭掌 / 余鴨掌

sānxiāntāng ‘(3-fresh-soup)’ with shrimp, pork,
and chicken’

三鲜汤 / 三鮮湯

suānlàtāng ‘(sour-hot-soup)’

酸辣汤 / 酸辣湯

dànhuātāng ‘(egg-flower-soup) egg-drop soup’; more
often known as jīdàntāng in China.蛋花汤 / 蛋花湯
(鸡蛋汤)

cuānwánzi ‘(drop+in+boiling+water-meatballs)’

余丸子 / 余丸子

zhūgāntāng ‘(pork-liver-soup)’

猪肝汤 / 豬肝湯

húntūntāng ‘wontan soup’

馄吞汤 / 餛吞湯

jiāchángdòufutāng ‘(home-often-dòufu-soup)’

家常豆腐汤 / 家常豆腐湯

zhàcàiròusītāng ‘(picked-cabbage-pork-shreds-soup)’

榨菜肉丝汤 / 榨菜肉絲湯

báicàidòufutāng ‘(white-cabbage-beancurd-soup)’

白菜豆腐汤 / 白菜豆腐湯

huǒtuǐdōnggūtāng ‘(ham-mushroom-soup)’

火腿冬菇汤 / 火腿冬菇湯

11. Miànlèi, often divided into tāngmiàn ‘noodle soup’ and lāomiàn ‘(ladle out-noodles) without soup’

ròusīchǎomiàn ‘(meat-shreds-stirfried-noodles)’

肉丝炒面 / 肉絲炒麵

zhájiàngmiàn ‘(fried-sauce-noodles)’ noodles with bean
paste and pork

炸酱面 / 炸醬麵

shíjīnchǎomiàn ‘(assorted-stirfried-noodles)’

什锦炒面 / 什錦炒麵

dàlǔmiàn ‘(big-stewed-noodles)’	大卤面 / 大卤麵
páigǔmiàn ‘(ribs-noodles)’	排骨面 / 排骨麵
sānxiānmiàn ‘(3-freshes)’	三鲜面 / 三鲜麵
dàndànmiàn ‘noodles with spicy sesame sauce’ – [Sichuan]	担担面 / 擔擔麵
ròusīliángmiàn ‘(meat-shred-cold-noodle)’	肉丝凉面 / 肉絲涼麵
ròusītāngmiàn ‘(meat-shreds-soup-noodle)’	肉丝汤面 / 肉絲湯麵
chāshāotāngmiàn ‘(red+braised-noodle-soup)’	叉烧汤面 / 叉燒湯麵
yúpiàntāngmiàn ‘(fish-slice-..)’	鱼片汤面 / 魚片湯麵
xiāqiútāngmiàn ‘(shrimp-ball-...)’	虾球汤面 / 蝦球湯麵
gèshilāomiàn ‘(any-style-lomein) lomein with either pork, beef, chicken, shrimp, veg. etc.	各式捞面 / 各式撈麵
běnlóulāomiàn ‘(local-restaurant-lomein) house lomein’	本楼捞面 / 本樓撈麵
gānchǎoniúhé ‘(dry-stirfried-beef-hefen) dry noodles	干炒牛河 / 乾炒牛河
chǐjiāoniúhé ‘(blackbean-chillies-beef-hefen)’ dry noodles, and beef with black bean sauce.	豉椒牛河 / 豉椒牛河

12. Zhǔshílèi ‘main-food-type = rice dishes’, not usually eaten alone in China.

chāshāochǎofàn ‘(roast-pork-fried-rice)’	叉烧炒饭 / 叉燒炒飯
yúpiànchǎofàn ‘(fish-slices-friedrice)’	鱼片炒饭 / 魚片炒飯
yángzhōuchǎofàn ‘Yangzhou style fried rice’	扬州炒饭 / 揚州炒飯
xiārénrchǎofàn ‘shrimp meat fried rice’	虾仁炒饭 / 蝦仁兒炒飯
sānxiānchǎofàn ‘fried rice with three fresh’	三鲜炒饭 / 三鲜炒飯

13. Diǎnxīnlèi, ie Cantonese ‘dimsum’, as well as light fare from other regions.

jiǎozi ‘dumplings’	饺子 / 餃子
shuǐjiǎo ‘(water) boiled dumplings’	水饺 / 水餃
zhēngjiǎo ‘(steamed) steamed dumplings’	蒸饺 / 蒸餃
bāozi ‘steamed buns’	包子 / 包子
xiǎolóngbāo ‘(little-cage-bao) small steamed buns’	小笼包 / 小籠包
guōtiē ‘(pot-stick) potstickers’	锅贴儿 / 鍋貼兒
shāomài ‘(cook-sell)’; steamed open ravioli or dumplings.	烧卖 / 燒賣
chūnjuǎnr ‘(spring-rolls)’	春卷儿 / 春卷兒
jiānbǐng ‘(fried-chapatti) + fried chapatti’ [zǎofàn]	煎饼 / 煎餅
xiànrǐng ‘(stuffing-chapatti) meat filled chapatti’	馅儿饼 / 餡兒餅
báobǐng = jiǎchángbǐng ‘thin chapatti’	薄饼 / 薄餅
shāobǐng ‘(cooked+chapatti)’ [zǎofàn]	烧饼 / 燒餅

mántou ‘steamed white buns; steamed bread’
huājuǎnr ‘flower twists’, a type of bread or bun
yóutiáo ‘(oil-lengths)’, sometimes called Chinese
doughnuts’; eaten with zhōu, shāobǐng etc.
zòngzi ‘rice and savories in a banana leaf packet’
zhōu ‘porridge; gruel’; jīzhōu ‘chicken porridge’
[zǎofàn]

馒头 / 饅頭
花卷儿 / 花卷兒
油条 / 油條

粽子 / 粽子
粥 / 粥

14. Tiándiǎnlèi ‘desserts; sweets’

bābǎofàn ‘(8-jewel-rice)’
hǔpòliánzǐ ‘(amber-lotus-seeds) lotus seeds
steamed in sweet sauce’
básīxiāngjiāo ‘(pull-silk-bananas)’ candied bananas

xìngréndòufu ‘almond beancurd’

八宝饭 / 八寶飯
琥珀莲子 / 琥珀蓮子

拔丝香蕉 / 拔絲香蕉

杏仁儿豆腐 / 杏仁兒豆腐



Cāntīng: Zǎodiǎn, shuǐjiǎo, jiāchángcài, jīngdōngròubǐng. [Beijing 2005]

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