



Absolute Beginner S1

Compliments to the Cantonese Chef

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Traditional Chinese

我個餸點啊？
正！
我個人點啊？
仲正！

Jyutping

ngo5 go3 sung3 dim2 aa3 ?
zeng3 !
ngo5 go3 jan4 dim2 aa3 ?
zung6 zeng3 !

English

How is the food I made?
Awesome!
What about me?
Even better!

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Vocabulary

Traditional	Jyutping	English
粥	zuk1	porridge
餸	sung3	dish
湯	tong1	soup
甜品	tim4 ban2	dessert
糖水	tong4 sei2	Cantonese dessert
人	jan4	person
正	zeng3	awesome
靚	leng3	beautiful/good
仲	zung6	even more

Vocabulary Sample Sentences

我鍾意食粥。 今晚有三個餸。	ngo5 zung1 ji3 sik6 zuk1。 gam1 maan5 jau5 saam1 go3 sung3。	I like eating porridge. We have three dishes tonight.
廣東人鍾意飲湯。	gwong2 dung1 jan4 zung1 ji3 jam2 tong1。	Cantonese people like having soup.
有冇甜品? 我想食糖水。	jau5 mou5 tim4 ban2? ngo5 soeng2 sik6 tong4 sei2。	Is there dessert? I want to have some Cantonese dessert.
佢個人好好。 正! 你好靚。 佢跑得仲慢。	keoi5 go3 jan4 hou2 hou2。 zeng3! nei5 hou2 leng3。 keoi5 paau2 dak1 zung6 maan6。	His personality is very nice. Awesome! You're beautiful. He runs even slower.

Grammar Points

The Focus of This Lesson is 仲 ("even more")

仲正!

zung6 zeng3!

"Even better!"

We use 仲 (zung6) in Cantonese to form a comparison to mean "even more...(something adjective)." The example given in the dialogue was 仲正 (zung6 zeng3) - "even better." When using 仲, an adjective always follows.

For Example:

1. 我慢，佢仲慢。
ngo5 maan6, keoi5 zung6 maan6
"I'm slow, but he's even slower."
2. 佢地仲快。
keoi5 dei6 zung6 faai3
"They're even faster."
3. 嗰個湯仲靚。

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go2 go3 tong1 zung6 leng3
"That soup is even better."

Note that 仲 and 好 are interchangeable.

For Example:

1. 呢個餸好好。

ni1 go3 sung3 hou2 hou2
"This dish is even better."

2. 嗰個餸仲好。

go2 go3 sung3 zung6 hou2
"This dish is even better."

Cultural Insight

In the Kitchen with Cantonese Cooking

Guangdong sits at the confluence of East and West and draws diverse ingredients from a variety of regions. This lends to the fact that Cantonese cuisine is varied, intricate, and subtle at the same time. Cantonese people are renowned throughout China for cooking almost anything and everything. There is a saying that goes "If it has four legs and is not a chair, two wings and flies and is not an airplane, and if it swims and is not a submarine, the Cantonese will eat it."

Cantonese cuisine relies heavily on steaming and stir-frying as the two most common techniques for cooking due to their convenience and rapidity and their ability to bring out the flavor of the freshest ingredients. A number of ingredients are prominently used such as spring onion, sugar, salt, soy sauce, rice wine, cornstarch, vinegar, and sesame oil. Due to Guangdong's location on the southern coast of China, fresh, live seafood is a specialty in Cantonese cuisine. Going to a restaurant in Guangdong, don't be surprised to find a long row of fish tanks lining the front of the restaurant filled with a wide variety of sea life.

After a meal, the traditional dessert consists of a "sweet soup." A red bean soup with taro is standard.