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黔菜 菜名英译规范

Specification for Chinese-English Translation of Guizhou Cuisine

(征求意见稿)

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前 言

本标准按照 GB/T 1.1-2020《标准化工作导则 第1部分：标准化文件的结构和起草规则》的规定起草。

本标准的附录为资料性附录。

本标准由贵州省文化和旅游厅、贵州省商务厅提出。

本标准由贵州旅游协会归口。

本标准主要起草单位：贵州轻工职业技术学院、贵州旅游协会、贵州鼎品餐饮智库管理有限公司。

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黔菜菜名英译规范

1 范围

本标准规定了黔菜菜名的定义、分类、翻译原则及黔菜菜名译法。

本标准适用于黔菜菜名翻译的执行，职业院校、技工院校烹饪教育和厨师职业技能培训。

2 规范性引用文件

下列文件对于本文件的应用是必不可少的。凡是注日期的引用文件，仅所注日期的版本适用于本文件。凡是不注日期的引用文件，其最新版本（包括所有的修改单）适用于本文件。

GB/T 16159-2012 汉语拼音正词法基本规则

GB/T 30240.1-2013 公共服务领域英文译写规范第1部分：通则

GB/T 30240.9-2017 公共服务领域英文译写规范第9部分：餐饮住宿

T/QLX 001—2021 黔菜标准体系

T/QLX 002—2021 黔菜术语与定义

《汉语拼音方案》

3 术语与定义

下列术语和定义适用于本标准。

3.1 写实型菜名

指以食材、烹法、味型、形态、质感、器皿、地名、人名等方法命名的菜点名称。

3.2 写意型菜名

指以比喻、象征、祝愿等方法命名的菜点名称。

3.3 混合型菜名

指兼具写实和写意特点的菜点名称。

4 翻译原则

翻译原则除符合《GB/T 30240.1-2013 公共服务领域英文译写规范第1部分：通则》的相关规定外，还应符合以下规定。

4.1 服务性

黔菜菜名翻译应突出贵州特色，服务于黔菜国际推广，其中黔菜烹饪技术用语的翻译应主要服务于行业交流，菜名的翻译应主要服务于大众餐饮文化交流。

4.2 简洁性

黔菜菜名的翻译应遵循简洁原则，译文要尽量简短明了。

4.3 规范性

黔菜菜名的翻译中如使用音译，应符合《汉语拼音方案》及 GB/T 16159 的规定，可以不标声调符号。

4.4 系统性

黔菜烹饪技术用语的翻译应遵循系统性原则，译文要形成一个有机整体，以便于目标语受众准确、全面地了解其内涵。

4.5 可辨性

黔菜烹饪技术用语的翻译应遵循可辨性原则，译文要具有单义性，以保证其在相关术语中的辨识度。

4.6 透明性

黔菜烹饪技术用语及特色菜品菜名的翻译应遵循透明性原则，译文要有明确所指，以便于识别源语，促进行业及文化交流。

5 菜名译法

菜名的译法应符合 GB/T 30240.9 的规定。

5.1 写实型菜名的译法

5.1.1 食材+食材

英译模式：食材+食材

表 1：“食材+食材”的菜名译法

菜名	英文
锅巴鱿鱼	Crispy Fried Rice Crust with Squid
山菌肉饼鸡	Chicken Stewed with Mountain Mushroom and Meat Pie
酸菜折耳根	Pickled Cabbage Coldly Sauced with Houttuynia cordata
泡椒板筋	Sauted Bull Back-strap with Pickled Chilli

5.1.2 烹法+食材

英译模式：烹法+食材

表 2 “烹法+食材”的菜名的译法

菜名	英文
黄焖三穗鸭	Braised Sansui Duck
豆豉辣子鸡	Spicy Chicken Fried with Fermented Soy Beans
烧椒小炒肉	Stir-frying Pork Slices with Burned Pepper

酱卤核桃果	Walnut Kernels Immersed in Boiled Soy Sauce
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5.1.3 味型+食材

英译模式: 味型+食材 / 食材+食材 (体现味型)

表 3 “味型+食材”的菜名的译法

菜名	英文
糟辣鱼	Fried,slightly Simmered Fish Seasoned with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
糟辣肉酱	Fried Meat Paste with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
白酸汤鱼	Fish Stewed with White Pickled Sour Soup
红酸汤鱼	Fish Stewed with Tomato-Pickled Sour Soup

5.1.4 质感+食材

英译模式: 质感+食材

表 4 “质感+食材”的菜名的译法

菜名	英文
糟辣脆皮鱼	Crispy Fish Simmered with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
脆皮四季豆	Crispy Kidney Bean
破酥包	Crispy Steamed Stuffed Buns
爽口韭菜根	Spicy Roots of Garlic Chives

