

Restaurant Module, Unit 3

PART I

1. Wǒ bù dōu <u>kàndedǒng</u> .	I can't read all of it.
2. Tīngting nǐde <u>jiànyì</u> ba.	Let's hear your suggestions.
3. Jīntiānde <u>huánghuā yú</u> hěn <u>xīnxiān</u> .	Today's yellow fish is fresh.
4. Lái ge <u>Hóngshāo Yú</u> gen yíge <u>Cōngbāo Niúrǒu</u> , zài lái yíge <u>Yúxiāng Qiézi</u> , hǎo bu hao?	How about having one Red-cooked Fish and one Beef with Spring Onions, and then how about an Aromatic Fish-style Eggplant?
5. Wǒ hěn xǐhuan <u>Zhàcài Ròusī Tāng</u> .	I like Szechwan Hot Pickled Cabbage and Pork Shreds Soup.
6. Nǐmen yào chī <u>mǐfàn</u> hái shì <u>huājuǎn</u> ?	Do you want to eat rice or flower-rolls?
7. Qǐng nǐ <u>suàn yíxià zhàng</u> , bǎ <u>xiǎofèi</u> yě suàn zài lǐmian.	Please figure out the bill, and figure in the tip, too.
8. Nǐmen <u>jǐwèi</u> ?	How many are you?
9. Wǒ gěi nǐmen zhǎo ge <u>wèizi</u> .	I'll look for seats for you.
10. Jīntiānde cài dōu zài <u>hēibǎnshàng xiězhe ne</u> .	The dishes for today are written on the blackboard.
11. Zhèr shì <u>gōngnóngbīng shítáng</u> .	This is a laborers', farmers', and soldiers' dining hall.
12. Zhèr méi shénme hǎo cài, <u>chīdelái</u> ma?	There really aren't any unusually good dishes here. Is it all right for you?

NOTES ON PART I

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 higher heat.

Zhācāi Ròusī Tāng: Although translated here as 'Szechwan Hot Pickled Cabbage', zhācāi 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.

mǐfàn: 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 zhāng: The verb suàn means 'to figure, to calculate'. Suàn zhāng 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 hēibǎnshang 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 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 keyi 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.

gōngnóngbīng: 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.

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

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.

M: Nǐmen sānwèi ma?! Wǒ gěi
nǐmen zhǎo ge wèizi, zhèr
rén tài duō. Qǐng gēn wo
lái.

There are three of you?!
I'll look for seats for
you. There are too many
people here. Please
follow me.

F: Xièxie.

Thank you.

(After sitting down.)

M: Nǐmen yào chī diǎr shénme?

What would you like?

F: Tāmen dōu xiǎng chī shénme?
(looking at her friends and
deferring politely.)

What would they like?

M: Jīntiān de cài dōu zài hēibǎn-
shàng xiězhe ne.

The dishes for today are
written on the blackboard.

F: Wǒ bù dōu kàndedǒng. Tīngting
nǐde jiànyì ba.

I can't read all of it.
Let's hear your opinion.

M: Jīntiān de huánghuā yú hěn
xīnxiān. Lái ge Hóngshāoyú,
yige Cōngbāo Niúròu, zài
lái yige Yúxiāng Qiézi, hǎo
bù hao?

Today's yellow fish is
fresh. How about one Red-
cooked Fish, one Beef and
Spring Onions, and one
Aromatic Fish-style
Eggplant, all right?

F: Hǎo. Jīntiān yǒu shénme
tāng?

What kind of soup is there
today?

M: Jīntiān shì Xīhóngshì Jīdàn
Tāng.

Today it's Tomato and Egg
Soup.

F: Wǒ hěn xīhuan Zhācài Ròusī
Tāng. Nǐmen yǒu ma?

I like Szechwan Hot Pickled
Cabbage and Pork Shreds
Soup very much. Do you
have it?

M: Wǒmen kěyǐ gěi nǐ zuǒ.

