

Restaurant Module, Unit 4

PART I

1. Wǒ dǎsuan zhèige Xīngqīliù wǎnshang liùdiǎn zhōng dīng yìzhuō xī.	I'd like to arrange a (one table) dinner party for this Saturday evening at six o'clock.
2. Wǒ xiǎng zài nǐmen nàlǐ qǐng liǎngzhuō kè.	I'd like to have two tables of guests at your place.
3. Nǐ yào duōshao qiándē biāozhǔn?	What price level would you like?
4. Nǐ kàn duōshao qián yíge rén hēshì ne?	What price per person do you think would be suitable?
5. Wǒmen qǐngde kèren duōbàn shì Zhōngguó rén.	Most of the guests that we invited are Chinese.
6. Cài shì nǐ zìjǐ diǎn ne háishi ràng wǒmen pèi ne?	Will you choose the dishes yourself or have us select them?
7. Sìge lěngpán, liùdào cài, yíge tāng, yíge tiāncài, zěnmeyàng?	How about four cold dishes, six main courses, one soup, and one dessert?
8. Jiǔ dēi língwài suàn.	The liquor is figured separately.
9. Èméi Cāntīng	The Omei Restaurant. (A restaurant in Taipei.)
10. Xiàge Xīngqītiān shì wǒ xiānshengde shēngrì.	Next Sunday is my husband's birthday.
11. Fēngzéyuán.	(The name of a restaurant in Peking.)

NOTES ON PART I

dìng yìzhuō xī: 'To arrange a formal dinner', more literally 'to make arrangements for a one table banquet'. The counter for xī, 'a feast or banquet', is -zhuō, 'table'.

duōshao qiándè biāozhǔn: 'What price level'. Biāozhǔn literally means 'standard'. Duōshǎo qiándè biāozhǔn could also be translated more literally as 'a standard costing how much', where duōshao qián 'how much does it cost?' modifies biāozhǔn, 'standard'. You will also hear duōshao qián biāozhǔnde, with the marker de placed at the end of the phrase. In this case the whole phrase 'what price level' modifies the noun jiǔxí, 'banquet', which has been left out of the sentence because it is understood.

kè: This word for guest is interchangeable with kèrén.

duōbàn: 'Most of...'. Duōbàn is a noun and is used in the subject position.

Tāmen duōbàn dōu bú qù. Most of them are not going.

Duōbàn shì niàn Zhōngwén ne. Most of them are studying Chinese.

ràng wǒmen pèi...: 'Have us select...', or more literally 'allow us to select...'. The verb pèi means 'to match'. Dishes are matched to make a formal menu in Chinese.

lěngpán: 'Cold dishes' or appetizers start off the menu in a formal Chinese dinner. Four cold dishes followed by six to eight main courses, a soup and a dessert is one type of menu arrangement used for formal dinners. Four cold dishes, four sautéed dishes and four main dishes, soup and dessert in another type of formal menu.

Cold dishes are usually prepared so as to be pleasing to the eye as well as the palate. Cold cooked meats and vegetables are arranged in colorful designs.

jiǔ: Literally, this means 'liquor'. It is a term referring to any kind of alcoholic beverage from light beers and wine to hard liquor.

Èméi Cāntīng: This is the name of a restaurant offering Szechwan style cuisine. Omei (Èméi) is the name of a mountain range running through Szechwan.

Peking:

A conversation on the telephone.

M: Wèi!

Hello!

F: Wèi! Shì Fēngzéyuán ma?

Hello! Is this the Fengzeyuan?

M: Shì a! Nín nǎr a?

Yes. Who is this?

F: Wǒ xìng Huái Tè.

My name is White.

M: Ou, Huái Tè Nǚshì.

Oh, Ms. White.

F: Wǒ dǎsuan zhèige Xīngqīliù
wǎnshàng liúdiǎn zhōng
dīng yīzhuō xī.

I'd like to arrange a (one
table) dinner party for
this Saturday evening at
six o'clock.

M: Duōshǎowèi ne?

How many people?

F: Shíge rén.

Ten people.

M: Nín yào duōshao qiándè
biāozhǔn?

What price level would you
like?

F: Nǐ kàn duōshao qián yíge
rén héshì ne?

What price per person do
you think would be
suitable?