5.1.5 餐具+食材

英译模式:餐具+食材

表 6 “餐具+食材”的菜名的译法

菜名	英文
盗汗鸡	Chicken Stewed in Out-steaming Pot
杠子面	Hand-made Noodles
烙锅洋芋	Freshly Fried Potato Slices on a Hot Pan with Oil
砂锅羊蹄	Sheep Hooves Stewed in Earthenware Pot

5.1.6 地名+食材

英译模式: 地名+食材

表 6 “地名+食材”的菜名的译法

菜名	英文
阳郎鸡	Yanglang Hotpot Chicken
塔石香羊瘪	Tashi To-be Digested Forage within Sheep Stomach
扎佐蹄膀	Stewed Pig Pettitoes of Zhazuo Township
金州三合汤	Glutinous Rice Soaked in Jinzhou Three-in-One Soup Stewed with White Kidney Bean and Pettitoes

5.1.7 人名+食材

英译模式: 人名+食材

表 7 “人名+食材”的菜名的译法

菜名	英文
宫保鸡	Kung Pao Chicken
王傻子烧鸡	Fried and Simmered Sugar-coating Chicken of Wang Shazi
雷家豆腐圆子	Tofu Ball with Condiment of the Lei Family
阳明鸡翅	Yangming Chicken Wings

5.2 写意型菜名的译法

英译模式: 寓意或情境描述 (注解)

表 8 写意型的菜名的译法

菜名	英文
八宝甲鱼	Soft-shelled Turtle Simmered with Eight Spices
火焰牛肉	Freshly Cooked Beef with Roaring Flame
糕粑稀饭	PorrIDGE Simmered with Pastry
姊妹饭	Colorful Glutinous Rice

5.3 混合型菜名的译法

英译模式：直译（注解）

表 9 混合型的菜名的译法

菜名	英文
火腿焖土豆	Braised Potatoes with Hams
手搓冰粉	Hand-made Icy Powder
农家杀猪菜	Banquet of Freshly Killed Pigs of Farmers
社饭	Special Food for Traditional Sacrifice

5.4 例外

菜名符合上述规定，但其译法已经约定俗成的，沿用其习惯译法。

英译模式：约定俗成

表 10 约定俗成型的菜名的译法

菜名	英文
豆米火锅	Hot Pot with Boiled Ormosia
圆子连渣捞	Porridge Simmered with Meatballs
怪噜饭	Stir-fried Rice Seasoned with Various Vegetables
古镇状元蹄	Zhuangyuan Ti (Braised Pig Pettitoes for the First One in Ancient Imperial Examinations)

附录 A
(资料性附录)

黔菜常见味型用料及特点

表 A.1 黔菜常见味型用料及特点

名称	中文	英文
糊辣味 Dry chilli Paste Flavor	以冷菜糊辣椒风味为主, 糊辣椒加姜蒜米、盐、酱油、醋、香葱调制; 兼具以干辣椒、糍粑辣椒、姜、蒜、葱、盐、味精、白糖、酱油、醋、料酒调制而成的部分热菜糊辣风味。	Dry chilli paste flavor of cold dish enjoys more popularization, mixed with ginger and garlic particles, salt, soy sauce, vinegar, fragrant green onion. Dry chilli paste flavor of hot dish is made of dry chilli paste, smashed fresh chilli paste of minced ginger and garlic, ginger, garlic, green onion, salt, aginomoto, white sugar, soy sauce, vinegar, cooking wine.
糟辣味 Flavor of Smashed Chilli Salted with Garlic and Ginger	用于热菜糟辣风味为主, 以糟辣椒、姜米、蒜米、香葱、盐、酱油、白糖、醋调制; 兼具以部分冷菜制作一般不加调料, 只在糟辣椒中加些葱花、芫荽末、折耳根末、苦蒜末等香味辅料, 或将糟辣椒用熟菜籽油炒香后加入香味辅料即可。	Smashed Fresh chilli salted with minced ginger and garlic of hot dish takes upper hand than the one of cold dish, made of smashed fresh chilli salted with minced garlic and ginger, ginger and garlic particles, chopped green onion, salt, soy sauce, white sugar and vinegar. The one of cold dish usually needs no extra spices, needs only chopped green onion, side spices such as paste of coriander, Houttuynia cordata, bitter garlic. Smashed fresh chilli salted with garlic and ginger can also be fried by burning colza oil and added into some side spices.
香辣味 Chilli-Fragrance Flavor	用于冷、热菜式, 主要由糍粑辣椒、豆瓣酱、姜、蒜、葱、盐、味精、白糖、酱油、料酒调制而成; 其香辣的运用则因菜而异, 可用干辣椒、辣椒酱、小尖椒、红油辣椒以及辣椒粉等; 并加少量辅助香料配合制成香辣风味。	Chilli-Fragrance Flavor can be used for cold and hot dish, mainly made of smashed fresh chilli salted with minced ginger and garlic, bean paste, ginger, garlic, green onion, salt, aginomoto, white sugar, soy sauce, cooking wine. Needs for chilli-fragrance flavor varies from dishes, and it could be used for making dry chilli, chilli paste, red chilli, red-oil chilli, and chilli powder. This flavor is made of being mixed with side spices.
麻辣味 Hot-numbing Flavor	用于冷、热菜式, 以糍粑辣椒、干辣椒、花椒、姜、蒜、葱、盐、味精、白糖、香料粉、酱油、料酒等; 在咸味的基础上, 重用辣椒、花椒, 突出麻辣味; 调制时均须做到辣而不猛, 辣而不燥, 辣	Hot-numbing flavor can be used for cold and hot dish, prioritizes chilli and wild chilli, mixed with smashed fresh chilli salted with minced ginger and garlic, dry chilli, wild chilli, ginger, garlic, green onion, salt, aginomoto, white sugar, condiment powder, soy sauce, cooking wine. It requires moderate

