

Understand Chinese Menu: how to decode information from the menu

A) You may decode information based on four basic components in the names of Chinese dishes:

1) How the dish was made



炒 chao3: stir fry; the most popular method



烤 kao3: bake or roast; used for meat or fish



炸 zha2: deep fry; mostly used for chicken and fish



蒸 zheng1: steam; used for making fish or dumplings



紅燒 hong2shao1: braise; used for beef, pork and fish



煎 jian1: fry; used for fish or eggs

煮 zhu3:

2) What ingredients were used



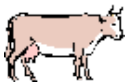
肉 rou4: usually means pork when it is not specified



豬 zhu1: pig



雞 ji1: chicken



牛 niu2: cattle



鴨 ya1: duck



魚 yu2: fish



蝦 xia1: shrimp

羊 yang2: lamb

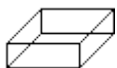


菜 cai4: leafy vegetables, cabbage, dishes, cuisine



白菜 bai2cai4: cabbage

生菜 sheng1cai4: lettuce



豆腐 dou4fu3: soy bean curd

汤 tang1: soup



蛋 dan4: egg



饭 fan4: rice



面 mian4: noodle

海鲜 hai3xian1: seafood

3) Tastes:

醋 cu4: vinegar → 酸 suan1: sour

辣椒 la4jiao1: chili → 辣 la4: spicy

糖 tang2: sugar → 甜 tian2: sweet

盐 yan2: salt → 咸 xian2: salty

→ 苦 ku3: bitter

油 you2: oil

4) How the ingredients were prepared (how they were cut)

块 kuai4: chunks

片 pian4: slices

丝 si1: shredded

丁 ding1: cubes

B) Tableware



盘 pan2: long or round flat dishes

刀叉 dao1cha1: fork and knife



碗 wan2: bowl



筷 kuai4: chopsticks

C) Now, you may test yourself and see if you can decode all the information in the following dishes:

炸豆腐；炒鸡丁；北京烤鸭；酸辣汤；红烧鸡；甜酸肉；糖醋鱼；蛋炒饭；
蚝油鱼片；清蒸鱼；酸菜炒肉丝；红烧牛肉；鸡丝炒面；