
Chapter 1. Restaurant

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Objectives

General

The purpose of the Restaurant Module (RST) is to acquaint you with Chinese cuisine and eating customs and to provide you with the linguistic skills you need to be able to order food in a restaurant or to dine at home.

Specific

When you have finished this module, you should be able to:

1. Name four foods or dishes suitable as a snack or as an in-between meal.
2. Name four dishes in Chinese you might order for dinner.
3. Name 5 types of meat, fish or fowl.
4. Translate the names of 10 Chinese dishes (either soups, main courses, or desserts) into English.
5. List the food which accompanies various main courses: rice, noodles, pancakes, steamed bread, flower rolls.
6. Order a Western-style breakfast.
7. Order one of the "fixed meals" offered in small restaurants.
8. Order Mongolian Barbecue or Mongolian Hot Pot.
9. Discuss with a friend what to order for a snack.
10. Ask for a menu and for help in reading it. Discuss with the waiter or waitress what the various dishes are. Ask for suggestions in ordering the meal.
11. Comment on the meal: how the dishes were made, which were most pleasing, and when you've had enough.
12. Ask for the check and ask to have the tip figured into the total.
13. Call to make reservations for a dinner party. Discuss the menu and cost of the dinner.
14. List the different types of courses which go to make up a banquet: cold dishes, main courses, soups, and desserts.
15. Partake in a formal banquet: toasting friends, wishing them well, and responding to the host's hospitality.

Unit 1

Part 1

Reference List

Reference Notes

Notes on Part 1

chī: “to eat”. The verb “to eat” is often expressed using a general object compound, **chī fàn**, instead of the simple verb **chī**.

Nǐ chī fàn le ma?

你吃饭了马？

Have you eaten?

Wǒ hái méi chī fàn.

我还没吃饭。

I haven't eaten yet.

suíbiàn 随便: This word meaning “as you please”, or more literally “following convenience”, has a variety of uses.

Nǐ suíbiàn mǎi ba.

你随便买吧。

Buy what you want.

Nǐ qù bu qu? Suí nǐde biàn ba.

你去不去？随你的便吧。

Are you going? Do what you like.

guōtiē 锅贴: This has been translated here as “fried dumpling”, but actually a **guōtiē** differs from a dumpling in several respects. We usually think of a dumpling as a solid lump of leavened dough dropped in soup to cook. A **guōtiē**, however, is made of thin, unleavened dough, which serves as a wrapper for a filling. This filling may be Chinese cabbage, port, beef, lamb, or any combination, thereof. Secondly, a **guōtiē** is not dropped in soup, but is steamed and fried, so that the bottom is crisp and the top is soft.

bāozi 包子: This is a round of steamed bread filled with salty stuffing (cabbage, pork, beef, shrimp, etc.) or sweet stuffing (red bean puree, walnuts, almonds, etc.). The steamed bread is made from a raised dough and forms a thick bun, somewhat similar in concept to a hamburger.

suān là tāng 酸辣汤: A thick spicy soup made of pork, white bean curd, “red bean curd” (actually dried chicken or pork blood), dried tiger lily flowers, mushrooms, bamboo shoots and egg.

liǎngwǎn... 两碗酸。○○ : The word for “bowl”, wǎn 碗, is used as a counter here.

Dialogue Taipei

A conversation in a small restaurant.

Notes on the Dialogue

Hái yào jǐge bāozi, zěnmeyàng?: The toneless syllable *ji-* means “a few” or “several”. It may be difficult to distinguish between *jǐge*, “a few”, from *jǐge*, “how many” in rapid speech. Usually there will be other clues such as intonation and context to help you distinguish them. This is discussed again in Unit 3 of the Directions Module.

Bú yào diǎn tài duō le.: The phrase *bú yào* is used to mean “don’t” in sentences expressing a command. You’ll learn more about this in the Transportation Module. The marker *le* for new situation is used here to reinforce the idea of “excessive”. Whenever a speaker says something is excessive, he is actually saying that it has BECOME excessive.

Nǐmen diǎn dian shénme?: The first word *diǎn* is the verb “to order”. The second word *diǎn* (from *yìdiǎn*, “a little”) means “some”.

Èrshìge guōtiē, sǐge bāozi: You can tell from the amount ordered that the *guōtiē* are more or less bite-sized, while the *bāozi* are larger.

Dialogue Taipei

A conversation between an American student and a Chinese friend in front of a small restaurant.

Notes on the Dialogue

xiǎochidiàn: This is a small place where you can grab something to eat. (*Xiǎochī* means “snack”.) If you are in a city in China, you are probably not far from one. A *xiǎochīdiàn* is often run by one or two people. It may be arranged so that the cooking area faces the street, in which case you’ll probably walk through the kitchen as you head for a table. Putting the kitchen at the front, facing the street, makes for better ventilation and allows people on the street to see and smell what is being cooked. Inside you are likely to find small tables without tablecloths, and stools. There is generally no menu, but some of the dishes may be written on a blackboard or on red pieces of paper which are hung on the wall. Since the *xiǎochīdiàn* is often a small operation, it may only offer a few things or it may specialize in serving one type of food, such as noodles or dumplings. The word *xiǎo* in *xiǎochīdiàn*, refers not to the size of the establishment, but to the types of food offered.

Tāmen dōu yǒu shénme?: The word *dōu* in this sentence refers to the object, not the subject. In other words, the sentence is translated as “What all do they have?” in this context. In another conversation the same sentence might mean “What do they all have?”.

This type of question with *dōu* expects an answer with more than one item mentioned. The *dōu* may be thought to refer to the object in the answer.

Nǐ dōu mǎi shénme le?

What all did you buy?

Wǒ mǎile shíge bāozi, sānjīn píngguo, liùpíng qìshuǐ.

I bought ten bāozi, three catties of apples, six bottles of soda.

But notice that in the answer **dōu** is NOT used even though the object is plural in number or a series of items.