We can make some for you.

F: Hǎojíle.

Wonderful.

M: Nǐmen yào chī mǐfàn hái shì
huājuǎn?

Do you want to eat rice or
flower rolls

F: Lái sānwǎn fàn, sāngē
huājuǎn ba.

How about bringing three
bowls of rice and three
flower-rolls?

M: Nǐmen huì yòng kuàizi ba?

Can you use chopsticks?

F: Huì yòng, kěshì yòngde
bú tài hǎo.

Yes, but not too well.

(After eating.)

F: Cài hěn hǎo.

The food was good.

M: Nín chīhǎo le?! Wǒmen
zhèr shì gōngnóngbǐng
shítáng. Méi shénme
hǎo cài. Chīdelái ba?

Are you finished?! This
is a laborers', farmers',
and soldiers' dining hall.
There really aren't any
unusually good dishes here.
Was it all right for you?

F: Fēicháng hǎo. Wǒmen dōu
chīde hěn bǎo. Yíòng
duōshao qián?

It was very good! We've all
had plenty. How much is
it altogether?

M: Nín děng wǒ suànsuan...
Yíòng wǔkuài liǔ.

Wait while I figure it out...
Altogether it's five dollars
and sixty cents.

F: Xièxie. Zàijiàn.

Thank you. Good-bye.

M: Bú xiè. Qǐng zài lái.

Don't mention it. Please
come again.

NOTES AFTER DIALOGUE IN PART I

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 dòu 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?'

Taipei:

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

M: Qǐngwèn, jǐwèi?

May I ask, how many are you?

F: Wǒmen yǒu sānge rén.

There are three of us.

M: Qǐng gēn wo lái. Zuò zài zhèlǐ zěnmeyàng?

Please follow me. How about sitting here?

F: Hǎo, xièxie.

Fine, thank you.

(After sitting down.)

M: Zhè shì càidān. Xiǎng diǎn xiē shénme cài?

This is the menu. What dishes would you like to order?

F: Wǒmen gāng cóng Měiguó lái. Duì Zhōngguó cài bú tài dǒng. Qǐng nǐ jièshào yíxià nǐmen zhèlǐde cài ba.

We've just come from America. We don't know much about Chinese food. Please tell us about the dishes here.

M: Wǒmen zhèlǐde Hóngshāo Yú
hěn bú cuò. Cōngbào
Niúròu, Yúxiāng Ròusī yě
hěn hǎo.

The Red-cooked Fish is not
bad here. The Beef with
Spring Onions and the
Aromatic Fish-style Pork
are also good.

F: Nà jiù jiǎo zhè sāngē cài
ba.

Then we'll order these
three dishes.

M: Yào bu yào lái ge tāng?

Would you like to order a
soup?

F: Nǐmen yǒu meiyǒu Zhàcài
Ròusī Tāng?

Do you have Szechwan Hot
Pickled Cabbage and Pork
Shreds Soup?

M: Yǒu. Lái jǐwǎn fàn?

Yes. And how many bowls of
rice shall I bring?

F: Xiān lái sānwǎn. Bú
gòu zài jiǎo.

First bring three bowls.
If that is not enough,
then we'll order more.

M: Nǐmen huì bu huì yòng
kuàizi? Rúguo bù fāngbian
wǒ kěyǐ gěi nǐmen huàn
chāzi.

Can you use chopsticks?
If it's not convenient
for you, I can change
them to forks.

F: Bú yòng le. Wǒmen dōu
xǐhuān yòng kuàizi. Ōu!
zhèlǐ shǎole yíge tiǎogēng
Qǐng nǐ zài nǎ yíge lái.

It's not necessary. We all
like to use chopsticks.
Oh, we're short one spoon
here. Please bring another.

M: Hǎo, wǒ jiù lái.

Okay, I'll be right back.

(After eating:)

M: Chī hǎole ba? Cài zěnmeyàng?