	中有鲜味。	fragrant chilli and delicacy.
烧椒味 Burned Chilli Flavor	将烧青椒剁碎或手撕并烧西红柿末混合;多用于冷菜式,以烧椒、烧西红柿、姜米、蒜米、葱花、盐、酱油、醋、味精,或者加入木姜子粉(或木姜子油)调制而成。	Ground burned green pepper and tomato into paste, usually used for cold dish,made of burned green pepper,burned tomato, ginger and garlic particles,chopped green onion,salt,soy sauce,vinegar,aginomoto, powder or oil of herbal Litsea pungens Hemsl.
五香味 Five-Spice Flavor	所谓“五香”,将原料在烧、焖、烤、煮、卤等技法,加入数种香料;其所用香料通常有八角、山奈、丁香、小茴香、甘草、沙姜、豆蔻、桂皮、草果、花椒等,根据菜肴需要酌情选用;一般用于冷、热菜式,以上述香料加盐、姜、葱等。	Five-spice flavor means assortment of various spices.Ingredients are to be burned,braised,roasted,boiled or simmered, added into many spices with basic spices as salt,ginger,green onion, used for cold and hot dish.Spices include anise,Kaempferia galanga Linn, clove, fennel, liquorice, amomum cardamon,cassia,amomum tsao-ko, wild chilli.Selection of spices depends on the dish style.
咸鲜味 Salty-fresh Flavor	通常用于冷、热菜式,以盐、味精调制而成;因不同菜肴的风味需要,也可加姜、蒜、葱、白糖、胡椒粉、酱油、香油、鲜汤(或奶汤)等调制。	Salty-fresh flavor can be used for cold and hot dish,made of salt and aginomoto. Selection of extra spices depends on flavor of dishes, including ginger,garlic, chopped green onion,white sugar, pepper powder,soy sauce, sesame oil, delicate soup or health-friendly soup.
家庭风味 Home-style Flavor	“家庭风味”就是“家常风味”,因菜式所需制成咸鲜微辣的程度;用于热菜制作为主的味,以糍粑辣椒、糟辣椒、豆瓣酱、姜、蒜、葱、盐、味精、白糖、酱油、醋、料酒等调制而成。	Home-style flavor means home-made flavor, amount of chilli varies from dishes, made of smashed chilli with ginger and garlic, smashed chilli with ginger and garlic, bean paste,ginger,garlic,green onion,aginomoto, white sugar,soy sauce,vinegar and cooking wine,etc,usually used for hot dish.

附录 B

(资料性附录)