Part 2

Reference List

Reference Notes

Notes on Part 2

zhēng jiǎo: These are crescent-shaped dumplings filled with cabbage and meat which are steam cooked. The steaming is done by placing the dumplings in a bamboo basket, which is one layer in a stack of bamboo baskets called a **zhēng lóng**, and then placing the whole stack over a container of boiling water.

gěi wo lái ...: The verb **lái** here means not “to come” but “to bring” since it is followed by a noun. The word **gěi** is the prepositional verb “for”.

yilóng zhēng jiǎo: Steamed dumplings are sold by the basket and served in the basket that they are steamed in. The word for one tier of such baskets is used as a counter, **-lòng** (**yìlòng**, **liànglòng**, etc.).

tāng miàn: This is the name for a class of dishes made of noodles and soup. Unlike the Western idea of soup with some noodles, **tāng miàn** is basically noodles with some soup added. Because Northern China is a wheat growing area, noodles are a staple in the diet of that region. A bowl of noodles can be used to make a side dish for a large meal, or, with a little soup and meat added, can be a meal in itself. Noodles are commonly made in six-to-ten-foot lengths in China, and are regarded as a symbol of longevity.

chǎo miàn: One of the verbs translated “to fry” is **chǎo**. It is also sometimes translated as “stir fry”. The Chinese language has several verbs meaning “to fry”. **Chǎo** means to fry in a little oil, stirring rapidly and constantly, not unlike sautéing.

niúròu miàn: This dish consists of noodles in soup with pieces of beef. The word for “beef” is **niúròu**, literally “cow”, **niú** and “meat”, **ròu**. In the names of Chinese dishes, the thing the dish is primarily composed of, in this case noodles, is at the end of the phrase. Those words coming before describe the additional foods with which the dish is prepared or the style in which it is prepared.

jiǎozi: A crescent-shaped dumpling, made of white dough and stuffed with a mixture of meat and scallions or mixed vegetables. **Jiǎozi** may be served steamed, **zhēng jiǎo** or boiled, **shuǐ jiǎo**. It is said that Marco Polo took the idea of these dumplings back to Italy inspiring the creation of ravioli.

ròusī miàn: This is noodles in soup with shreds of pork and vegetables. Actually, the word **ròu** means simply “meat”, not “pork”. But the basic meat of China has always been pork, and therefore **ròu** on a menu refers to pork unless otherwise specified.

shénmede: This word, used after a series of nouns, means “and so on” or “etcetera”.

Qishuǐ, píjiǔ, shénmede dōu dǎi mǎi.

We need to buy soda, beer, and so on.

Dialogue Taipei

A conversation between a waiter and a customer at a small eatery.

Notes on the Dialogue

duōshaoge: The word **duōshao** may be used either with or without a counter.

sānxiān: This word occurs in the names of rice dishes, noodle dishes and soups. It can be roughly translated as “three delicacies”, more literally, “three fresh”. It means that the dish is made with two different meats, such as chicken and pork, and a seafood, such as shrimp, in addition to the vegetables.

Dialogue Taipei

A conversation at another small eatery.

Part 3

Reference List

Reference Notes

Notes on Part 3

chǎo jīdàn: This is literally translated as “fried eggs”. Since **chǎo** means “to stir fry”, however, it actually refers to scrambled eggs.

kǎo miànbāo: “Toast”. This phrase is the verb **kǎo** “to roast” and the word for “bread”, **miànbāo**.

Qǐng zài lái...: Here again you see the verb **lái** used to mean “bring”. The word **zài** is the adverb “again”. Literally translated, this phrase means something like “Please again bring...”. This is the standard way to ask someone to bring more of something.

shāobing: This is a baked roll with layers of dough and covered with sesame seeds. It comes in two shapes, one oblong and the other round like an English muffin, only not as thick. It is usually eaten at breakfast.

liǎnggēn yóutiáo: This is a long, twisted, puffy roll which is deep-fried. It resembles a cruller, but it is not sweet. Literally, the name means “oil stick”. It is usually eaten at breakfast, along with **dòujiāng** and perhaps a **shāobing**. The counter for long, thin objects, like **yóutiáo** is **-gēn**.

dòujiāng: This is a liquid produced when bean curd, **dòufu**, is made from soybeans. It is white, resembling milk, and high in protein. It may be flavored so that it is sweet or salty. It is sometimes called soybean milk.

tiánde/xiānde: Many foods in China such as **bāozi** and **dòujiāng** come in two sorts: **tiánde** and **xiānde**. Although the Chinese categorize foods as either salty or sweet, this does not mean that food which is labeled “salty” is terribly salty. Sometimes the label “salty” simply means “not sweet”.

Dialogue Peking

A conversation at the Peking Hotel.

Notes on the Dialogue

Breakfast at the Peking Hotel: The Peking Hotel is said to have the best Western style food in the city. While they serve both Western and Chinese style lunches and dinners, they are not always prepared to serve certain kinds of Chinese breakfast foods, such as **shāobing** and **yóutiáo**. If you would like to eat these typical Chinese breakfast foods you should ask in advance.

xīfàn: This is another breakfast food. It is a white porridge made of rice and water. In the northern parts of China it is eaten along with salted pickles, ham, salted vegetables, salted eggs or peanuts.

mántou: “Steamed bread”. While the word **miànbāo** refers to Western style bread, **mántou** refers to a Chinese version of bread, a large steamed roll made of white dough. It is heavy and moist with no crust.

Unit Vocabulary List

bāozi	包子	steamed rolls made of bread dough with a filling of meat and/or vegetables, or sweet bean paste.
càidānzi (yìzhāng)	菜单子 (一张)	menu
chǎo	炒	fried, to fry, sauté
chǎo miàn	炒面	fried noodles
chī	吃	to eat
diǎn	点	to order
dòujiāng	豆浆	soy bean milk, soy milk
gěi nín yùbèi	给您预备	to prepare for you
gěi wǒ lái (...)	给我来 (。。。)	bring me (something)
guōtiē	锅贴	steam-fried dumplings
hē	喝	to drink
huǒtuǐ	火腿	ham
-jiǎo	-饺	dumpling
jiǎozi	饺子	boiled dumpling
jīdàn	鸡蛋	(chicken) egg
júzi shuǐ	桔子水	orangeade, orange juice
kāfēi	咖啡	coffee
kǎo	烤	roasted, toasted

