

**Chinese menu handout #14** (please note\* Romanization in this handout utilizes the Jyut6 ping3 / six tone system, as recommended by the Linguistics Society of Hong Kong.)

**COLD DISHES SERVED ON RICE(continued)**

Soy sauce chicken

1.(48) si6

豉 453/271

11(51)豆

fermented beans + oil, fat, grease = soy sauce

jau4

油 1043

8(85)水

oil, fat, grease = soy sauce

gai1 鸡

雞 1033/39

18(172)隹

chicken

faan6 饭

飯 310

12/13(184)食

rice

Boiled chicken with ginger and scallion sauce

2.(49)baak6

白 231

5(106)白

white, clear, plain

cit3

切 698

4(18)刀

slice, carve

gai1 鸡

雞 1033/39

18(172)隹

chicken

faan6 饭

飯 310

12/13(184)食

rice

Roast pork with duck combination

3.(50)caa1

叉 p281a

3(29)叉

fork(roast)

aap3\*2 鴨

鴨 p297b

16(196)鳥

duck

faan6 饭

飯 310

12/13(184)食

rice

Roast pork with chicken combination

4.(51)caa1

叉 p281a

3(29)叉

fork(roast)

gai1 鸡

雞 1033/39

18(172)隹

chicken

faan6 饭

飯 310

12/13(184)食

rice

Roast pork, chicken and fried egg

5.(52) saam1

三 10

3(1)一

three, few, many

bou2 宝

寶 p271b

20(40)宀

jewel, treasure, precious

faan6 饭

飯 310

12/13(184)食

rice