Are you finished? How was the
food?

F: Cài hěn hǎo. Wǒmen chīde
hěn bǎo. Qǐng nǐ suàn
yíxià zhàng, bǎ xiǎofèi
yě suàn zài lǐmian.

The food was good. We've had
plenty. Please figure out
the bill, and figure in the
tip, too.

M: Hǎo, xièxie. Zhè shì
zhàngdān.

Okay, thank you. This is the
bill.

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F: Zhè shì sānbǎi kuài. Bú
bǐ zhǎo le. Wǒmen zǒu le.
Zàijiàn.

Here is three-hundred dollars.
Keep the change. We're
leaving. Good-bye.

M: Xièxie. Zàijiàn.

Thank you. Goodbye.

NOTES AFTER DIALOGUE IN PART I

Wǒmen gāng cóng Měiguó 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 II

1. Wǒmen hái méi chī <u>yǒumíngde</u> <u>Kǎo Yángrou</u> .	We still have not eaten the famous Mongolian Barbecued Lamb.
2. Chī <u>Shuān Yángroude</u> shíhou hái chī shénme?	When you're having Mongolian Hot Pot, what else do you eat with it?
3. <u>Chúle</u> niú-yángrou <u>yíwài</u> , yǒu shāobing, hái yǒu báicài, <u>fěnsī</u> , shénmede.	Aside from beef and lamb, there's shaobing, cabbage, cellophane noodles and so on.
4. Chī Shuān Yángrou, dōu yǒu shénme <u>zuóliào</u> ?	When you're having Mongolian Hot Pot, what condiments are there?
5. Eng! Shuōde wǒ dōu è le.	We've talked so much I've gotten hungry.
6. Yǒu <u>jiàng yóu</u> , <u>xiāng yóu</u> , <u>xiāng cài</u> , <u>dòufu lǔ</u> , <u>zhīma jiàng</u> , shénmede.	There's soy sauce, sesame oil, Chinese parsley, fermented bean curd sauce, sesame paste, and so on.
7. Qù <u>Hóngbīnlóu</u> ba.	Let's go to the Hóngbīnlóu.
8. Duì, jiù shì nèige <u>Huīmín fānguān</u> .	Right, it's that Moslem restaurant.

NOTES ON PART II

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

Kǎo Yángrou: 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.

Shuān Yángrou: 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 chúle mǎi yībēn shū, hái	In addition to buying one
yào mǎi yībēn zázhi.	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.

Peking:

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

M: Wǒ lái Běijīng zhēnme jiǔ	I've been in Peking for so
le, hái méiyǒu jīhuì qù	long and I haven't yet
chī yǒumíngde Kǎo Yángrou,	had the chance to eat
Shuān Yángrou.	the famous Mongolian
	Barbecued Lamb or Lamb
	Hot Pot.

F: Rúguo xiǎng chī, jiù kuài
qù chī ba. Tiān rè le,
jiù méiyǒu le.

If we want to eat it, then
we should go soon. There
won't be any available
after the weather gets
warmer.

M: Nà zhǎo jige péngyǒu zhèige
Xīngqīliù qù chī Shuān
Yángrou. Nǐ shuō dào nǎr
qù chī?

Well then, let's find some
friends and go eat
Mongolian Lamb Hot Pot
this Saturday. Where do
you think we should go?

F: Qù Hóngbīnlóu ba. Nèige
fànguǎr hěn hǎo.

Let's go to the Hóngbīnlóu.
That's a good restaurant.

M: Hóngbīnlóu?! Shì bu shì
zài Xīdān nǎr? Wǒ jìde
wǒ qù nǎr chīguo guōtiē.

Hóngbīnlóu?! Is that over
by the Xīdān? I remember
I went there once and ate
guōtiē.

F: Duì, jiù shì nèige Huīmín
fànguǎr.

That's right, it's that Moslem
restaurant.

