



Absolute Beginner S1

Delicious Cantonese Roast Goose

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Traditional Chinese

呢個係咩？
呢個係深井燒鵝。
好好食啫！
我都好鍾意食。

Jyutping

ni1 go3 hai6 me1 ?
ni1 go3 hai6 sam1 zeng2 siu1 ngo2.
hou2 hou2 sik6 wo3 !
ngo5 dou1 hou2 zung1 ji3 sik6.

English

What is this?
This is Sam Jeng roast goose.
It's delicious.
I like it a lot too.

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Vocabulary

Traditional	Jyutping	English
呢	ni1	this
呢個	ni1 go3	this one
嗰	go2	that
嗰個	go2 go3	that one
燒鵝	siu1 ngo2	roast goose
好食	hou2 sik6	delicious
鍾意	zung1 ji3	to like
出名	ceot1 ming4	famous

Vocabulary Sample Sentences

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呢件衫好好睇。	ni1 gin6 saam1 hou2 hou2 tai2。	This clothing looks really good.
我要呢個。	ngo5 jiu1 ni1 go3。	I want this one.
嗰隻歌好好聽。	go2 zek3 go1 hou2 hou2 teng1。	That song sounds really good.
嗰個人叫咩名？	go2 go3 jan4 giu3 me1 meng4?	What's that person's name?
深井燒鵝遠近馳名。	sam1 zeng2 siu1 ngo2 jyun5 gan6 ci4 ming4.	Sam Jeng roast goose is famous far and wide.
呢度啲嘢好好食。	ni1 dou6 di1 je5 hou2 hou2 sik6。	Food here is delicious.
我鍾意食點心。	ngo5 zung1 ji3 sik6 dim2 sam1。	I like to eat dimsum.
人怕出名豬怕壯。	jan4 paa3 ceot1 meng2 zyu1 paa3 zong3。	People fear getting famous, pigs fear getting fat. (Don't fly too close to the sun.)

Grammar Points

The Focus of This Lesson is Asking Questions

呢個係咩？

ni1 go3 hai6 me1 ?

"What is this?"

Another way to ask questions in Cantonese is by using 係咩 (hai6 me1?) - "What?" To ask a question using 係咩, you want to place the object of the sentence in front of 係咩. We see this used in the dialogue in this sentence: 呢個係咩? (ni1 go3 hai6 me1 ?) - "What is this?" The literal translation is "This is what?" so it is important to remember to place the question word 係咩 at the end of the sentence.

For Example:

1. 嗰個係咩

go2 go3 hai2 me1

"What is that?"

Cultural Insight

Delicious Cantonese Cuisine

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Cantonese cooking is somewhat lighter than most regional Chinese cuisine. Preparation methods usually involve stir-frying in shallow water or oil in a wok. As cooking time is short, the flavors and nutrition of the food is preserved. Vegetable and fish dishes are often steamed without the use of too much oil. Sauces made from ingredients like ginger, garlic, onion, vinegar, and sugar are complemented to enhance flavors.

Cantonese menus are long and can often confuse the diner in making a decision. There are a wide variety of dishes made from meats, poultry, fish, seafood, and vegetables for you to choose from.