黔菜常见烹调方法的操作要点

表 B.1 黔菜常见烹调方法的操作要点

名称	中文	英文
火烧 burned	将生鲜原料烧至外皮焦黑、内部熟透时，拍净或洗净原料表皮上的灰尘，快速撕去外皮，将原料顺手撕成条、块、丝等形状或进行刀工处理后，加入各种调料，然后调拌均匀，使其入味成菜	Burning fresh ingredients to be charred outside and well-done inside,cleansing ash on the surface, peeling off skin outside, tearing or cutting into slices, mixing with sauces.
擂椒 grand	把原料放入钵里，用擂棒上下捣，把原料捣烂。擂制烧青椒称为擂椒，通常用来制作糍粑辣椒、糊辣椒、花椒、蒜末、捶油籽（吴茱萸）等调料	Putting ingredients into earthenware bowl, grinding up and down with wooden stick into pieces. Ground burned green pepper tends to be called ground pepper, used to be ingredients of smashed fresh chilli with minced ginger and garlic, dry smashed chilli,Zanthoxylum bungeanum Maxim,garlic paste,Euodia rutaecarpa,etc.
拌 Sauced and mixed	把生或熟的原料改刀切成丁、丝、条、块等形状，加入调味品拌匀成菜。按照选取原料的不同，拌可以分为生拌制法、熟拌制法、温拌制法	Cutting raw ingredients into pieces,slices,etc,mixing with sauce. Mixing falls into raw making, well-done making, and warm making according to different ingredients.
盗汗蒸 Out-steaming	原料放入盗汗锅里，通过隔层蒸汽遇到天锅水，凝固成融合原料香的汤汤	Putting ingredients into Out-steaming pot, vapour running through interlayer and turning into ingredients-fragrant soup.
烤 Roast	原料放到明火（炭火）上烤熟	Roasting ingredients on burning flame .
酸酢 Acid-pickled rice	将鲜肉、鲜鱼、鲜辣椒、土豆、红薯、冬瓜等原料进行腌制后，切成片或丝，再拌以炒熟的粗米粉，装入坛中发酵而成	Making ingredients such as fresh pork,fish, pepper,potato, sweet potato,wax gourd pickled, cutting pickled food into slices,mixing with stir-fried thick rice noodles, putting into fermentation jar.
油浸 Oil-soaked	将鲜肉腌制、油炸后，连同油一起装入坛中浸泡，使肉、油融合，肉软糯细腻，这种方法可以充分体现鲜肉的风味	Salt-pickling and frying fresh pork, putting into jar and soaking with oil, preserving the freshness and delicacy of pork.

附录 C

(资料性附录)

贵州贵州辣椒蘸水译法示例

表 C.1 贵州辣椒蘸水译法示例

名称	中文	英文
素辣椒蘸水 Maigre Chilli Sauce	用糊辣椒面、盐、酱油、味精、姜米、蒜泥、葱花制成，还可以加入水豆豉、豆腐乳、芹菜末、芫荽末、折耳根末、苦蒜末、花椒粉、草本木姜花或木本木姜油调制，食用时舀入所要蘸食的菜汤或用白开水兑稀。因其全素无油称作素辣椒蘸水，基本适合于各类菜肴配味，多用于素菜辣椒蘸水。	Made of smashed dry chilli,salt,soy sauce, aginomoto,ginger particles,garlic paste, chopped green onion,added into juicy fermented soybean, fermented bean curd,paste of celery ,coriander ,Houttuynia cordata,bitter garlic,wild chilli,flower or oil of herbal Litsea pungens Hemsl, diluted by soup or boiling water for food.Being oil-free explains why it is called Maigre Chilli Sauce, widely use for side dish of many dishes especially maigre food.
水豆豉蘸水 Juicy Fermented Soy Beans Sauce	在素蘸水基础上添加水豆豉制作，用水豆豉、糊辣椒面、盐、酱油、味精、木姜花、姜米、蒜泥、葱花制成，还可以加入芫荽末、折耳根末、苦蒜末调制。	Processed from maigre chilli sauce,added into juicy fermented soybean,made of smashed dry chilli,salt,soy sauce,aginomoto, flower of herbal Litsea pungens Hemsl, ginger particles , garlic paste,chopped green onion,added into paste of Houttuynia cordata,aginomoto, bitter garlic.
烧青椒蘸水 Burned green pepper sauce	烧青椒、烧西红柿剁碎或舂蓉后混合，加盐、酱油、醋、味精、姜米、蒜泥、葱花，通常需要添加糊辣椒使用，或者加入木姜子油、芫荽末、芹菜末、折耳根末、苦蒜末等调制。	Grinding burned green pepper and tomato into paste,adding into salt,soy sauce,vinegar,aginomoto,ginger particles,garlic paste,chopped green onion, usually smashed dry onion, or oil of herbal Litsea pungens Hemsl,paste of coriander ,celery ,Houttuynia cordata,bitter garlic.
油辣椒蘸水 Oil-fried chilli sauce	用油辣椒、盐、酱油、醋、味精、脆臊末（或肉末）、姜米、蒜泥、葱花、芫荽末等制成，还可以加入烘干压碎的豆豉粬末、花椒粉、水豆豉、豆腐乳、芹菜末等调制。	Made of fried oil-soaked chilli,salt,soy sauce,vinegar, aginomoto, meat paste,ginger particles, garlic paste,chopped green onion,paste of Houttuynia cordata, added into baked paste of fermented soybeans,dry wild chilli paste,juicy fermented soybean, fermented bean curd,celery paste.
糟辣椒蘸水 Sauce of	辣椒蘸水一般不加调料，只在糟辣椒中加些葱花、	Sauce of smashed fresh chilli salted with minced garlic and ginger usually needs no extra spices,

