

Lesson 211

Vocabulary Summary: Simplified:

开胃菜
Kāiwèicài
Appetizer

沙拉
Shālā
Salad

主菜
Zhǔcài
Main Course / Entree

小菜
Xiǎocài
Side dish

豆腐
Dòufu
Tofu

甜点
Tiándiǎn
Dessert

布丁
Bùdīng
Pudding

沙拉
Shālā
Salad

酸辣生菜
Suānlàshēngcài
Hot and sour lettuce

Vocabulary Summary: Traditional:

開胃菜
Kāiwèicài
Appetizer

沙拉
Shālā
Salad

主菜
Zhǔcài
Main Course / Entree

小菜
Xiǎocài
Side dish

豆腐
Dòufu
Tofu

甜點
Tiándiǎn
Dessert

布丁
Bùdīng
Pudding

沙拉
Shālā
Salad

酸辣生菜
Suānlàshēngcài
Hot and sour lettuce

Vocabulary Summary: Simplified:

生鱼片
Shēngyúpiàn
Sashimi

法国面包
Fǎguómìànbāo
French bread

皮蛋豆腐
Pídàndòufǔ
Thousand year old egg tofu

凉拌豆干
Liángbàndòugān
Bean curd strips salad

洋芋浓汤
Yángyùnéngtāng
Potato soup

香煎牛排
Xiāngjiānniúpái
Sizzling steak

宫保鸡丁
Gōngbǎojīdīng
Kung pao chicken

碳烤羊小排
Tànkǎoyángxiǎopái
Barbecued lamb steak

香嫩烤鸡
Xiāngnènkǎojī
Barbecued lamb steak

德国猪脚
Déguózhūjiǎo
German pig knuckle

Vocabulary Summary: Traditional

生魚片
Shēngyúpiàn
Sashimi

法國麵包
Fǎguómìànbāo
French bread

皮蛋豆腐
Pídàndòufǔ
Thousand year old egg tofu

涼拌豆乾
Liángbàndòugān
Bean curd strips salad

洋芋濃湯
Yángyùnéngtāng
Potato soup

香煎牛排
Xiāngjiānniúpái
Sizzling steak

宮保雞丁
Gōngbǎojīdīng
Kung pao chicken

碳烤羊小排
Tànkǎoyángxiǎopái
Barbecued lamb steak

香嫩烤雞
Xiāngnènkǎojī
Barbecued lamb steak

德國豬腳
Déguózhūjiǎo
German pig knuckle

Vocabulary Summary: Simplified:

巧克力圣代
Qiǎokèlishèngdài
Chocolate sundae

草莓蛋糕
Cǎoméidàngāo
Strawberry shortcake

焦糖奶酪
Jiāotánǎilào

Caramel custard

意式果冻
Yìshìguǒdòng
Italian jelly

意式咖啡冻
Yìshìkāfēidòng
Italian frozen coffee

法式布丁
Fǎshìbùdīng
French pudding

Vocabulary Summary: Traditional:

巧克力聖代
Qiǎokèlishèngdài
Chocolate sundae

草莓蛋糕
Cǎoméidàngāo
Strawberry shortcake

焦糖奶酪
Jiāotánǎilào

Caramel custard

意式果凍
Yìshìguǒdòng
Italian jelly

意式咖啡凍
Yìshìkāfēidòng
Italian frozen coffee

法式布丁
Fǎshìbùdīng
French pudding

211 Notes (Simplified / Traditional)

1. Some names of foods in Chinese are transliterations of their English counterparts. Examples in today's lesson include:

Shālā	沙拉 / 沙拉	Salad
Dòufǔ	豆腐 / 豆腐	Tofu
Bùdīng	布丁 / 布丁	Pudding

2. Meals in traditional Chinese restaurants are usually served in the middle of the table on a revolving platter. Guests each have their own bowls, plates and chopsticks. Serving spoons and common chopsticks are used to pick and choose the foods they want to put on their plate. Rice is usually made available in a separate bucket that is constantly refilled to make sure it is always plentiful.

3. Cold drinks are usually served at the end of the meal. During the meal, hot tea is usually made available.

4. Fortune cookies while commonly found in Western Chinese restaurant are rarely found in mainland China and Taiwan