



# Comparism and Contrast: We Are **HOW** We Eat

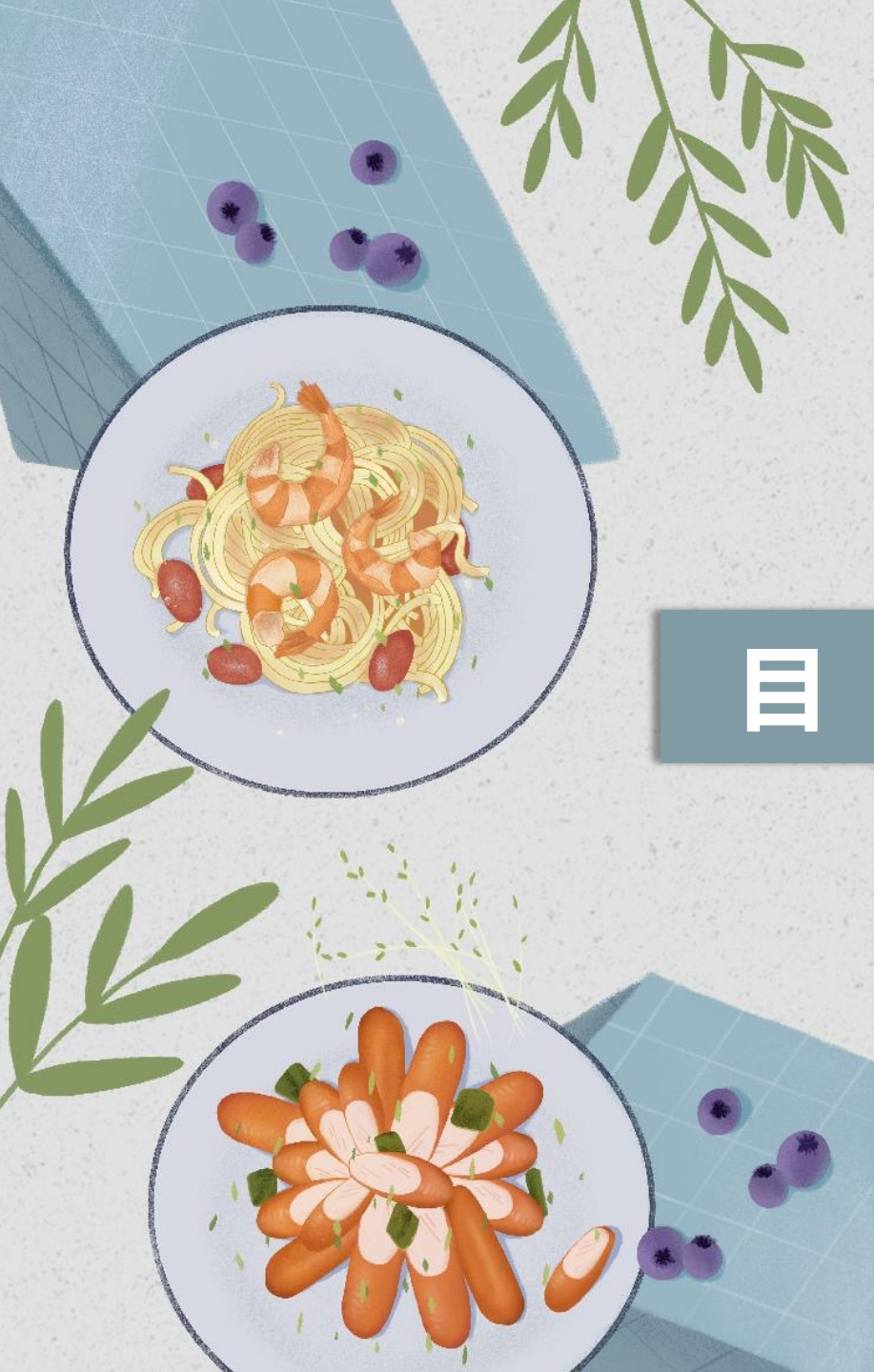
Chen Shuwen

Sun Wenxuan

Zhu Hongao

Guo Xiaochen





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*Part 01*  
**Tea Culture**



| Differences | Chinese Tea     | British Tea         |
|-------------|-----------------|---------------------|
| Sources     | Native          | imports             |
| Tea choices | Loose leaf tea  | Tea bags            |
| Tastes      | Original        | With milk and sugar |
| Containers  | Plain clay      | Delicate porcelain  |
| Occasions   | Can drink alone | Formal tea parties  |
| Purposes    | To enjoy        | To socialize        |





## China

Based on traditional culture



<https://www.bing.com/images/search>

## Britain

Integrated, dynamic



# *Part 02*

# **Tableware**





# China

chopsticks



# Britain

Knife and fork

## Chopsticks

1. the straightness reflects the integrity
2. two chopsticks represent two aspects of things – Yin and Yang