M: Wǒmen yǒu shíèrkuài qián
biāozhǔnde, yǒu shíwǔkuài
qián biāozhǔnde, yě yǒu
èrshíkuài qián biāozhǔnde.
Hái yǒu gèng guǎide.

We have a \$12 standard, a
\$15 standard and a \$20
standard. There are also
more expensive ones.

F: Ou, wǒ xiǎng shíwǔkuài qián
biāozhǔnde jiù xíng le.

Oh, I think the \$15 standard
will be all right.

M: Cài shì nín zìjǐ diǎn ne
háishì ràng wǒmen pèi ne?

Will you choose the dishes
yourself or have us select
them?

F: Wǒ bú tài dǒng. Nǐmen gěi
wǒ pèi ba.

I don't know too much about
it. You select them for
me.

- M: Eng, hảo ba. Wǒmen gěi
nín pèi. ... Yíge dà
lěngpán, báodào cài, yíge
tāng, yíge tiāncài.
- F: Hǎo.
- M: Ōu, nǐmen hē jiǔ ma?
- F: Hē, kěshi hēde bú tài duō.
- M: Jiǔ děi língwài suàn.
- F: Ōu, nà méi wèntí.
- M: Hǎo. Jiù zhènme bàn ba.
- F: Hǎo. Xièxie nǐ.
- Mmn, okay. We'll select
for you. One large cold
platter, eight main courses,
one soup, and one dessert.
- Good.
- Oh, will you be drinking
something (alcoholic)?
- Yes, but we won't be drinking
too much.
- The liquor is figured
additionally.
- Oh, that's no problem.
- Okay. Then let's do it that
way.
- Good. Thank you.

NOTES FOLLOWING DIALOGUE I

Nǐ yào duōshao qiǎn biāozhǔnde?: In restaurants in Peking, dinners for a group of people can be arranged on a price per person basis. The restaurants often have several standard priced menus to choose from.

Yíge dà lěngpán: One large cold platter instead of several smaller cold dishes may be used in making up the menu for a dinner. One large cold platter, eight main courses, a soup and a dessert is another type of menu for a dinner.

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| 12. Hóngshāo Yúohì | Red-cooked Shark's Fin |
| 13. Xiāngsū Yā | Fragrant Crispy Duck |
| 14. Gānshāo Míngxiā | Dry-cooked Jumbo Shrimp
Szechuan Style |
| 15. Fùguī Jī | Beggar's Chicken |
| 16. Tángcù Yú | Sweet and Sour Fish |

17. <i>Mǐzhī Huōtuǐ</i>	<i>Ham in Honey Sauce</i>
18. <i>Dōngguā Zhōng</i>	<i>Winter Melon Soup served in the Carved Melon Shell</i>
19. <i>Bābǎo Fàn</i>	<i>Eight Jewel Rice</i>
20. <i>Xīngrén Dòufu</i>	<i>Almond Pudding</i>

NOTES ON VOCABULARY NOS. 12-20

Hóngshāo Yúchì: Shark's Fin is considered a delicacy by the Chinese because it is rare, nutritious and has a smooth, chewy texture when cooked. Some people think that it is best prepared in the red-cooked style.

Xiāngsū Yā: Fragrant Crispy Duck is marinated and steamed with onions, wine, ginger, pepper and anise, then deep fried quickly for a crispy result. This method of preparing duck is an example of southern style cooking.

Fùguì Jī: 'Beggar's Chicken' is a whole chicken wrapped in wet clay, then roasted until very tender. It is said that this method of preparation was first used by beggars. Originally this dish was called Jiǎohuā Jī, literally 'Beggar's Chicken'; but as the dish became popular among the upper class, the name changed to Fùguì Jī, literally 'Riches and Honor Chicken'.

Dōngguā Zhōng: Winter melon, mushrooms, and ham go into this soup. On festive occasions the melon shell is carved with decorations, such as dragons, and used as a bowl for serving the soup. This is a Cantonese specialty.

Xīngrén Dòufu: This is translated here as 'Almond Pudding'. Because Xīngrén Dòufu, with its light consistency, is somewhere between a pudding and a gelatin, 'Almond Gelatin' would also be a fitting translation of the name.

Bābǎo Fàn: 'Eight Jewel Rice'. This is sweet sticky rice (nòmǐ) with preserved fruits. The rice is shaped into a mound and decorated with some of the preserved fruit.