<p>smashed fresh chilli salted with garlic and ginger</p>	<p>芫荽末、折耳根末、苦蒜末等香味辅料，或将糟辣椒用熟菜籽油炒香后加入香味辅料即可。</p>	<p>needs only chopped green onion, side spices such as paste of corainder, Houத்துynia cordata,bitter garlic. Smashed fresh chilli salted with garlic and ginger can also be fried by burning colza oil and added into some side spices.</p>
<p>辣椒酱蘸水 Chilli paste sauce</p>	<p>辣椒酱蘸水的制作方法与糟辣椒蘸水差不多，还可以将辣椒酱用熟菜籽油炒香后加一些葱花、芫荽末、折耳根末、苦蒜末等香味辅料。</p>	<p>Chilli paste sauce share the same processing method of sauce of smashed fresh chilli salted with minced garlic and ginger.Chilli paste can be fried by burning colza oil and added into side spices such as chopped green onion,paste of corainder, Houத்துynia cordata,bitter garlic.</p>

附录 D

(资料性附录)

黔菜标准菜名译法示例

表 D1 黔菜标准菜名译法示例

菜名	英文
八宝甲鱼	Soft-shelled Turtle Simmered with Eight Spices
糟辣鱼	Fried,slightly Simmered Fish Seasoned with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
糟辣脆皮鱼	Crispy Fish Simmered with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
盐酸干烧鱼	Spicy Fried Fish with Hydrochloric Acid
锅巴鱿鱼	Crispy Fried Rice Crust with Squid
宫保鸡	Kung Pao Chicken
阳朗鸡	Yanglang Hotpot Chicken
贵阳辣子鸡	Guiyang Spicy Chicken Fried with Chilli
晴隆辣子鸡	Qinglong Spicy Chicken Fried with Chilli
娄山黄焖鸡	Loushan Braised Chicken
豆豉辣子鸡	Chilli-fried Spicy Chicken with Fermented Soy Beans
盗汗鸡	Chicken Stewed in Out-steaming Pot
青椒油底肉	Preserved and Fried Pork Slices Soaked in Lard Stirred with Green Pepper Slices
苏麻夹沙肉	Sandwich Meat with Black Sesame Paste
豆豉回锅肉	Boiled Pork Slices Fried with Fermented Soy Beans
黔城凤尾虾	Qian(Guizhou) Phoenix-tailed Prawn
香焖黄鱼	Braised Large Yellow Croaker
白酸汤鱼	Fish Stewed with White Pickled Sour Soup
红酸汤鱼	Fish Stewed with Tomato-Pickled Sour Soup
山菌肉饼鸡	Chicken Stewed with Mountain Mushroom and Meat Pie
黄焖三穗鸭	Braised Sansui Duck
血酱三穗鸭	Blood-sauced Sansui Duck
卤香三穗鸭	Braised Sansui Duck
三穗老鸭汤	Sansui Old Duck Simmered Soup
古镇状元蹄	Zhuangyuan Ti (Braised Pig Pettitoes for the First One in Ancient Imperial Examinations)
酸菜炖牛腩	Simmered Sirloin with Pickled Vegetables
塔石香羊瘪	Tashi To-be Digested Forage within Sheep Stomach
烧椒小炒肉	Stir-frying Pork Slices with Burned Green Pepper
酸菜折耳根	Pickled Cabbage Coldly Sauced with Houttuynia cordata
核桃鸡翅	Stir-frying Chicken with Walnut Kernels
黔香鸭	Qian (Guizhou)Fragrant Duck

