

Chinese Menu Handout #12 (Please note* all Romanization in this handout will utilize the Jyutping system as recommended by the Linguistics Society of Hong Kong.)

Appetizers (continued)

Soy sauce chicken

1.(38)si6	jau4*2	soeng6*5	gai1 鸡
豉 453/271	油 1043	上 346	雞 1033/39
11(151) fermented beans	+ 8(85) oil, fat, grease = soy sauce	3(1) up, above, attend	18(172) chicken

Boiled chicken

2.(39)baak6	cit3	soeng6*5	gai1 鸡
白 231	切 698	上 346	雞 1033/39
5(106) white, clear, plain	4(18) slice, carve	3(1) up, above, superior	18(172) chicken

Stewed beef brisket & tendon

3.(40)cyu5	hou6	ngau4	naam5*4
柱 p278a	候 457	牛 260	腩 326/570
9(75) pillar, post, support	10(9) wait, expect, period	4(93) cow	13(130) tender beef/boiled meat

Stewed beef tripe medley

4.(41)ng5	hoeng1	ngau4	sap6 sam6 zaap6
五 148	香 1044	牛 260	什 p281b
4(7) five	9(186) fragrant, tasty, spice	4(93) cow	4(9) what, misc, mixed

Steamed seasonal vegetables with oyster sauce

5.(42)hou4 蚝	jau4*2	si4	coi3
蠔 641/p294b	油 1043	時 456	菜 518
20(142) oyster	8(85) oil, fat, grease	10(72) seasonal	12(140) vegetable

Steamed dumplings with oyster sauce (Shrimp& Pork)

6.(43)hou4 蚝

蠔

641/p294b

20(142)
oyster

jau4*2

油

1043

8(85)
oil, fat. grease

soei2

水

362

4(85)
water, liquid

gaa2 饺

餃

309/ 401

15(184)
stuffed dumpling