Taipei:

An American woman calls a restaurant in Táiběi.

M: Wèi. Ēméi Cāntīng.

Hello. Omei Restaurant.

F: Wèi. Wǒ shì Bái Tàitai.
Xiàge Xīngqītiān shì wǒ
xiānshēngde shēngrì.
Wǒ xiǎng zài nǐmen nàlǐ
qǐng liǎngzhuō kē.

This is Mrs. White. Next
Sunday is my husband's
birthday. I'd like to
invite two tables of guests
at your place.

M: Hǎo, hǎo.

Good, good.

F: Wǒmen yǒu èrshíge rén.
Wǒ yào dīng liǎngzhuō cài.
Nǐ kàn děi duōshao qián?

There will be twenty of us.
I'd like to reserve two
tables and order some
dishes. How much do you
think it will cost?

M: Zuǐ shǎo děi wǔqiān
kuài yìzhuō. Nǐ shì
Měiguó rén ma?

At least five thousand
dollars a table.
Are you an American?

F: Shì. Wǒ shì Měiguó rén.

Yes, I'm an American.

M: Nǐ qǐngde kèren ne?

And the people you've
invited?

F: Duōbàn shì Zhōngguó rén.

Most of them are Chinese.

M: Hǎo. Wǒ xiǎngyìxiàng
zěnmē gěi nǐ pèi cài.
... Èng. Yíge dà lěngpán,
liùdào cài, yíge tāng,
yíge tiáncài, zěnmeyàng?

Okay. Let me think how
I'll choose the dishes for
you. ... Mm. How about
one large cold dish, six
main dishes, one soup,
and one dessert?

F: Èng. Hǎo! Hǎo! Nǐ gěi
wǒ shuōshuō liùdào cài
shì shénme cài.

Mm. Good. Good. Tell me
a bit about what the six
main course are.

M: Nǐmen xǐhuan chí làde, shì
bù shì?

You like to eat hot dishes,
don't you?

F: Duì. Wǒmen xǐhuan chí làde.

That's right. We like to
eat hot dishes.

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- M: Hǎo. Wǒ gěi nǐ pèi jǐge là cài. Dìyī, Hóngshāo Yúchì.
F: Hǎo.
M: Dìèr, Xiāngsū Yā.
F: Hǎo.
M: Dīsān, Gānshāo Míngxiā.
F: Hǎo.
M: Dìsì, Fùguì Jī.
F: Hǎo.
M: Zài lái yíge Tángcù Yú gēn yíge Mǐzhǐ Huǒtuǐ zěnmeyàng?
F: Hěn hǎo, hěn hǎo. Tāng shì shénme tāng?
M: Dōngguā Zhōng.
F: Hǎo.
M: Tiāncài nǐ kàn yào Báisī Píngguo, hǎishí Bābǎo Fàn, hǎishí Xīngǔn Dòufu?
F: Wǒ kàn Bābǎo Fàn hǎo yìdiǎn.
M: Hǎo.
- Okay. I'll select some hot dishes for you. First, Red-cooked Shark's Fin.
Good.
Second, Fragrant Crispy Duck.
Good.
Third, Dry-cooked Jumbo Shrimp Szechwan Style.
Good.
Fourth, Beggar's Chicken.
Good.
And how about a Sweet and Sour Fish and a Ham in Honey Sauce, too?
Very good, very good. What is the soup?
Winter Melon Soup served in the carved Melon Shell.
Good.
For dessert do you think you want Spun Taffy Apples, or Eight Jewel Rice, or Almond Pudding?
I think the Eight Jewel Rice would be better.
Fine.

PART II

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| 21. Mǎdīng Nǚshì, jīntiān
shì gěi nǐ <u>sòngxíng</u> . | Ms. Martin, today we bid you
farewell. |
| 22. Nǐ shì <u>zhǔkè</u> . | You are the guest of honor. |
| 23. <u>Dàjiā</u> dōu qǐng zuò. | Everyone, please sit down. |
| 24. Bié jǐn gěi wǒ <u>jiān</u> cài. | Don't just be selecting out
food for me. |
| 25. Qǐng dàjiā dōu <u>gān yìbēi</u> . | Let's all drink a glass. |
| 26. <u>Zhù tā shēntǐ jiànkāng</u> ,
gōngzuò <u>shùnlǐ</u> . | Let's all wish her good
health and work that goes
well. |
| 27. Hái yào zhù tā <u>yí lù píngān</u> ! | And we also want to wish her
a good journey! |
| 28. Wǒ bú huì hē jiǔ. Dàjiā
dōu <u>suíyì</u> ba. | I'm not much of a drinker.
Please everyone, drink as
you like. |
| 29. <i>Zuǐ Jī</i> | <i>Drunken Chicken</i> |

NOTES ON PART II

zhǔkè: At a Chinese banquet the guest of honor sits farthest away from the door, the inner-most place in the room. The host sits nearest the door, on the serving side of the table.