là	辣	peppery-hot
mántou	馒头	steamed bread
miàn	面	noodles
miànbāo	面包	bread
niúròu	牛肉	beef
niúròu miàn	牛肉面	soup-noodles with beef
páigǔ miàn	排骨面	soup-noodles with a pork chop
Qǐng zài lái...	请在来。。。。	Please bring another...
ròusī chǎo miàn	肉丝炒面	fried noodles with shreds of pork
ròusi miàn	肉丝面	soup-noodles with shreds of pork
sānxiān chǎo miàn	三鲜炒面	noodles fried with three fresh things
shāobing	饼	sesame rolls
...shénmede	。。。什么的	...and so on
shuǐguǒ	水果	fruit
suān	酸	to be sour
suíbiàn	随便	as you like
tāng	汤	soup
tāng miàn	汤面	soup-noodles
tián	甜	to be sweet
xián	咸	to be salty
xiāngjiāo	香蕉	banana
xīfàn	稀饭	gruel of rice and water
xīhóngshìzhī	西红柿汁	tomato juice
yàngzi	样子	kind, variety
yílóng	*笼	a tier of a steamer
yóutiáo	油条	deep-fried twist
zhēng	蒸	to cook something by steaming

Unit 2

Part 1

Reference List

Notes on Part 1

kèfàn: This refers to a type of meal in which soup, a main dish, rice and tea are all served for one price. Much of the meal is prepared ahead of time, which makes it quick, convenient and inexpensive for the customer. It is referred to here as a “fixed meal”. Other translations are “fixed dinner”, “blue plate special” and “combination plate”.

Kèfàn jiù yǒu yìzhǒng ma?: When you ask this question, the person you are speaking to might think you are asking about the different price categories that **kèfàn** is available in. Restaurants which offer **kèfàn** often have an inexpensive, a moderate and a top-of-the-line **kèfàn** each day.

cài: This is the word for any dish which is not soup, rice or noodles.

yòng: Like the word **gěi**, “to give”, the word **yòng** can act as either a full verb or a prepositional verb. As a full verb, it means “to use”. As a prepositional verb, it means “with”. Here are some examples of both usages.

Nǐ kěyǐ yòng wǒde diànshàn.

You can use my electric fan.

Tā yòng kuàizi chī fàn.

He eats with chopsticks.

jī: While often the word for a type of meat, such as “beef”, **niúròu**, contains the syllable **ròu**, “meat”, the word for chicken does not.

xiàcì: The words for “last time”, “this time” and “next time” are formed according to the same principle as you've learned for other time words, like “last week” and “last month”.

shàngcì		last time
shàngge xīngqī		last week
shàngge yuè		last month
zhècì		this time
zhège xīngqī		this week
zhège yuè		this month
xiàcì		next time
xiàge xīngqī		next week
xiàge yuè		next month

Dialogue Taipei

A conversation between an American woman and a Chinese friend, who are out to eat on their lunch hour.

Notes on the Dialogue

Nà: At the beginning of the sentence, *nà* means “then” or “well then”.

Yǒu sān-sìzhǒng: “three or four kinds”. Two consecutive numbers may be used together to give the idea of an approximate figure. The exception to this rule is that 10 and multiples of 10 can not combine with the number coming immediately before or after them. You will learn this in more detail in the Transportation Module.

Hǎo. Nǐ yào yíge qīngjiāo niúròu: While at an informal meal each person at the table may choose one of the dishes, everyone at a Chinese meal eats from all the dishes, which are put in the center of the table.

Dialogue Taipei

A conversation in a small restaurant.

Notes on the Dialogue

Hǎo bu hǎochī?: The compound *hǎochī*, “to be tasty”, can be broken apart to form a question.

Kèfàn dōu yǒu shénme yàngde cài?: The adverb *dōu* in this sentence refers to the plural subject *kèfàn*, “fixed dinners”.

Part 2

Reference List

Reference Notes

Notes on Part 2

xiārén: This word refers to small shrimp without shells.

dòufu: “Bean curd”. This is a soft white substance made from soybeans, with the consistency of jello or custard. It has only a faint taste, but is rich in protein and minerals. It is a staple found all over the Orient and may be found in everyday food as well as festive foods.

bú cuò: This phrase is used for “not bad”, in the sense of “pretty good”, “pretty well”, “all right”.

Bié kèqì: Because this phrase is one of the most basic phrases in the system of Chinese customs and manner, it is difficult to translate. Here, it may be translated as “Don't be formal.” or “Don't stand on ceremony.” But it should be viewed in context to determine its full meaning.

bǎo: This is an adjectival verb meaning “to be satisfied”, literally “to be full”.

Nǐ duō chī yìdiǎn: Notice the word order of this sentence. The word **duō** is used as an adverb, and therefore precedes the verb **chī**. The word **yìdiǎn** is used as the object of the action and therefore follows the verb.

Wǒ zài chī: The word **zài** can be used as a marker of ongoing action. You’ll learn more about this in the Meeting Module.

Dialogue Taipei

Notes on the Dialogue

Nǐ zài diǎn yíge ba.: The word **zài** here means “additionally” or “more”.

Wǒ xiǎng tài duō le, Bú yào cài le ba.; Here are two examples of the marker **le** for new situations. In the first sentence it is necessary to use **le** to indicate that the food order has now become too much. In the second sentence, it is necessary to use the marker **le** to indicate that the meat and vegetable is not wanted anymore.

Dialogue Taipei

At another small restaurant.

Notes on the Dialogue

Zài lái yíge tāng, zěnmeyàng?: Here you see another example of the word **zài**, meaning “additionally” or “more”.

Nǐ xiǎng bu xiàng chī diàn tiānde dōngxi?: The Chinese are not accustomed to eating desserts as are some other cultures. While they have invented some rather delicious desserts, these are usually served only at more formal dinners. At a modest meal or in a **xiǎochīdiàn**, the only dessert available is probably fruit.

Part 3

Reference List

Reference Notes

Notes on Part 3

zhīdao: The verb “to know”, **zhīdao** is a state verb and therefore can be negated, only with the syllable **bù**.

Wǒ zuótiān bù zhīdao tā zài nǎr.

Yesterday I didn't know where he was.

Notice also that the verb “to know, *zhīdao*, has a neutral tone on the last syllable. But when it is negated, the verb “to know” has tones on all syllables, *bù zhīdào*.

Nǐ jiàode tài duō le.: “You've ordered too much.” A more literal translation might be “What you've ordered is too much. The phrase *Nǐ jiàode* is a modifying phrase with the modified noun (perhaps “food” or “dishes”) deleted.

