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宫保
鸡丁 gong1 bao3
ji1 ding1

There is possibly no dish more adorned by Westerners in China than the world famous **Kung Pao Chicken**. Originally from Sichuan (Szechwan) Kung Pao Chicken consists of small cubes of chicken stir fried with peanuts, cucumbers and hot peppers. It's both sweet and spicy, and goes excellent with a bowl of white rice.



辣子
鸡 la4 zi3 ji1

The long lost cousin of Kung Pao Chicken, "**Spicy Chicken Bits**" is spicier than Kung Pao, but not as sweet, and without the peanuts.



铁板
牛肉 tie3 ban3
niu2 rou4

With the sizzle of a fajita plate and the flavorings of garlic, onions, and green peppers, "**Skillet Beef**" is always a big hit with Westerners in China.



青椒
炒牛肉 qing1 jiao1
chao3 niu2
rou4

Anybody who has ever eaten in a Chinese restaurant outside of China knows the classic staple **Beef with Green Peppers**. It's even better when you eat it in the Middle Kingdom. Just don't order it in a fancy restaurant with your Chinese friends. Beef with Green Peppers is the Chinese societal equivalent of a White Castle hamburger.



土豆
炒牛肉 tu3 dou4
chao3 niu2
rou4

Stir-Fried Beef with Potatoes is another mainstay which can be ordered in virtually any Chinese eating establishment.



水煮
牛肉 shui3 zhu3
niu2 rou4

Sichuan province has long been known for its ridiculously spicy cuisine. To experience a rather liberal use of Sichuan's famous hot peppers, try out "**Boiled Water Beef**." Morsels of beef along with a mixture of vegetables which can include (among other things) bok choy, lettuce, and sprouts are cooked and then served in a big vat of hot oily soup.



青椒
炒肉丝 qing1 jiao1
chao3 rou4
si1

In **Green Pepper Pork Strings**, pork is stir-fried with green bell peppers or green hot peppers depending on the cook's interpretation of "green pepper." To give it a kick, ask them to add dried hot peppers (加干辣椒 jia1 gan1 la4 jiao1).



鱼香
肉丝 yu2 xiang1
rou4 si1

"**Smells Like Fish Pork**" is a sweet and moderately spicy Sichuan pork dish cooked with wood ear mushroom and green hot peppers. Don't let the name fool you. This dish, if cooked properly, does not taste anything like fish.



糖醋
排骨 tang2 cu4
pai2 gu3

The Chinese eat their ribs diced up into small pieces and **Sweet and Sour Pork Ribs** is no exception. In this sweet dish, the rib meat is served along with taro (pictured) or potato.



菇老肉 gu1 lao3 rou4

A dish which is popular around the world, **Sweet and Sour Pork**, can be found throughout many regions of China. Cutlets of pork are deep fried, taken out of the wok, and then stir-fried along with potatoes and a sweet, ketchup sauce. It's then often topped with scallions.



麻辣豆腐 ma2 la4 dou4 fu2

Mala Tofu is a well-known Sichuan dish consisting of little more than cubes of tofu stir-fried with hot peppers and Sichuan peppers. If you can't take spicy food, don't even bother.



家常豆腐 jia1 chang2 dou4 fu2

The Chinese have a multitude of methods for cooking tofu, and the interpretation of **Homestyle Tofu** is often up to whoever is behind the wok. Common recipes call for ingredients such as green peppers, wood ear mushroom, and onions, all cooked together in a thick, brown sauce.



红烧日本豆腐 hong2 shao1 ri4 ben3 dou4 fu2

Red-Cooked Japanese Tofu is not a Japanese dish, but rather a Chinese dish made with tofu made with egg extract. Red-cooked Japanese tofu is another dish whose intricacies can be left up to its preparer, but usually includes ingredients similar to Homestyle Tofu.



笋干炒肉丝 sun2 gan1 chao3 rou4 si1

Bamboo is not only for pandas. People can eat it too! For something unique, try **Dried and Processed Baby Bamboo Shoots with Pork**. If you like spicy food ask for it with hot peppers (加辣椒 jia1 la4 jiao1).



干煸土豆丝 gan1 bian4 tu3 dou4 si1

Spicy Sichuan Style Potato Slices is probably the closest thing to french fries in Chinese food, except they are spicy, very spicy.



干煸四季豆 gan1 bian4 si4 ji4 dou4

Spicy Sichuan Style "4 Season Beans" are cooked the same as Spicy Sichuan Potato Slices, but with green beans instead of taters.



鱼香茄子 yu2 xiang1 qie2 zi3

Don't let the name confuse you. Like "Smells Like Fish Pork," "**Smells Like Fish Eggplant**" tastes nothing like fish. Instead the eggplant cooked in a thick, sweet, and slightly spicy sauce, with onions, peppers and possibly small pieces of pork.



炒青菜 chao3 qing1 cai4

No Chinese meal is complete without a token leafy vegetable and **炒青菜** is a general term for **Stir-Fried Green Vegetables**. Just ask for 炒青菜 and you will get the default vegetable of the day.



醋溜
大白菜
cu4 liu1 da4
bai2 cai4

Bok Choy, which in Chinese is called "big white vegetable," has a tendency to suck up flavor better than green leafy vegetables and **Sweet and Sour Bok Choy** takes advantage of this by calling for liberal usage of vinegar and sugar. If you like spicy food, ask for it with hot peppers (加辣椒 jia1 la4 jiao1).



蛋炒
饭
dan4 chao3
fan4

Fried Rice is the Chinese equivalent of chili. The byproduct of excess meat, vegetables, and rice, plus an egg or two, fried rice came about as a way to make use of excess groceries after a meal. Thesedays, it's commonly ordered in restaurants as an alternative to white rice.



咖喱
牛肉
饭
ga1 li2 niu2
rou4 fan4

Curry Beef with Rice is usually topped with potatoes, carrot shards, and often a green vegetable. This dish is commonly served as a single person meal, rather than as a dish. It makes for a great meal when you are eating alone, or not in the mood for going family style.



西红
柿炒
蛋
xi1 hong2
shi4 chao3
dan4

Stir Fried Egg and Tomatoes is exactly what it sounds like. It is to China what the peanut butter and jelly sandwich is to America, and can be found in nearly any Chinese restaurant.