## Knife and fork

1. from large to small reflects the logical thinking  
from appearance to essence
2. individuals and independence

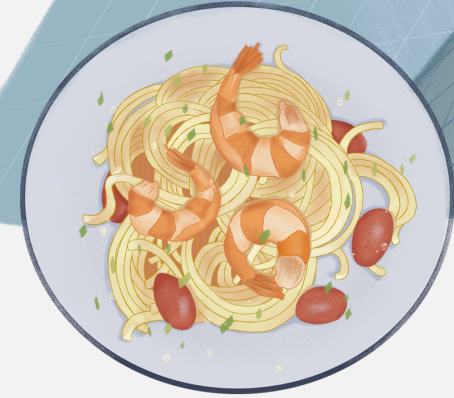


**Food**

Know more culture through food

**Culture**

Admire different culture and embrace the cultural diversity





*Part 03*  
**Euphemism**



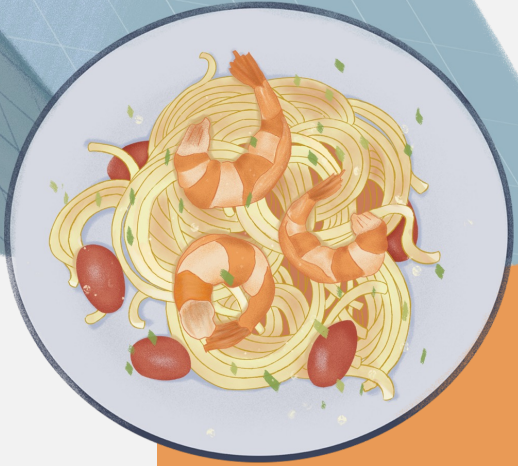
## Euphemism

### **British Menu**

Straightforward, directly showing the ingredients and how they are made

### **Chinese Menu**

Context-dependent, illuding to its history and other implications





**Fresh sea trout fillet on  
green beans and new  
potatoes, salsa verde**



**Sausage & Mash:  
Pork & Leek Sausages with  
Onion Gravy**

A close-up photograph of a white bowl filled with a vibrant red chili sauce. The sauce is thick and glossy, topped with a generous amount of white sesame seeds and several whole, bright green cilantro leaves. Thinly sliced pieces of beef and beef offal are visible, partially submerged in the sauce. The background is softly blurred, showing a white plate and a yellow object, possibly a lemon wedge.

# Thinly sliced beef and beef offal in chili sauce



## *Part 04*

# **Chinese restaurants in the UK**



# New Dancing Dragon Bar & Restaurant 文记

Location: 283 Banbury RD, Oxford


## Netizen: London Pei Mao

| Name                         | Price   | Netizen Reviews  | Overall Rating |
|------------------------------|---------|--|----------------|
| Roast Duck Half              | £ 15.95 | Wow! I didn't expect it to be so delicious! The marinade is so thick that it tastes great!             |                |
| Spicy tiger prawns           | £ 19.95 | Szechuan flavour is quite tasty. It's a refreshing appetiser. It's also good as a side dish with rice. |                |
| Grilled fish in Thai flavour | /       | The portion is huge and a bit overwhelming.  |                |
| Lobster noodle               | £ 88    | The lobster is a bit big, so there's enough for five people. You don't need any other rice!            |                |
| Mapo tofu                    | £ 9.65  | Average  |                |
| Braised aubergine            | £ 9.25  | A bit on the sweet side, not for Sichuan people.   |                |



# Chengdu House

Location: Gloucester Green, Oxford, OX1 2DF



| Netizen          | Reviews   | Overall Rating |
|------------------|---|----------------|
| Miss Circle      | Tastes good, good for a gathering when there are a lot of people.   |                |
| Stormy Dragon    | The flavour is medium to high, slightly sweet, the lamb chops are very good, per capita 25 pounds.  |                |
| Sherry' s Daily  | Too many customers. The mouthwatering chicken was good, but the other dishes were getting salty.  |                |
| Chloeisme        | Foreigners may like to eat sweet and sour mouth, so a bit uncomfortable. The hot and sour noodles smell like coffee, and the fish-flavoured aubergines feel like they're fried with chilli sauce! |                |
| Smile peacefully | The portion is getting smaller and smaller, but also particularly expensive!  |                |
| 18:00            | This is a famous pit!   |                |