Mápó dòufu: This is a peppery hot dish made of bean curd, finely chopped beef or pork and hot bean paste. This dish is typical of the Szechuan style of cooking, which is noted for hot spicy dishes.

yúxiāng qiézi: This name literally means “fragrant-fish eggplant”. However, there is no fish used in the preparation of the dish. It is made with scallions, ginger, garlic, hot bean paste, vinegar and soy sauce. *Yúxiāng* refers to a famous Szechuan manner of preparation which was originally used to make fish dishes, but was later applied to other foods, such as pork, beef, and eggplant.

jīdīng: Earlier you saw the word *jīpiān*, “chicken slices”, now you see the word *jīdīng*, which means “chicken cubes” or “diced chicken. Both are commonly used in the names of dishes.

gōngbǎo jīdīng: This is a famous dish which originated in Szechuan. It is made with diced chicken, bamboo shoots, scallions, red peppers, soy sauce, and garlic.

xiārén guōba tāng: This is a shrimp and tomato soup into which squares of dried crispy rice are dropped. These squares of rice bear some resemblance to “rice crisps”. They are the crisp browned part of the rice left at the bottom of the pot. As the crispy rice squares are poured into the hot soup, a sizzling, crackling sound is given off.

básī píngguo: This is a dessert made of apple slices which are covered with a light batter and deep fried. The fried apples are then dipped in a hot mixture of sugar-syrup and sesame seeds. The apples are coated much in the same way taffy apples are. These hot sugar-coated apples are then dropped into a bowl of ice water, which hardens the sugar syrup covering into a crisp candy coating. The result is a dessert which combines a number of textures and tastes. The name for this dessert is translated many ways: “spun taffy apples”, “caramel apple fritters”, “pulled silk apples”. Bananas can also be prepared in this way.

Dialogue Taipei

A conversation between two Chinese friends who are out to dinner in a Szechwan restaurant.

Notes on the Dialogue

Dinner in a Szechuan Restaurant; China has a rich and varied tradition of cooking, due to the size of the country, the many different foods available, and the long history of its culture. The numerous styles of cooking may be grouped into the following schools: The Northern School (*Jīng cài*), The Sichuan School (*Chuān Cài*), The Húnán School (*Xiāng Cài*), The Shànghǎi School (*Hù Cài*). The Fújiàn School (*Mǐn Cài*), The Canton School (*Yuè Cài*), each with its own distinct style and famous dishes. It is common to find restaurants representing most of these schools of cooking in many cities in China.

Dāngrán hái yào yíge tāng: The speaker says “Naturally we'll also want a soup.” because soup is a part of every Chinese meal, from the simplest lunch to the most elaborate dinner. The reason for this is that, unless toasts are being drunk, the Chinese do not drink beverages along with their meal. The soup, which is served at the end of the meal, is the main liquid of the meal.

sháo (sháozi)/tiáogēng: The word *sháo* is used more in Peking, while *tiáogēng* is used in other parts of the country, too.

Unit Vocabulary List

shàngcì	上次	last time
shàngge xīngqī	上个星期	last week
shàngge yuè	上个月	last month
zhècì	这次	this time
zhège xīngqī	这个星期	this week
zhège yuè	这个月	this month
xiàcì	下次	next time
xiàge xīngqī	下个星期	next week
xiàge yuè	下个月	next month
báicài	白菜	cabbage
bǎo	饱	to be satisfied
biéde	别的	other, different
bié kèqì	别客气	don't be formal; don't stand on ceremony
bú cuò	不错	“not bad”, in the sense of “pretty good”, “pretty well”
cài	菜	main dishes, food
chāzi	叉子	fork
dāngrán	当然	naturally, of course
dāozi	刀子	knife
dòufu	豆腐	soy bean curd
fānqié	番茄	tomato
hǎochī	好吃	to be tasty, good to eat
jī	鸡	chicken
jiǎndānde	简单的	something simple
jiào	叫	to order
jīdīng	鸡丁	diced chicken
jīpiàn	鸡片	chicken slices
kèfàn		“fixed meal”, a type of meal in which soup, a main dish, rice and tea are all served for one price.
qiézi	茄子	eggplant
qīngjiāo	青椒	green pepper
shàor	勺儿	spoon
tiàogēng	调羹	spoon

xiàci	下次	next time
xiārén	虾仁	shrimp
xihóngshì	西红柿	tomato
xuédòu	雪豆	snow peas
yìzhǒng	一种	a kind, one kind
yòng	用	to use; with
yòng kuàizi	用筷子	to use chopsticks; with chopsticks
zhàngdānzi	账单子	check
zhīdao	知道	to know

Unit 3

Part 1

Reference List

Reference Notes

Notes on Part 1

kāndedǒng: This is a compound verb of result meaning “can read and understand (it)”. Its negative counterpart is **kānbudǒng**, “can’t read and understand (it)”. See Meeting Module. Reference Notes for Unit 1 for a discussion of compound verbs of result.

Tā xiěde zì, wǒ kānbudǒng.

I can't read (understand) his writing.

Huánghuā Yú: The *Seiaena Schelegeli* is translated here as “yellow fish”. It is sometimes referred to in Chinese as **huáng yú**. In English, it is also called croaker, drum fish, or China Bass. Since the **huánghuā yú** is a fish native to China, any American fish name given to it, such as croaker, is at best only a rough equivalent.

Hóngshāo Yú: The “red-cooked” style of cooking involves stewing the meat, or in this case, the fish, in soy sauce, sherry and water. It is called “red-cooked” because of the reddish-brown color the soy sauce gives the dish.

Cōngbào Niúròu: Beef with Spring Onions. Literally, this means “spring onions-fried beef”. **Bào** is another method of cooking. It is similar to **chǎo** “sauté”, but uses less oil and highest heat.