Bié jǐn gěi wǒ jiān cài: This expression is often used at dinner parties. It is good hospitality for the host or hostess to serve the guests individually from time to time, picking out tender morsels for them. Fellow guests may also do this for the guest of honor.

gān yìbēi: 'Drink a glass', literally 'dry a glass' (meaning 'to make the glass dry by emptying it'). Since wine cups are small, the usual toast is Gān bēi!, 'Bottoms up!' For people who don't like to drink too much, the phrase Suíyì, 'As you like', will serve as a reply indicating that the whole cup need not be emptied. See the note on suíyì below.

Zuì Jī: 'Drunken Chicken'. The name of this dish comes from the way in which it is prepared. The verb zuì 'to get drunk', refers to the fact that the chicken is marinated in wine at least over-night. This dish originates with the Shanghai school of cooking. It is served cold.

Wǒ bú huì hē jiǔ. Dàjiā dōu suíyì ba.: Chinese drinking etiquette requires that if someone doesn't want to participate in the full range of drinking activities, he should so indicate early on.

Peking:

M: Hèi! Nǐmen dōu lái le.
Qǐng zuò, qǐng zuò.
... Mǎdīng Nǚshì, jīntiān
shì gěi nǐ sòngxíng. Nǐ
shì zhǔkè. Qǐng nǐ zuò
zài zhèr.

Hey! You've all come.
Please sit down, please
sit down. Ms. Martin,
today we bid you farewell.
You are the guest of honor.
Please sit here.

F1: Hǎo. Xièxie, xièxie.

Okay, thank you, thank you.

M: Dàjiā dōu qǐng zuò.

Everyone please sit down.

(After everyone has sat down and chatted for awhile, the cold dishes and wine are served.)

M: Mǎdīng Nǚshì, nǐ chī
diǎr zhèige lěngpán.

Ms. Martin, have some of this
cold dish.

F1: Hǎo, wǒ zìjǐ lái.
... Èng, zhèige Zuì Jī
zuòde zhēn hǎo.

Fine, I'll serve myself.
... Mm, this Drunken
Chicken is made really
well.

M: Yàoshì xǐhuan chī jiù duō
chī yīdiǎr.

If you like it then have
a little more.

(Here he serves or points to the dish with his chopsticks.)

F1: Hǎo.

All right.

(Ms. Martin turns to Section Chief Wang who is sitting next to her and has just given her a little bit of one of the dishes.)

F1: Wáng Kēzhǎng! Nǐ yě chī a!
Bié jǐn gěi wǒ jiān cài.

Section Chief Wang. You
eat too! Don't just be
selecting out food for
me.

F2: Hǎo. Wǒ chī, wǒ chī.

Okay, I'm eating

M: Jīntiān wǒmen gěi Mǎdīng
Nǚshì sòngxíng. Qǐng
dàjiā dōu gān yībēi!
Zhǔ tā shēntǐ jiànkāng,
gōngzuò shùnlì.

Today we bid Ms. Martin
farewell. Let's all
drink a glass. Let's all
wish her good health and
work that goes well.

F2: Hǎi yào zhù tā yí lù
píngān!

And we also want to wish her
a good journey!

F1: Xièxie Lǐ Chùzhǎng.
Xièxie Wáng Kēzhǎng.
Xièxie dàjiā. Wǒ bú
huì hē jiǔ. Dàjiā
suíyì ba.

Thank you Division Chief
Li. Thank you Section
Chief Wang. Thank you
everyone. I'm not much
of a drinker. Everyone
drink as you like.

(The hot dishes are now being served.)

M: Dàjiā màn mǎr chī. Duō chī
yídiǎr.

Everyone take your time.
Have a little more.