M: Tāmende guōtiē zhēn hǎochī
yě piányi.

Their guōtiē are really
tasty and cheap.

F: Wǔge guōtiē yīmáoèr, shì
bu shì?

Five guōtiē for twelve cents,
right?

M: Shì, wǒ chīle shíwǔge, méi
chī biéde, chīde hěn bǎo.
Ei! Chī Shuān Yángroude
shíhou hái chī shénme?

Yes, I ate fifteen, didn't
eat anything else, and was
full. Hey, when you're
having Lamb Hot Pot, what
else do you eat?

F: Chúle niú-yángrou yǐwài,
yǒu shāobīng, hái yǒu
báicài, fěnsī, shénmede.

Aside from beef and lamb,
There's shāobīng, cabbage
cellophane noodles and so
on.

M: Chī Shuān Yángrou dōu yǒu
shénme zuóliào?

When you're having Mongolian
Hot Pot, what condiments
are there?

F: Yǒu jiāng yóu, xiāng yóu,
xiāng cài, dòufu lǚ,
zhīma jiāng, shénmede.

There's soy sauce, sesame
oil, Chinese parsley, fer-
mented bean curd sauce,
sesame paste, and so on.

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M: Eng! Shuōde wǒ dōu è le,
yě dào chǐ zhōngfānde
shíhou le.

Oh, we've talked so much
I've gotten hungry, and
it's lunch time.

F: Zǒu, qù shí táng chǐ fàn qù.

Let's go, we'll go to the
dining hall and eat.

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.

F: Jīntiān chǐ Shuān Yánggròu
hěn hǎo.

It's nice to be having
Mongolian Hot Pot today.

M: Shì, wǒ zǎo jiù tīngshuō
Shuān Yánggròu shì yǒumíngde
Zhōngguó běifāng cài.

Yes, I've heard for a long
time that Mongolian Hot
Pot is a famous northern
Chinese dish.

F: Chǐ Shuān Yánggròu, rén duō,
chīqilai fēicháng yǒu yìsi.

If we have more people,
eating Mongolian Hot Pot
is very interesting.

M: Tīngshuō chǐ Shuān Yánggròude
shíhou yào yòng hěn duō
zuóliào, shì bu shì?

I've heard that when you
eat Mongolian Hot Pot,
you use a lot of
condiments.

F: Duì, yǒu jiāng yóu, xiāng yóu,
xiāng cài, dòufu lǚ, zhīma
jiāng. Chūle ròu gēn zuóliào
yǐwài, hái yǒu báicài, dòufu,
fěnsī, shénmede.

That's right, there's soy
sauce, sesame oil, Chinese
parsley, fermented bean curd
sauce, and sesame paste.
Aside from the meat and the
condiments, there are also
cabbage, dòufu, cellophane
noodles, and so on.

M: Dōngxī zhēn bù shǎo a.

There are really lots of
things.

F: Hǎo, nǐ kàn, lái le.

Good, look, it's here.

NOTES AFTER DIALOGUE IN PART II

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 III

1. Zhèxiē cài dōu shì wǒ zìjǐ zuòde.	I cooked all these dishes myself.
2. Wǒ juéde Zhōngguó rén jiāli zuòde cài zhēn hǎochǐ.	I feel that Chinese home- cooked dishes are truly tasty.
3. Lái ge bǎobǐng gēn Mùxu Ròu.	Have a bǎobǐng and some Moshi Pork.
4. Zhège sùcài hěn xiāng.	This vegetarian vegetable dish is very fragrant.
5. Zhège cǎi jiǎo Tángcù Báicài.	This dish is called Sweet and Sour Cabbage.
6. Nǐ yào bu yào diǎn Qīngdòu Xiārén.	Would you like some Shrimp with Green Peas?

NOTES ON PART III

bǎobǐng: 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 bǎobǐng. A spoonful of Mùxu Ròu is placed in the middle of a bǎobǐng. 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'. Zhège sùcài hěn 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.

