

2-3 宴会招待 Banquet Service

【原文】Part 1

A: 各位，晚上好，今天我们在此举办晚宴，招待各位亲爱的朋友和敬业的专家，庆贺我们的会谈取得圆满成功，我感到非常高兴。我特别感谢凯兰女士(Ms. Kelland)大驾光临。没有凯兰女士的最后努力，还不知道现在会怎样呢，恐怕我们还在谈判之中。

B: Thank you, President Li. You all did very well. I just contributed my share. We all maneuver successfully to get our job done, so to speak. Well, ladies and gentlemen, are we carrying out another round of talk over the dinner?

A: 今天不谈生意，我建议今晚我们只叙友情，当然，我们要尽情享受大自然赐予我们的食物。

B: That's great, the delicious Chinese food! I can't wait to enjoy your food. What are we expecting tonight?

A: 今晚我们准备了典型的上海餐，希望各位喜欢。

B: Yes, eat in Shanghai as Shanghai people eat. But, to be frank, I've heard of the famous Cantonese food, Sichuan food, Shandong food, but not that much of Shanghai food. What's special about Shanghai cuisine?

A: 上海菜系是中国最年轻的地方菜系，通常被称为“本帮菜”，有着 400 多年的历史。同中国其它菜系一样，“本帮菜”具有“色、香、味”三大要素，特点是注重调料的使用、食物的质地和菜的原汁原味。

B: It sounds very appetizing.

Part 2

A: 我推荐一道特色点心“南翔小笼”和一道特色菜“松鼠桂鱼”。“南翔小笼”是猪肉馅，个小味美，皮薄汁醇。松鼠桂鱼色泽黄亮，形如松鼠，外皮脆而肉柔嫩，汤汁酸甜适口。绝对没错，你一定喜欢。

B: Oh, I suppose they are the perfect combination of the three elements “color, aroma, and taste”. Especially the Squirrel-Shaped Mandarin Fish. I can't figure out how the chef makes the dish look like a squirrel. Shall we add "appearance" to your judgment criteria?

A: 完全正确，可以再加上形，那我们就有了第四大要素。菜上来了，别客气，请随意。

B: The dinner is so delicious. The dishes are complete with color, aroma, taste and appearance. Thank you very much for your invitation and hospitality. I hope I haven't missed anything, have I?

A: 很高兴您喜欢这里的菜。晚宴才开场，好戏还在后头呢。女士们，先生们，各位能够赏光来此共度一年中的这个美好时光，我感到非常荣幸。让我们共同举杯，敬祝凯兰女士健康。

B: And toast to the health of President Li and to the health of everybody here. Cheers!

A: 为我们永久的友谊和合作，干杯！