Zhàici Ròusī Tāng: Although translated here as “Szechuan Hot Pickled Cabbage,” **zhàici** is properly made from mustard green roots preserved with salt and hot pepper. It can be used to flavor foods or it can be eaten by itself.

mǐfān: This word refers to cooked rice. It can also refer to rice dishes, such as **chǎo fàn**.

huājuǎn: Flower-rolls are made of steamed bread, which has been shaped into layers resembling petals.

suàn yíxià zhàng: The verb **suàn** means “to figure, to calculate”. **Suàn zhàng** means “to figure accounts”, “to calculate the bill”. Here the word **yíxià** follows the verb. The use of **yíxià** after a verb has an effect similar to reduplicating the verb, that is it makes the action more casual.

zài hēibǎnshàng xiězhe ne: **-Zhe** is the marker of DURATION of actions and states. It indicates that an action or state lasted for an amount of time. The marker **ne**, on the other hand, marks ONGOING (and therefore present) actions or states. In this expression the marker **-zhe** tells us that at some time the dishes CONTINUE in the state of being written on the blackboard, and the marker **ne** tells us that state is GOING ON now. **-Zhe** is used in sentences to describe activities which last over a period of time, whether that time is past, present or future. A verb plus **-zhe** in Chinese often corresponds to the “-ing” form of the verb in English.

Zǒuzhe qù kéyì ma?
Can you get there by walking?
Wǒmen zuòzhe shuō huà, hǎo bu hao?
Let's sit awhile and talk, okay?
Míngtiān wǎnshàng, wǒmen shì zuòzhe chī, hái shì zhànzhe chī?
Tomorrow night will it be a sit-down dinner or will we eat standing up?
Tā hái bìngzhe ne.
He is still sick.

gōngnóngbǐng: This expression is a conglomeration of the words for “worker”, **gōngren**, “farmer”, **nóngmín**, and “soldier”, **bīng**. Notice that the first syllable (or only syllable) of each is used to make this abbreviated form.

chīdelái: This is a compound verb of result with the syllable **-de-** inserted between the action verb and the ending verb. This pattern is used to express the meaning “able to ____”. Usually the second verb of the compound expresses the specific result of the action, but here the verb **lái** expresses only the general idea of result. (The verb **lái** in this position has been called a “dummy result ending”. **Qù** can also be used this way.) Although no specific result is expressed here, the pattern is still used because it expresses the idea of “can” or “able to”.

Měiguó cài, wǒ zuòdelái; Zhōngguó cài, wǒ zuòbulái.
I can cook American food, I can't cook Chinese food.
Měiguó cài, wǒ huì zuò; Zhōngguó cài, wǒ bú huì zuò.
I can cook American food, I can't cook Chinese food.

Dialogue Peking

Three American women, who have spent the morning sightseeing, enter a cafeteria in a park. It is lunchtime and there are many people. As the women get in line to order, an attendant in the cafeteria comes up to them.

Notes after Dialogue in Part 1

Notice that in this situation the cafeteria attendant does not let the foreigners stand in line for their food. Instead he waits on them getting them special food when possible. The Chinese feel that foreigners are their guests and should be treated accordingly.

Wǒ bù dōu kàndedǒng: Notice that the American woman chooses a rather indirect way of letting the Chinese attendant know that she cannot read. In the lines following, the attendant answers back simply suggesting some of the more tasty dishes, a courteous and face-saving response.

Huì yòng, kěshì yòngde bú tài hǎo: This is another courteous response. Here the American lets it be known that they can handle chopsticks, but does so modestly.

Chīdelái ba?: Literally, “Was it edible?” or “Could you eat it?”

Dialogue in Taipei

Three friends enter a restaurant in downtown Taipei at lunchtime. A waiter comes up to them.

Notes after Dialogue in Part 1

Wǒmen gāng cóng Mèiguó lái: In this sentence and the ones which follow the American modestly explains their situation and then asks for help. The waiter replies in a friendly and polite manner.

Part 2

Reference List

Reference Notes

Notes on Part 2

yǒumíng: “To be famous”, literally, “to have a name”, is always negated with **méi**.

Kǎo Yáng ròu: This is Mongolian Barbecued Lamb. It is thin slices of lamb dipped in a sauce of soy sauce, scallions, Chinese parsley, sugar, and sherry, and other condiments you can mix to your own taste, then grilled quickly over high heat. This meal is prepared at specialty restaurants which usually serve little else.

Shuàn Yáng ròu: This meal requires that a pot with a source of heat beneath it (**huǒguō**, literally “fire pot”) be placed in the middle of the table. Usually the pot is shaped in a ring with a chimney containing the heat source in the center. Each guest cooks his meat and vegetables in the boiling water of the fire pot, often with four or five people simultaneously keeping track of their food as it is cooking. After his meat is cooked he then dips it into various sauces and eats it. By the end of the meal, the water in the pot has become a highly flavored soup. **Fěnsī** (see below) and vegetables are then dropped into it, and it is eaten.

chúle...yǐwài: This pattern is used to express the idea “except for...”, “besides...”, or “aside from...”. The second part, **yǐwài**, is sometimes omitted.

Wǒ chūle mǎi yìběn shū, hái yào mǎi yìběn zázhi.

In addition to buying one book, I also want to buy one magazine.

fěnsī: These are called “cellophane noodles” because their appearance is clear and glass-like. They are made from pea-starch and are sometimes called pea-starch noodles.

zuóliào: This refers to various sauces used to dip the lamb in, and therefore translates as “condiment”. In other contexts, **zuóliào** can mean “ingredient”.

shuōde wǒ dōu è le: Here you see a verb, **shuō**, the syllable **de**, and the result of the action of talking (**wǒ dōu è le**.) A literal translation of the expression might be “Talk to (the point that) I’m already hungry.” The marker **de** carries the meaning “to the point of”, “to the extent that” in this expression.

xiāng cài: A coarse, leafy, strong tasting type of parsley.

Dialogue in Peking

This conversation takes place in late spring in Peking. A foreign student talks with a few of his Chinese classmates.

Dialogue in Taipei

This conversation takes place in winter in Taipei. A foreign student and some of his Chinese classmates are in a northern Chinese restaurant, waiting for the food to come.

Notes after Dialogue in Part 2

běifāng cài: The syllable **-fāng** means “place” or “region”. It is added to direction words to form the name of a place. **Běifāng cài** refers to Northern Chinese cuisine. **Nánfāng cài** refers to cuisine south of the Yangtze river, including the Shanghai school of cooking and the Cantonese school of cooking.

Part 3

Reference List

Reference Notes

Notes in Part 3

báobǐng: These are thin, wheat cakes, usually rolled out and cooked in pairs that are separated before use. They resemble thin, French crepes in appearance. They are eaten with dishes instead of rice.