Taipei:

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

F: Qǐng zuò! Qǐng zuò!
... Dōu shì wǒ zìjǐ
zuòde. Bù zhīdào hǎo
bu hǎochī.
Please sit down. Please
sit down. ... I made this
all myself. I don't know
if it's tasty or not.

M: Yíding hǎochī. Wǒ juéde
Zhōngguó rén jiāli zuòde
cài zhēn hǎochī.
It will certainly be tasty.
I feel that Chinese home-
cooked dishes are truly
tasty.

(As she gives Mr. White some food, Miss Wang says:)

F: Lái ge báobǐng gēn Mùxū
Ròu.
Have a báobǐng and some
Moshi Pork.

M: Zhège sùcài hěn xiāng.
Jiào shénme?
This vegetarian vegetable
dish is very fragrant.
What is it called?

F: Jiào Tángcù Báicài.
It's called Sweet and Sour
Cabbage.

M: Wáng Xiǎojie, nǐ hěn huì
zuò cài. Nǐ shì zài
nǎlǐ xuéde?
Miss Wang, you really know
how to cook. Where did
you learn?

F: Jiù shì zài jiāli xuéde.
Wǒ mǔqīn hěn huì zuò cài,
kěshì wǒ jiù huì zuò jǐge
cài, yě zuòde bú tài hǎo.
I just learned at home.
My mother really knows
how to cook, but I only
know how to cook a few
dishes, and I don't make
those very well.

M: Nǐ tài kèqi. Zhège shì
xiā ba.
You're too polite. This
must be shrimp.

F: Duì le. Zhège shì Qīngdòu
Xiārén. Nǐmen hái yào bu
yao diǎn fàn?
That's right. This is
Shrimp with Green Peas.
Would you like some
more rice?

M: Bú yào le. Wǒmen yǐjīng chīde
hěn duō le.
No. We've already eaten
a lot.

F: Hǎo. Qǐng nǐmen duō chī diǎn
cài.
All right. Please have more
of the dishes.

Vocabulary

báobǐng	thin rolled, wheat-flour pancake
chīdelaí	<i>Is it all right for you (to eat)?</i>
chúle ... yǐwài cōng	aside from, in addition to scallion
Cōngbào Niúròu cù	Beef with Spring Onions vinegar
dòufu lǚ	fermented bean curd sauce
è	to be hungry
fěnsī	cellophane noodles
gōngnóngbīng	workers, farmers, soldiers
hēibǎn	blackboard
Hóngbīnlóu	name of a restaurant
Hóngshāo Yú	Red-cooked Fish
huājuǎn	flower-rolls
huánghuā yú	yellow fish
Huímín	Moslem
jiànyì	proposal, suggestion
jiāng yóu	soy sauce
juéde	to feel that
kǎo	to roast
Kǎo Yángrou	Mongolian Barbecued Lamb
mǐfàn	rice (cooked)
Mùxū Ròu	Moshi Pork (pork fried with eggs) and served with <u>báobǐng</u>
qīngdòu	green peas
Qīngdòu Xiārén	Shrimp with Green Peas
shí táng	eating hall
Shuān Yángrou	Mongolian (Lamb) Hot Pot
suàn	to calculate, figure out
suàn zhàng	to figure out the check
sùcǎi	vegetable dishes
tángcù	sweet and sour
Tángcù Báicài	Sweet and Sour Cabbage

-wèi
wèisi

counter for persons (polite)
seat, place

xiāng
xiāngcài
xiāngyóu
xiǎofèi
xīnxiān

to be fragrant
Chinese parsley
sesame oil
tip, gratuity
to be fresh

yángróu
yǒumíng

lamb
to be famous

zhācài
-zhe

hot pickled cabbage (Szechwan)
marker of DURATION of an
action

zhīma jiàng
zìjǐ
suǒliào

sesame paste
oneself
condiments, ingredients