NOTES FOLLOWING PART II DIALOGUE

Most of the entertaining at a Chinese dinner party takes place at the dinner table, although there is some tea drinking and chatting both before and after the meal in other rooms. The dinner is served at a leisurely pace so that each dish may be savored and talked about. A good dish is appreciated for its appearance as much as its taste, texture and aroma. As each dish is eaten, toasts will be made. The host will start off by toasting the guest of honor and then other guests as a group. As the evening progresses he will toast each guest in turn and each guest will probably propose a toast of his own in honor of the host. A strongly flavored liquor (gāoliang jiǔ), a milder rice wine (huáng jiǔ), or beer may be served. Guests usually drink only when toasting. If you'd like to take a drink of something you either propose a toast or catch someone's eye and silently toast each other.

màn mǎr chī In sentences expressing commands or requests, an adjectival verb describing manner precedes the main verb.

Kuài yídiǎr kāi!

Drive a little faster!

Kuài lái!

Come here quickly!

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In the sentence, mǎnmǎr chí, the adjectival verb coming before the main verb, mǎn, is reduplicated with the second syllable changing to a high tone. This also happens in a few other instances.

Kuǎikuǎrde chí!

Quickly eat!

Hǎohǎrde zuǒ!

Do it well!

PART III

30. Xiànzài ràng wǒmen dàjiā jǐng ta yībēi.	Now let's all toast her.
31. Zhèige Kǎo Yā nǐ yě chángchang.	You must also taste the Peking Duck
32. Wǒ xiān ná yíge bǎobǐng. Bā yā ròu fāngzai zhōngjiān. Zài bǎ cōng gēn jiāng fāng- zai yā ròu shàngtōu. Ránhòu juǎnqilai jiù kěyǐ chī le.	I first take a pancake. (He is separating one pancake.) Take the duck meat and put it in the middle. Then take the scallion and the paste and put it on top. After that, roll it up, and then you can eat it.
33. Xūn Jī	Smoked Chicken
34. Zhá Xiāqiú	Deep Fried Shrimp Balls

NOTES ON PART III

jǐng: This is the verb 'to offer (something) respectfully'. It is used here ceremonially in the phrase 'offer her a glass' meaning 'to toast her'.

juǎnqilai: This compound verb is made of juǎn, 'to roll', qǐ, 'to rise, go or come up', and lái 'to come'. Both Peking Duck and Mùxū Ròu are eaten rolled up in pancakes.

Xūn Jī: For this dish, chicken is smoked in a vapor from burning tea leaves. This example of Peking cuisine is served as a cold dish or a hot dish.

Zhá Xiāqiú: Zhá is the verb 'to deep fry'. This is a Shanghai dish of shredded shrimp shaped into balls and then deep fried.

jiāng: 'Paste'. The paste which is eaten with Peking Duck is tiānmiànjiāng, 'sweet bean paste'.

Taipei:

M: Jìntiān wǒmen dàjiā zài
zhèlǐ chī fàn shì huānyíng
Wèi Xiǎojié cóng Měiguó dào
Táiběi lái gōngzuò. Xīwàng
tā zài wǒmen gōngsī gōngzuò
shùnlì. ... Xiānzài ràng
wǒmen dàjiā jǐng tā yìbēi!

F: Xièxie, xièxie.

(The hot dishes are being served.)

M: Wèi Xiǎojié, zhè shì
Kǎo Yā. Nǐ zài Měiguó
chīguo méiyǒu?

F: Méiyǒu. Wǒ zài Měiguó
chīguo jìcì Zhōngguó fàn,
kěshì méi chīguo Kǎo Yā.

M: Hǎo. Wǒ gào su nǐ zěnmē chī.
Wǒ xiān ná yíge bǎobǐng. Bǎ
yā ròu fàngzài zhōngjiān.
Zài bǎ cōng gēn jiàng fàngzài
yā ròu shàngtóu. Ránhòu
juǎnqilai jiù kěyǐ chī le.

F: Hǎo. Wǒ zhīdao le.

(Miss Williams tries it.)

F: Eng. Zhège Kǎo Yā zhēn
hǎochī.

M: Zhège Xūn Jī gēn Zhé Xiǎoqiú
nǐ yě chángchang.

F: Hǎo. Hǎo. Wǒ zìjǐ lái.