Mùxu Ròu: This is a pork dish cooked with egg. It is eaten with **báobǐng**. A spoonful of **Mùxu Ròu** is placed in the middle of a **báobǐng**. Then it is rolled up and eaten.

sùcài: This is a vegetable dish made with no meat sauces or flavorings at all, and is therefore correctly called a vegetarian vegetable dish. Although **sùcài** are made without the use of meat sauces or meat

flavorings, they are often artfully seasoned and formed in such a way that they resemble meat very closely.

xiāng: This is the adjectival verb “to be fragrant”. **Zhègè sùcài hǎn xiāng.**, could also be translated as “This vegetarian vegetable dish has a good aroma”. The verb **xiāng** is often used when talking about food to refer to dishes with garlic or ginger.

Dialogue in Taipei

Miss Wang invites an American couple, Mr. and Mrs. White to her apartment for dinner. They are just sitting down to dinner.

Unit Vocabulary List

báobǐng	薄饼	thin rolled, wheat-flour pancake
chīdelái	吃的来	Is it all right for you (to eat)?
chúle ...# cīwài	除了。。。,此外	aside from, in addition to
cōng	葱	scallion
cōngbào niúròu	葱爆牛肉	beef with spring onions
cù	醋	vinegar
dòufu fǔ	豆腐腐	fermented bean curd sauce
è	饿	to be hungry
fěnsī	粉丝	cellophane noodles
gōngnóngbīng	工农兵	workers, farmers, soldiers
hēibǎn	黑板	blackboard
hóngbīnlóu	鸿宾楼	name of a restaurant
hóngshāo yú	红烧鱼	red-cooked fish
huājuǎn	花卷	flower-rolls
huánghuā yú	黄鱼	yellow fish
huímín	回民	moslem
jiànyì	建议	proposal, suggestion
jiàng yóu	酱油	soy sauce
juéde	觉得	to feel that
kǎo	烤	to roast
kǎo yángròu	烤羊肉	Mongolian barbecued lamb
mǐfàn	米饭	rice (cooked)
mùxù ròu	牧畜肉	moshi pork (pork fried with eggs) and served with báobǐng
qīngdòu	青豆	green peas

qingdòu xiārén	青豆虾仁	shrimp with green peas
shítáng	食堂	eating hall
shuàn yáng ròu	涮羊肉	Mongolian (Lamb) Hot Pot
suàn	算	to calculate, figure out
suàn zhàng	算账	to figure out the check
sùcài	素菜	vegetable dishes
tángcù	糖醋	sweet and sour
tángcù báicài	糖醋白菜	sweet and sour cabbage
-wèi	一位人	counter for persons (polite)
wèizi	位子	seat, place
xiāng	香	to be fragrant
xiāngcài	香菜	Chinese parsley
xiāngyóu	香油	sesame oil
xiǎofèi	小费	tip, gratuity
xīnxiān	新鲜	to be fresh
yáng ròu	羊肉	lamb
yòumíng	又名	to be famous
zhācāi	榨菜	hot pickled, cabbage (Szechwan)
-zhe	着	marker of DURATION of an action
zhīma jiàng	芝麻酱	sesame paste
zìjǐ	自己	oneself
zuóliào	佐料	condiments, ingredients

Unit 4

Part 1

Reference List

Reference Notes

Notes on Part 1

dìng yìzhuō xí; “To arrange a formal dinner”, more literally “to make arrangements for a one table banquet”. The counter for xí, “a feast or banquet”, is -zhuō, “table”.

duōshao qiándē biāozhǔn: “What price level”. **Biāozhǔn** literally means “standard”. **Duōshao qiándē biāozhǔn** could also be translated more literally as “a standard costing how much”, where **duōshao qián** “how much does it cost?” modifies **biāozhǔn**, “standard’.” You will also hear **duōshao qián biāozhǔnde**, with the marker *de* placed at the end of the phrase. In this case the whole phrase “what price level” modifies the noun **jiǔxí**, “banquet”, which has been left out of the sentence because it is understood.

kè: This word for guest is interchangeable with **kèren**.

duōbàn: “Most of...”. **Duōbàn** is a noun and is used in the subject position.

Tāmen duōbàn dōu bú qù.
Most of them are not going.
Duōbàn shì niàn Zhōngwén ne.
Most of them are studying Chinese.

ràng wǒmen pǐ...: “Have us select...”, or more literally “allow us to select...”. The verb **pǐ** means “to match”. Dishes are matched to make a formal menu in Chinese.

lěngpán: “Cold dishes” or appetizers start off the menu in a formal Chinese dinner. Four cold dishes followed by six to eight main courses, a soup and a dessert is one type of menu arrangement used for formal dinners. Four cold dishes, four sautéed dishes and four main dishes, soup and dessert in another type of formal menu.

Cold dishes are usually prepared so as to be pleasing to the eye as well as the palate. Cold cooked meats and vegetables are arranged in colorful designs.

jiǔ: Literally, this means “liquor”. It is a term referring to any kind of alcoholic beverage from light beers and wine to hard liquor.

Éméi Cāntīng: This is the name of a restaurant offering Szechuan style cuisine. **Omei (Émái)** is the name of a mountain range running through Szechuan.

Dialogue in Peking

A conversation on the telephone.

Notes following Dialogue 1

Nǐ yào duōshao qián biāozhǔnde?: In restaurants in Peking, dinners for a group of people can be arranged on a price per person basis. The restaurants often have several standard priced menus to choose from.

Yíge dà lěngpán: One large cold platter instead of several smaller cold dishes may be used in making up the menu for a dinner. One large cold platter, eight main courses, a soup and a dessert is another type of menu for a dinner.

12.	Hóngshāo Yúchì	Red-cooked Shark's Fin
13.	Xiāngsū Yā	Fragrant Crispy Duck
14.	Gānshāo Míngxiā	Dry-cooked Jumbo Shrimp Szechuan Style
15.	Fùguì Jī	Beggar's Chicken

16.	Tángcù Yú		Sweet and Sour Fish
17.	Mìzhī Huōtuǐ		Ham in Honey Sauce
18.	Dōnggua Zhōng		Winter Melon Soup served in the Carved Melon Shell
19.	Bābǎo Fàn		Eight Jewel Rice
20.	Xìngrén Dòufu		Almond Pudding

Notes on Vocabulary №12-20

Hóngshāo Yúchì: Shark’s Fin is considered a delicacy by the Chinese because it is rare, nutritious and has a smooth, chewy texture when cooked. Some people think that it is best prepared in the red-cooked style.