西米仔排	Steamed Spareribs with Sago
泡椒板筋	Sauted Bull Back-strap with Pickled Chilli
火腿焖土豆	Braised Potatoes with Hams
多椒涮毛肚	Rinsing Beef Tripe in Chilli-rich Hot Pot
农家杀猪菜	Banquet of Freshly Killed Pigs of Farmers
糟辣肉酱	Fried Meat Paste with Smashed Fresh Chilli Salted with Minced Ginger and Garlic
火焰牛肉	Freshly Cooked Beef with Roaring Flame
昆虫汇	Hotchpotch of Edible Insects
豆米火锅	Hot Pot with Boiled Ormosia
遵义羊肉粉	Zunyi Mutton Rice Noodles
兴义羊肉粉	Xingyi Mutton Rice Noodles
水城羊肉粉	Shuicheng Mutton Rice Noodles
花溪牛肉粉	Beef Rice Noodles in Huaxi District of Guiyang city
安顺牛肉粉	Anshun Beef Rice Noodles
兴仁牛肉粉	Xingren Beef Rice Noodles
布依牛肉粉	Beef Rice Noodles of the Buyi Minority
贵阳牛肉粉	Guiyang Beef Rice Noodles
遵义牛肉粉	Zunyi Beef Rice Noodles
遵义米皮	Zunyi Steamed Rice Roll
安龙剪粉	Anlong Handmade Bean Jelly
榕江卷粉	Rongjiang Steamed Rice Roll
贞丰糯米饭	Steamed Glutinous Rice Seasoned with Condiment of Zhenfeng County
姊妹饭	Colorful Glutinous Rice
社饭	Special Food for Traditional Sacrifice
金州三合汤	Glutinous Rice Soaked in Jinzhou Three-in-One Soup Stewed with White Kidney Bean and Pettitoes
怪噜饭	Stir-fried Rice Seasoned with Various Vegetables
遵义豆花面	Zunyi Tofu Noodles
贵阳丝娃娃	Guiyang Vegetarian Spring Rolls
洋芋粑	Fried Potato Paste
贵阳烤肉	Guiyang Barbecue
雷家豆腐圆子	Tofu Ball with Condiment of the Lei Family
破酥包	Crispy Steamed Stuffed Buns
老贵阳烤鸡	Roast Chicken of the Past Guiyang
手搓冰粉	Hand-made Icy Powder
肠旺面	Noodles Seasoned with Yummy Pork Intestine Cubes and Boiled Blood Curd
杠子面	Hand-made Noodles

附录 E

(资料性附录)

贵州名菜菜名译法示例

表 E1 贵州名菜菜名译法示例

菜名	英文
酸菜折耳根	Pickled Cabbage Coldly Sauced with <i>Houttuynia cordata</i>
水豆豉蕨菜	Edible Ferns Mixed with Juicy Fermented Soy Beans Sauce
西柿酱卷皮	Steamed Rice Roll Mixed with Tomato Sauce
酸汤米豆腐	Rice Tofu Boiled in Pickled Sour Soup
菜汁米豆腐	Rice Tofu Boiled in Vegetable Soup
凉拌莴笋干	Coldly Sauced Dried Lettuce
爽口小秋笋	Spicy Autumn Bamboo Shoots
雪菜拌毛豆	Green Soy Bean Sauced with Pickled Cabbage
黔珍黑木耳	Guizhou Rare Black Fungus
葱花苞豆腐	Stir-fried Tofu with Chopped Green Onion
烧椒拌茄子	Eggplant Slices Sauced with Green Burned Chilli Slices
烧椒拌海带	Kelp Sauced with Green Burned Chilli Slices
侗家古烧鱼	Traditional Braised Fish in Brown Sauce of the Dong Minority
酸笋拌牛肉	Beef Slices Sauced with Pickled Bamboo Shoots
酸菜拌毛肚	Beef Tripe Sauced with Pickled Cabbage
民族风擂椒	Ground Burned Chilli with Minority Characteristics
苗家田鱼冻	Paddy Field Fish Jelly of the Miao Minority
擂椒风味鸡	Fragrant Chicken Sauced with Ground Chilli
擂椒拌凤爪	Chicken Claws Sauced with Ground Chilli
苗家鼓藏肉	Fragrant Pork for Guzang Festival of the Miao Minority
蘸水折耳根	Coldly Sauced <i>Houttuynia cordata</i>
辣酱蘸魔芋	Konjak Sauced with Spicy Chilli Paste
蘸水蕨菜结	Edible Fern Rinsed in Sauce
蘸水鲜毛肚	Fresh Beef Tripe Rinsed in Sauce
黄瓜蘸白肉	Boiled Pork Slices Sauced with Cucumber Slices
蘸水猪耳卷	Pig Ear Rolls Rinsed in Sauce
血酱米香鸡	Rice-fragrant Chicken Sauced with Boiled Blood
蘸水鸡腿卷	Chicken Drumsticks Roll Rinsed in Sauce
三色猪皮冻	Three-colored Pigskin Jelly
蘸水墨鱼仔	Small Cuttlefish Rinsed in Sauce
果仁醉菠菜	Nut-sauced Spinach
生态菜团子	Sauced Ecological Vegetables
冰梅酱雪莲	Snow Lotus Sauced with Iced Plum Paste
爽口韭菜根	Spicy Roots of Garlic Chives
香水浸黄豆	Fragrant-sauce-soaked Soybean
酱卤核桃果	Walnut Kernels Immersed in Boiled Soy Sauce

