

# TRANSLATION METHOD ON CHINESE DISH MENU II

One, the translation method beginning with the major ingredient

A, Introduce the major ingredient and the minor ingredient of the dish:

Formula—the major ingredient (shape) + (with) the minor ingredient

## Example:

鸡丁炒腰果 chicken cubes with cashew nut

猪肉炒豆腐 pork with beancurd

鸡蛋炒韭菜 scrambled egg with Chinese chive

猪肉丝炒法豆 shredded pork with French beans

B, Introduce the major ingredient and the sauce of the dish:

Formula—the major ingredient (shape) + (with,in) sauce

## Example:

北京填鸭片 duck webs with mustard sauce

宫保鸡丁 chicken in sesame oil

鱼卷炒米饭 fish rolls with rice wine

Two, the translation method beginning with cooking method

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A, Introduce the cooking method and the major ingredient of the dish:

Formula—cooking method + the major ingredient (shape)

**Example:**

□□□□soft-fried beef steak

□□□roast suckling pig

□□□Stir-fried shrimp slices

□□□ fried trips

□□□□ boiled mutton

□□□ stewed pig’s trotters

B, Introduce the cooking method, the major ingredient and the minor ingredient of the dish:

Formula—Cooking method + the major ingredient (shape) + (with) the minor ingredient

Example: □□□□□braised chicken fillet with green peppers


C, Introduce the cooking method, the major ingredient and the sauce of the dish:

Formula—Cooking method + the major ingredient (shape) + (with,in) the sauce

**Example:**

□□□□braised pork chop with brown sauce

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□□□□fried shredded pork with Sweet and sour sauce

□□□□stewed domestic chicken in clean soup

□□□□ stewed pork joint with rock sugar

Third, Translation method beginning with shape and taste

A, Introduce the shape (taste), the major ingredient and the minor ingredient:

Formula—shape (taste) + the major ingredient + (with) the minor ingredient

**Example:**

□□□□crisp duck with sesame

□□□□diced rabbit with orange peel

□□□□Sliced chicken with seasonal vegetables

B, Introduce the taste, cooking method and the major ingredient of the dish

Formula—taste + cooking method + the major ingredient

**Example:**



□□□□crisp fried steak

□□□□tender stewed fish

□□□□fragrant fried duck

C, Introduce the shape (taste), the major ingredient and the sauce of the

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dish

Formula: shape (taste) + the major ingredient + (with) the sauce

**Example:**

□□□□ sliced potato with tomato sauce

□□□□ cutlets chicken with hot pepper

□□□□□□ crisp shrimps with beer sauce

Four, translation method beginning with people's name or place

A, Introduce the founder (cradle) and the major ingredient

Formula: people's name (name of the place) + the major ingredient

**Example:**

□□□□ Ma Po beancurd

□□□□ Aunt boiled dumpling

B, Introduce the founder (cradle), cooking method and the major ingredient

Formula: people's name (name of the place) + cooking method + the major ingredient

**Example:**

□□□ DongPo stewed pork

□□□□ Roast Beijing Duck

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As we may conclude from the above message that in the process when we convert the Chinese dish menu into English counterparts, we can adopt multiple methods only that we can correctly and thoroughly express the content, the taste, the cooking method etc of the dish. Moreover, each dish can be translated from varied aspect as stated above. For instance, “宫保鸡丁” in Sichuan Cuisine can be translated as follows:

1. sauteed chicken cubes with peanuts
2. Gongbao chicken cubes
3. Diced chicken with chilli and peanuts

It can be seen from the above example that the translation method of Chinese dish is flexible and

variable. It is subject to individual’s preference and specification that which translation method to use. As far as I am concerned, only if we can master the first method which begins with the major ingredient, other methods can be comprehended by analogy. We can get the correct English translation by correspondingly exchanging the listed method.

most Chinese dish are naming based on the major ingredient, the cooking method, the cradle and the shape or color etc. hence, it would be understandable if we translate the cooking method and the major ingredient in most cases. Especially, if it is a dish with Chinese characteristics, do not literally translate. It would be fine to translate the the major ingredient and the cooking method of it. For the Chinese classic dish which is world famous, we can translate with Pinyin.

### **Reference English translation of Chinese dish:**

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□□□□□ Bitty Melon Spareribs

□□□ Peking Spareribs

□□□□ Pepper Salt Spareribs

□□□□□ Bitty Melon Beef

□□□□□ Black Pepper Short Rib

□□□□□ Pepper Salt Short Rib

□□□□ Chinese Style Beef

□□□□ Szechuan Beef

□□□□□ String Beef

□□□□ Lemon beef

□□□□□ Mushroom Sea Cucumber Duck Feet

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