Today we are all here at
this banquet to welcome
Miss Williams who has come
from America to work in
Taipei. We hope that her
work at our company goes
smoothly. ... Now let's
all toast her!

Thank you! Thank you!

Miss Williams, this is
Peking Duck. Have you ever
eaten this in America?

No. I've eaten Chinese food
several times in America,
but I've never eaten Peking
Roast Duck.

Okay, I'll tell you how it is
eaten. I first take a
bǎobǐng and put the duck
meat in the middle. Then
take a scallion and some
paste and put it on top of
the duck meat. After that,
roll it up, then you can
eat it.

Good, now I've got it.

Mmm. This Peking Duck is
really tasty.

You should try the Smoked
Chicken and the Deep Fried
Shrimp Balls, too.

Good. I'll serve myself.

(After they finish eating.)

M: Wèi Xiǎojié, nǐ chībǎo le ma?

Miss Williams, have you
eaten your fill?

F: Chībǎo le.

Yes.

M: Jīntiān wǎnshàngde cài
nǐ zuì xǐhuan nǎge a?

Which of tonight's dishes
do you like the most?

F: Měige cài dōu hǎochī.
Kěshì wǒ zuì xǐhuan
Kǎo Yā.

All the dishes are tasty.
But I like the Peking
Roast Duck best.

M: Ōu, nà hǎo. Xià yíci wǒmen
kéyì zài lái zhèlǐ chī
Kǎo Yā.

Oh, that's good. We'll
have to come here again
to eat Peking Roast Duck
sometime.

F: Hěn hǎo. Hěn hǎo. Xièxie,
xièxie

Good. Thank you.

NOTES AFTER DIALOGUE FOR PART III

Wǒ zìjǐ lái: This is a polite way for a guest to respond
when the host has been serving him specially.

Xià yíci wǒmen kéyì zài lái zhèlǐ chī Kǎo Yā.: The use of
the phrase xià yíci makes it sound as if they are making definite
plans about the next time they come to eat here, when in fact they are
just talking generally about some future time. In English, we use
'sometime' rather than 'next time', as in 'We'll have to get
together again sometime.'

Vocabulary

Bābǎo Fàn
biāozhǔn

cháng

dàjiā
-dào

dīng yīzhuō xī

Dōngguā Zhōng

duōbān

Èméi Cāntīng

Fēngshēyuán

Fùguǐ Jī

Gānshāo Míngxiā

gān yībēi

gōngzuò shùnlì

héshì
Hóngshāo Yúohī

jiǎn
jiànkāng

jiāng

jīn

jīng

jiǔ

juǎnqilai

Kǎo Yā
kè (kèren)

lěngpán
lìngwài

Eight Jewel Rice
level or standard

to taste, to savor

everybody
(counter for a course of a
meal)

reserve a table for a dinner
party

Winter Melon Soup served
in the Carved Melon Shell
most of, the greater part of

*The Omei Restaurant (a restau-
rant in Taipei)*

(The name of a restaurant in
Peking)

Beggar's Chicken

Dry-cooked Jumbo Shrimp ,
Szechwan Style

to drink a glass (lit. to
make a glass dry)
the work that goes well

to be suitable, to be fitting
Red-cooked Shark's Fin

to select, pick out
to be healthy
paste, bean paste
(continually), only, just
to offer someone something
liquor, wine
to roll up

Peking Duck
guest(s)

cold dish
in addition to, additionally

míngxiǎ
Mìzhī Huǒtuǒ

pèi

pèi cài

ràng

shēngrì
shēntǐ jiànkāng
shùnlǐ
sòngxíng
suíyì

Tángcù Yú
tiáncài

Xiāngsū Yā
Xīngrén Dòufu
Xūn Jī

yā
yí lù píngān

yú
yúchǐ

zhù
zhǔkè
Zhā Xiāqiú
zhōngjiān
Zuǐ Jī

shrimp
Ham in Honey Sauce

to find something to match,
to match things
to select dishes for a formal
menu

to allow, to have someone do
something

birthday
good health
to go well, without difficulty
to see a person off
according to one's wishes

Sweet and Sour Fish
dessert

Fragrant Crispy Duck
Almond Pudding
Smoked Chicken

duck
have a nice trip; bon voyage
(lit. a safe journey)
fish
shark's fin

to wish (someone something)
guest of honor
Deep Fried Shrimp Balls
middle
Drunken Chicken