古镇状元蹄	Zhuangyuan Ti (Braised Pig Pettitoes for the First One in Ancient Imperial Examinations)
春色白肉卷	Boiled Pork Slices with Fillings of Spring Vegetables
蛋黄里脊卷	Tenderloin with Fillings of Egg Yolk
糯米酿猪手	Stewed Pig Pettitoes with Glutinous Rice
白菜烩小豆	Braised Adzuki Bean with Cabbage
薄荷土豆片	Potato Slices with Mint Leaves
野菜炒豆腐	Stir-frying Tofu with Edible Potherbs
野葱炒豆腐	Stir-frying Tofu with Chrysanthum
脆哨炒豆渣	Stir-frying Soybean Residue with Crispy Pork s
香辣赤水笋	Chishui Bamboo Shoots with Fragrant-chilli Flavor
油渣炒莲白	Stir-frying Cabbage with Fried Pork Fat Residue
火腿炒莲藕	Fried Lotus Root with Hams
腌肉莴笋皮	Short-Frying Lettuce Slices with Salt-Pickled pork
酸菜炒汤圆	Light-frying Sweet Dumplings with Pickled Cabbage
贵州宫保鸡	Guizhou Kung Pao Chicken
泡椒猪板筋	Quick-frying Pork Back Straps with Pickled Chilli
泡椒炒蹄皮	Stir-frying Pig Pettitoes Skin with Pickled Chilli
锅巴小糯肉	Crispy Fried Rice Crust with Glutinous Pork
耳根油底肉	Preserved Fried Pork Slices Soaked in Lard Stirred with Houத்துyenia cordata
花仁爆双脆	Dry-frying Duck Gizzard and Pork Tripe with Peanut Kernel
青椒炒酥肉	Light-frying Crispy Pork Slices with Green Pepper
蕨粑炒腊肉	Short-frying Salt-pickled Pork with Fern-made Cake
风味小炒肉	Short-frying Fragrant Pork Slices
青椒小河虾	Stir-frying River Shrimp with Green Pepper
黔北坨坨肉	Fragrant Pork Chunks of Norther Guizhou
怪噜红烧肉	Braised Pork with Various Spices
水豆豉蹄花	Stewed Pig Pettitoes with Juicy Fermented Soybean
锅巴酸三鲜	Pickled Three Delicacies with Crispy Fried Rice Crust
野笋烧牛肉	Braised Beef with Wild Bamboo Shoots
薏香山羊排	Braised Lamb Chop with Barley
鸡腿烧山药	Braised Chicken Drumsticks with Chinese Yam
荞面鸡三件	Buckwheat Noodles with Three Chicken Giblets
夜郎枸酱鸭	Yelang Wolfberry-sauced Duck
米豆腐花蟹	Braised Spotted Crab with Rice Tofu
腊味小合蒸	Steamed Assortment of Salt-pickled Pork, Chicken and Fish
盐菜蒸扣肉	Braised Pork with Pickled Vegetables
西米小仔排	Steamed Spareribs with Sago
黔厨扣蹄髈	Guizhou Local Braised Pig Pettitoes
糟椒蒸鱼头	Steamed Fish Head with Smashed Fresh Chilli Salted with Garlic and Ginger
古法盗汗鸡	Traditional Out-steaming Chicken
阴包谷猪脚	Braised Pig Pettitoes with Preserved Sun-dried Corn
草根排骨汤	Simmered Ribs Soup with Rare Spices