Xiāngsū Yā: Fragrant Crispy Duck is marinated and steamed with onions, wine, ginger, pepper and anise, then deep fried quickly for a crispy result. This method of preparing duck is an example of southern style cooking.

Fùguì Jī: “Beggar’s Chicken” is a whole chicken wrapped in wet clay, then roasted until very tender. It is said that this method of preparation was first used by beggars. Originally this dish was called **Jiǎohuā Jī**, literally “Beggar’s Chicken”; but as the dish became popular among the upper class, the name changed to **Fùguì Jī**, literally “Riches and Honor Chicken”.

Dōnggua Zhōng: Winter melon, mushrooms, and ham go into this soup. On festive occasions the melon shell is carved with decorations, such as dragons, and used as a bowl for serving the soup. This is a Cantonese specialty.

Xìngrén Dòufu: This is translated here as “Almond Pudding”. Because **Xìngrén Dòufu**, with its light consistency, is somewhere between a pudding and a gelatin, “Almond Gelatin” would also be a fitting translation of the name.

Bābǎo Fàn: “Eight Jewel Rice”. This is sweet sticky rice (nòmǐ) with preserved fruits. The rice is shaped into a mound and decorated with some of the preserved fruit.

Dialogue in Taipei

An American woman calls a restaurant in **Táiběi**.

Part 2

Reference List

Reference Notes

Notes on Part 2

zhūkè: At a Chinese banquet the guest of honor sits farthest away from the door, the inner-most place in the room. The host sits nearest the door, on the serving side of the table.

Bié jǐn gěi wǒ jiǎn cài: This expression is often used at dinner parties. It is good hospitality for the host or hostess to serve the guests individually from time to time, picking out tender morsels for them. Fellow guests may also do this for the guest of honor.

gān yìbēi: Drink a glass”, literally “dry a glass” (meaning “o make the glass dry by emptying it”). Since wine cups are small, the usual toast is **Gān bēi!** “Bottoms up!” For people who don't like to drink too much, the phrase **Suīyì**, “As you like”, will serve as a reply indicating that the whole cup need not be emptied. See the note on **suíyì** below.

Zuì jī: “Drunken Chicken”. The name of this dish comes from the way in which it is prepared. The verb **zuì** “to get drunk”, refers to the fact that the chicken is marinated in wine at least over-night. This dish originates with the Shanghai school of cooking. It is served cold.

Wǒ bú huì hē jiǔ. Dàjiā dōu suīyì ba.: Chinese drinking etiquette requires that if someone doesn't want to participate in the full range of drinking activities, he should so indicate early on.

Dialogue in Peking

Notes following Part 2 Dialogue

Most of the entertaining at a Chinese dinner party takes place at the dinner table, although there is some tea drinking and chatting both before and after the meal in other rooms. The dinner is served at a leisurely pace so that each dish may be savored and talked about. A good dish is appreciated for its appearance as much as its taste, texture and aroma. As each dish is eaten, toasts will be made. The host will start off by toasting the guest of honor and then other guests as a group. As the evening progresses he will toast each guest in turn and each guest will probably propose a toast of his own in honor of the host. A strongly flavored liquor (**gāoliang jiǔ**), a milder rice wine (**huáng jiǔ**), or beer may be served. Guests usually drink only when toasting. If you'd like to take a drink of something you either propose a toast or catch someone's eye and silently toast each other.

mànmǎr chī: In sentences expressing commands or requests, an adjectival verb describing manner precedes the main verb.

Kuài yìdiǎr kāi!

Drive a little faster!

Kuài lái!

Come here quickly!

In the sentence, **mànmǎr chī**, the adjectival verb coming before the main verb, **màn**, is reduplicated with the second syllable changing to a high tone. This also happens in a few other instances.

Kuàikuāerde chī!

Quickly eat!

Hǎohāode zuò!

Do it well!

Part 3

Reference List

Reference Notes

Notes on Part 3

jìng: This is the verb “to offer (something) respectfully”. It is used here ceremonially in the phrase “offer her a glass” meaning “to toast her”.

juǎnqilai: This compound verb is made of **juǎn**, “to roll”, **qǐ**, “to rise, go or come up”, and **lái** “to come”. Both Peking Duck and **Mùxu Ròu** are eaten rolled up in pancakes.

Xūn Jī: For this dish, chicken is smoked in a vapor from burning tea leaves. This example of Peking cuisine is served as a cold dish or a hot dish.

Zhā Xiānqiú: **Zhā** is the verb “to deep fry”. This is a Shanghai dish of shredded shrimp shaped into balls and then deep fried.

jiàng: “Paste”. The paste which is eaten with Peking Duck is **tiánmiànjiàng**, “sweet bean paste”.

Dialogue in Taipei

Notes after Dialogue in Part 3

Wǒ zìjǐ lái: This is a polite way for a guest to respond when the host has been serving him specially.

Xià yíci wǒmen kéyì zài lái zhèli chī Kǎo Yā.: The use of the phrase **xià yíci** makes it sound as if they are making definite plans about the next time they come to eat here, when in fact they are just talking generally about some future time. In English, we use “sometime” rather than “next time”, as in “We’ll have to get together again sometime.”