# Chapters

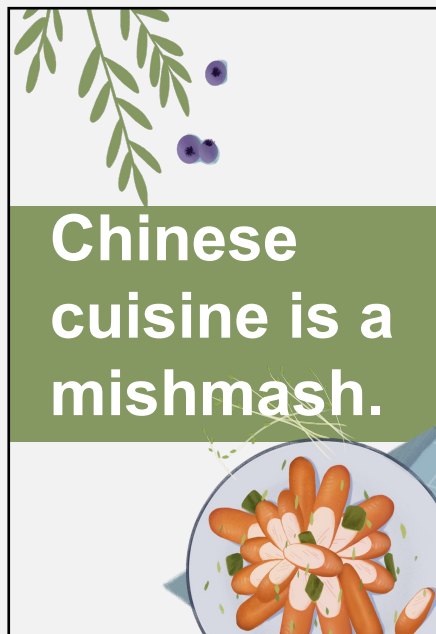
Location: OX4 1UE

| Netizen        | Reviews  | Overall Rating |
|----------------|--|----------------|
| Sherry's Daily | The dish dou hua is not fresh, and the chef likes to use boiled meat and sauce to stir into a dish. Every time I go, I feel the tables are greasy and the interior is crowded. |                |
| Anna           | The flavour, price, portion size and service are the best, addictive after one meal  |                |
| Miss Circle    | a bit small and long, and the taste of the food was moderate   |                |

## Netizen: love travelling not not sauce

| Name                       | Netizen Rating                             | Overall Rating |
|----------------------------|--|----------------|
| Pork in Pot                | Not tough, not too hot, sweet and sour     |                |
| Dry Pot Fatty Intestine    | Dry and fragrant                           |                |
| Spicy Hot pot              | Taste very good, slightly salty            |                |
| Soya sauce elbow           | very big, don't miss it if you love elbows |                |
| Big bone in sauce          | It's good with rice.                       |                |
| Cold pork knuckle          | Cold dish, very good                       |                |
| Handmade Spare Ribs Noodle | It's so-so, too bland.                     |                |

# Characteristics & Problems and Related Suggestions



Completely different cuisines such as Szechuan, Northeastern and Cantonese will appear in one menu



serious homogenisation, while specialties such as Huaiyang cuisine have not yet been introduced



Dishes will become sweet and sour or salty, not fully meeting the expectations of Chinese guests



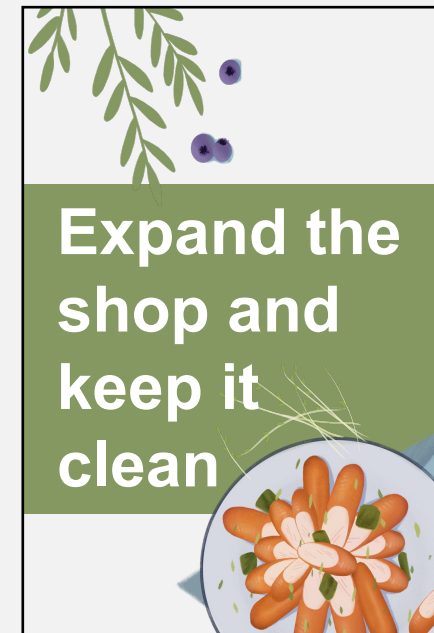
Fine-tuned choices of acidity, sweetness, saltiness, etc. can be introduced.



The Chinese place a high value on "whether you can eat or not"



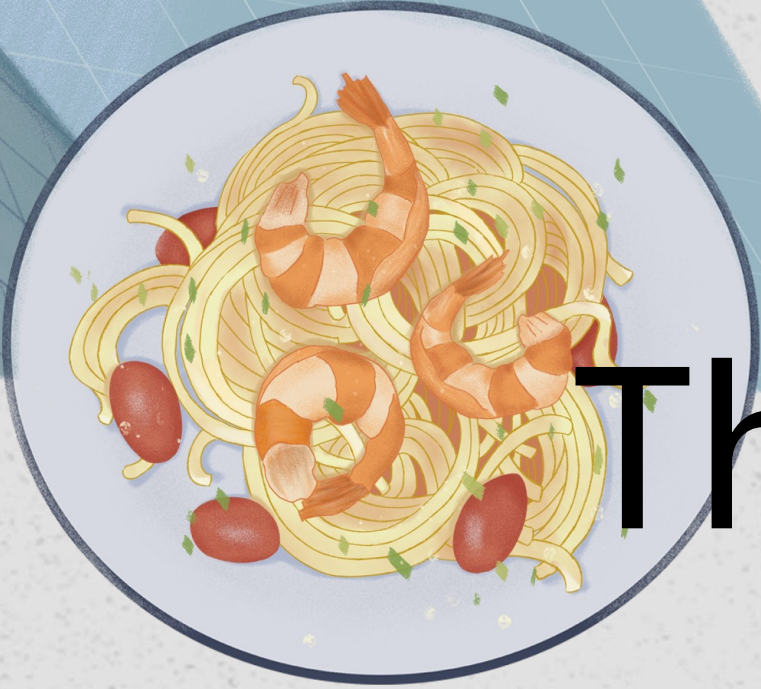
this should be the core strategy for improving the competitiveness of the restaurant.



Many Chinese netizens complain about the crowdedness of the shops and the lack of service



Improvements are urgently needed.



Thank you for  
listening.