苗家酸汤菜	Pickled Vegetables of the Miao Minority
蘸水素瓜豆	Maigre Boiled Green Pumpkin and Soybean Rinsed in Sauce
白酸稻田鱼	Stewed Paddy Field Fish in White Pickled Sour Soup
酸汤鱼火锅	Fish Hot Pot in Pickled Sour Soup
酸菜稻田鱼	Stewed Paddy Field Fish with Pickled Vegetables
酸汤墨鱼仔	Simmered Small Cuttlefish in Pickled Sour Soup
乡村一锅香	Rural Fragrant Stewed Assortment
酸汤老烟刀	Stewed Pig Pettitoes in Pickled Sour Soup
酸汤全牛锅	Beef Hot Pot in Pickled Sour Soup
酸汤农夫鸭	Stewed Rural Duck in Pickled Sour Soup
软哨豆米锅	Ormosia Hot Pot with Soft Fried Pork s
市井酸辣烫	Commonly Shared Sour-chilli Flavor Hot Pot
温泉跳水肉	Lightly Simmered Pork
家常清汤锅	Home-style Clean Soup Hot Pot
肉圆连渣捞	Porridge Simmered with Meatballs
扎佐蹄髈锅	Hot Pot of Stewed Pig Pettitoes in Zhazuo Township
腊猪脚火锅	Hot Pot of Salt-pickled Pig Pettitoes
肉饼鸡火锅	Hot Pot of Meat Pie and Chicken
花溪鹅火锅	Hot Pot of Simmered Huaxi Goose
带皮牛肉锅	Hot Pot of Simmered Beef with Skin
原汤羊肉锅	Hot Pot of Originally Simmered Mutton Soup
花江狗肉锅	Hot Pot of Simmered Huajiang Dog
乡村老腊肉	Rural Long-pickled Pork
青椒童子鸡	Stir-frying Chicken with Green Pepper
鸡哈豆腐锅	Hot Pot of Simmered Wild-kept Chicken and Huaxi Chilli
啤酒鸭火锅	Hot Pot of Beer-simmered Duck
亲妈火盆鸭	Home-style Brazier Duck
黄焖牛肉锅	Hot Pot of Braised Beef
晾杆肥牛锅	Hot Pot of Fat Beef Slices
青椒河鲜鱼	Simmered River Fish with Green Pepper
炆锅鱼火锅	Hot Pot of Quick-frying Fish
泡椒牛蛙锅	Hot Pot of Simmered Bullfrog with Smashed Chilli Salted with Garlic and Ginger
香辣土豆锅	Stir-frying Fragrant Chilli Flavor Potato
土家干锅鱼	Dry-frying Fish of the Tu Minority
香锅毛肚鸡	Dry-frying Fragrant Chicken and Beef Tripe
肥肠排骨锅	Hot Pot of Fatty Pork Intestines and Ribs
青菜牛肉锅	Hot Pot of Simmered Vegetables and Beef
侗家香羊瘪	Fragrant To-be Digested Forage within Sheep Stomach of the Dong Minority
带皮羊肉锅	Hot Pot of Simmered Skin Mutton
干锅腊狗肉	Dry-frying Salt-Pickled Dog
安居卤三脚	Anju Braised Duck Drumsticks

老水城烙锅	Traditional Hot Pan
花溪牛肉粉	Beef Rice Noodles in Huaxi,Guiyang
遵义羊肉粉	Mutton Rice Noodles in Zunyi city
辣鸡丁米皮	Steamed Rice Roll Mixed with Chilli-flavor Chicken s
香肉锅巴粉	Rice Noodles with Fragrant Meat and Crispy Fried Rice Crust
农家锅巴饭	Rural Meal of Crispy Fried Rice Crust
五色糯米饭	Five-colored Glutinous Rice
鸭肉糯米饭	Glutinous Rice with Duck
苗家鸡稀饭	Chicken Porridge of the Miao Minority
土家族社饭	Special Food for Sacrifice of the Tu Minority
灌汤八宝饭	Eight-spices Rice with Soup
贵阳肠旺面	Guiyang Noodles Seasoned with Yummy Pork Intestine Cubes and Boiled Blood Curd
遵义豆花面	Zunyi Tofu Noodles
兴义杠子面	Xingyi Hand-made Noodles
酸汤龙骨面	Longgu Noodles in Pickled Sour Soup
鸡枞薏仁面	Noodles with Collybia Albuminosa and Barley
石板芙蓉包	Crispy Steamed Stuffed Buns of Shibao Township
百年丝娃娃	Vegetarian Spring Rolls of Time-honored Brand
兴义刷把头	Xingyi Steamed Pork Dumplings
遵义鸡蛋糕	Zunyi Baked Egg Cake
山野五色饺	Five-colored Dumplings with Wild Edible Vegetables
大山洋芋粑	Rural Fried Potato Paste
百年小米鲊	Steamed Glutinous Rice with Brown Sugar of Time-honored Brand
农家金裹银	Rural Silver Wrapped by Gold (Rice covered by light-frying egg yolk)
油炸包谷粑	Fried Corn Paste
恋爱豆腐果	Tofu with Fillings of Spices
百年豆腐丸	Spicy Tofu Balls of Time-honored Brand
威宁贡荞酥	Baked Buckwheat Cake in Weining County
炒人工荞饭	Stir-frying Hand-made Buckwheat Rice
农家烙荞饼	Rural Oil-free Fried Buckwheat Paste
酸菜荞疙瘩	Buckwheat Simmered with Pickled Vegetables
玫瑰糖冰粉	Icy Powder with Rose Sugar
糕粑佐稀饭	Cake Porridge
遵义黄糕粑	Zunyi Steamed Rice Cake with Brown Sugar
鸡肉小汤圆	Dumplings with fillings of Chicken s
布依枕头粽	Buyi Zongzi
深山清明粑	Rural Hand-made Cake for Qingming Festival
糯米小包子	Steamed Stuff Buns with Fillings of Glutiounus Rice
小豌豆凉粉	Pea-made Bean Jelly
山药大寿桃	Peach-shaped Chinese Yam Ball
银耳石榴米	Porridge with Tremella and Pomegranate

附录 F

(资料性附录)

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