Unit Vocabulary List

bābǎo fàn	八宝饭	Eight Level Rice
biāozhǔn	标准	level or standard
cháng	尝	to taste, to savor
dàjiā	大家	everybody
-dào	道	counter for a course of a meal
dìng yizhuō xí	订一桌席	reserve a table for a dinner party
dōnggua zhōng	冬瓜中	winter melon soup served in the carved melon shell
duōbàn	多半	most of, the greater part of

Emèi cāntīng	峨眉餐厅	The Omei Reestaurant (a restaurant in Taipei)
fēngzéyuán	丰泽园	The name of a reestaurant in Peking
fùguì jī	富贵鸡	rich hicken
jiào huā jī	叫化鸡	beggar's chicken
gānshāo míngxià	干烧明虾	dry-cooked jumbo shrimp, Szechuan Style
gān yìbēi	干一杯	to drink a glass (lit. to make a glass dry)
gōngzuò shùnlì	工作顺利	the work that goes well
héshì	合适	to be suitable, to be fitting
hóngshāo yúchì	红烧鱼翅	red-cooked Shark's Fins
jiǎn	拣	to select, pick out, to choose
jiànkāng	健康	to be healthy
jiàng	酱	paste, bean paste
jǐn	仅	(continually), only, Just
jìng	敬	to offer someone something
jiǔ	酒	liquor, wine
juǎnqǐlái	卷起来	to roll up
kǎo yā	烤鸭	Peking Duck
kè (kèrén)	客人 (客人)	guest(s)
lěngpán	冷盘	cold dish
língwài	另外	in addition to, additionally
míngxiā	虾	shrimp
mìzhī huǒtuǐ	蜜汁火腿	ham in honey Sauce
pèi	配	to find something to match, to match things
peì cài	配菜	to select dishes for a formal menu
ràng	让	to allow, to have someone do something
shēngri	生日	birthday
shēntǐ jiànkāng	身体健康	good health
shùnlì	顺利	to go well, without difficulty
sòngxíng	送行	to see a person off
suíyì	随意	according to one's wishes
tángcù yú	糖醋鱼	sweet and sour fish
tiáncài	甜蔡	dessert
xiāngsū yā	香酥鸭	fragrant crispy duck
xīngrèn dòufu	杏仁豆腐	almond pudding

xūn jī	熏鸡	smoked chicken
yā	鸭	duck
yí lù píng ān	一路平安	have a nice trip; bon voyage (lit. a safe journey)
yú	鱼	fish
yú chì	鱼翅	shark's fin
zhù	祝	to wish (someone something)
zhǔ kè	主客	guest of honor
zhá xiā qiú	炸虾球	deep fried shrimp balls
zhōng jiān	中间	middle
zuì jī	醉鸡	drunken chicken

Foods

ròu	肉	meat
huǒ tuǐ	火腿	ham
niú ròu	牛肉	beef
pái gǔ	排骨	spare ribs
yáng ròu	羊肉	lamb
zhū ròu	猪肉	pork
jī	鸡	chicken
yā, yā zi	鸭, 鸭子	duck
yú	鱼	fish
xiā	虾	shrimp
bào yú	鲍鱼	abalone
dà xiā	大虾	prawn
huáng huā yú	黄花鱼	yellow fish
lóng xiā	龙虾	lobster
páng xie	螃蟹	crab
xiā rén	虾仁	shrimp meat
yóu yú	鱿鱼	squid
yú chì	鱼翅	shark's fin
shuǐ guo	水果	fruit
fēng lí	凤梨	pineapple (Taiwan)
bō luó	菠萝	pineapple (Mainland)

júzi	橘子	tangerine (Taiwan)
júzi	橘子	orange (Mainland)
lìzhī	荔枝	lichee
lǐzi	李子	plum
liǔdīng	柳丁	orange (Taiwan)
mángguo	芒果	mango
píngguo	苹果	apple
pútao	葡萄	grape
xiāngjiāo	香蕉	banana
xīgua	西瓜	watermelon
qīngcài	青菜	green vegetables
bái luóbo	白萝卜	white radish
bāicài	白菜	cabbage
bōcài	菠菜	spinach
cōng	葱	scallion, green onion
dōnggū	冬菇	dried black mushroom
dōnggua	冬瓜	winter melon
dōngsǔn	冬笋	bamboo shoot
dòuyá	豆芽	bean sprouts
fānqié	番茄	tomato
húluóbo	胡萝卜	carrot
huángguā	黄瓜	cucumber
là jiao	辣椒	red (hot) pepper
mùěr	木耳	wood ear, tree fungus
qiézi	茄子	eggplant
qīngdòu	青豆	green peas
qīngjiāo	青椒	green pepper
qíncài	芹菜	celery
xiāngcài	香菜	Chinese parsley (coriander)
xīhóngshì	西红柿	tomato
xuědòu	雪豆	snow pea pods
yángcōng	洋葱	onion
yánggū	秧菇	button mushroom
zuóliào	佐料	spices

gāilǐ	咖喱	curry
huājiāo	花椒	fragrant (Szechuan) pepper
hújiāo	胡椒	black pepper
jiāng	姜	ginger
jièmo	芥末	mustard
suàn	蒜	garlic
yán	盐	salt
zhīma	芝麻	sesame seed
yóu	油	oil
háo yóu	蚝油	oyster sauce
hóng yóu	红油	red (hot) pepper oil
huāshēng yóu	花生油	peanut oil
jiàng yóu	酱油	soy sauce
là yóu	辣油	red (hot) pepper oil
má yóu	麻油	sesame oil (Taiwan)
xiāng yóu	香油	sesame oil (Mainland)
jiàng	酱	sauces, pastes
douban jiàng	酱	bean paste
tiánmiàn jiàng	酱	sweet bean paste
zhīma jiàng	芝麻酱	sesame paste
jiǔ	酒	liquor
gāoliáng jiǔ	高粱酒	gāoliáng win (sorghum)
huáng jiǔ	黄酒	yellow wine
píjiǔ	啤酒	beer
pútáo Jiǔ	酒	grape wine
shāoxīng jiǔ	绍兴	a yellow wine made in Shaoxing
zá xiàng	杂项	miscellaneous
báobǐng	薄饼	thin rolled, wheat-flour pancake
chá	茶	tea
cù	醋	vinegar
dòufu	豆腐	bean curd
dòufu rǔ	豆腐乳	fermented bean curd
dòujiāng	豆浆	soybean milk, soy milk
fěnsī	粉丝	cellophane noodles, bean thread noodles

jīdàn	鸡蛋	chicken egg
kāfēi	咖啡	coffee
miàn	面	wheat-flour noodles
miànbāo	面包	bread
miànfěn	面粉	flour
mǐfěn	米粉	rice, or rice flour noodles
pídàn	皮蛋	preserved egg (Táiwan)
sònghuā dàn	松花蛋	preserved egg (Mainland)
zhàcài	榨菜	hot pickled cabbage (Szechwan)