



sānxiá
三峡人家

Authentic Sichuan | Cantonese Cuisine



‘At Sanxia Renjia, the best dishes are to be had by straying from the familiar into hot and spicy territories’

Fay Maschler, Evening Standard (March 2015)

‘Enough excitement for a month’

Jay Rayner, The Observer (January 2018)

All prices include VAT.


An optional 12.5% service charge will be added to your bill.

Many of the dishes have a vegetarian option, please ask our staff for guidance.

Please inform us of any allergies or dietary requirements.

The allergen information on the menus is obtained from our standard recipes. The preparation and cooking environments may be varied under certain circumstances. If you have any food allergies or special dietary needs please inform a member of staff when placing your order. Full allergen information is available, please ask the manager.

Key To Allergen

E Egg	L Lupin	N Nuts	SU Sulphites
M Milk	CE Celery	SS Sesame Seeds	G Cereals Containing Gluten
C Crustaceans	S Soya	MU Mustard	 Spicy
F Fish	P Peanuts	MO Molluscs	

Chef's Specials: Chuan , Xiang Cuisine

厨师推荐：川，湘菜



6 Boiled sliced sea bass with fresh millet chilli
沸騰片片魚

Chef's Specials: Chuan , Xiang Cuisine 经典川, 湘菜

- | | | |
|---|--|-------|
| 1 | Steamed fish fillet with wild chilli sauce
招牌剁椒蒸鱼柳 | 19.80 |
| 2 | La zi ji
锅巴辣子鸡 | 16.80 |
| 3 | Stir-fried beef with green chilli peppers & coriander
秒炒黄牛肉 | 22.80 |
| 4 | Hunan stir-fried pork
湖南小炒肉 | 15.80 |
| 5 | Fried chicken gizzards with wild chilli
野山椒爆鸡珍 | 16.80 |
| 6 | Boiled sliced sea bass with fresh millet chilli
沸腾片片鱼 | 26.80 |
| 7 | Boiled beef in chilli oil soup
水煮牛肉 | 19.80 |

8 Boiled sea bass with chilli pickled cabbage soup 28.80
金汤酸汤鱼

9 Braised pork belly with pickled mustard 16.80
梅菜扣肉

10 Ma po tofu with/without minced pork 13.80
麻婆豆腐 (肉/斋)

11 Boiled pork blood curd in Chongqing style 26.80
三峡毛血旺

12 Beef in hot pot with needle mushrooms & suan cai 18.80
金汤酸菜肥牛卷

13 Steamed vermicelli with pork, sweet potatoes 18.80
粉蒸三合一



Traditional Chinese Style
地道中国味



17 Sanpei chicken with Thai basil clay pot
三杯鸡煲

Chicken Dishes

鸡

- ¹⁴ Sizzling with black bean sauce / ginger & spring onions
铁板 (士椒、姜葱) 15.80
- ¹⁵ Sweet and sour chicken
菠萝咕嚕鸡 14.80
- ¹⁶ Kung po chicken
公保鸡丁 14.80
- ¹⁷ Sanpei chicken with Thai basil clay pot
三杯鸡煲 14.80

Lamb Dishes

羊

- ¹⁸ Sizzling lamb with ginger & spring onions
铁板姜葱羊 15.80
- ¹⁹ Marinated cumin lamb
孜然羊肉 15.80

Mixed Seafood

海鮮

- ²⁰ Sizzling with spring onions
铁板 (士椒、姜葱) 19.80

Beef Dishes

牛

- ²¹ Sizzling with black bean sauce / ginger & spring onions
铁板 (士椒、姜葱) 15.80
- ²² Crispy shredded beef with chilli
香脆干牛丝 14.80
- ²³ Beef curry
咖喱牛肉 15.80
- ²⁴ Marinated cumin beef
孜然牛肉 15.80

Pork Dishes

猪

- ²⁵ Sweet and sour pork
菠萝咕嚕肉 14.80
- ²⁶ Sea spicy shredded pork
鱼香肉丝 14.80
- ²⁷ Double cooked pork in Sichuan style
川味回锅肉 14.80

Fish & Seafood

生猛海鲜类

- ²⁸ Squirrel sea bass with sweet and sour sauce
松鼠鱼 30.80
- ²⁹ Sichuan spicy boiled fish
四川水煮鱼 29.80
- ³⁰ Steamed sea bass with ginger & spring onions
姜葱鲈鱼 29.80
- ³¹ Aromatic spicy or ginger & spring onions lobster with noodles / yi mein
龙虾伊面 (香辣, 姜葱) (seasonal price)
- ³² Aromatic spicy or ginger & spring onions crab with noodles / yi mein
螃蟹 (香辣, 姜葱) 29.80

Prawn Dishes

虾

- ³³ Kung po king prawns
宫爆虾球 16.80
- ³⁴ Sweet and sour king prawns
菠萝咕噜大虾 16.80
- ³⁵ King prawns with asparagus
芦笋大虾 16.80

SanXia Grilled Fish Chongqing Style / Ma La Xiang Guo / Dry Pot Dishes

三峡烤鱼、香锅、干锅



SanXia Grilled Fish in ChongQing Style

三峡烤鱼

Fish base with chinese cabbage, beansprout and onions included
已包含 (大白菜、芽菜、洋葱)

36.80

Additional Sides 可选配菜

- | | | |
|----|------------------------------|------|
| 1 | Needle mushrooms
金针菇 | 6.80 |
| 2 | Kelp
海带 | 5.80 |
| 3 | Potatoes
土豆 | 5.80 |
| 4 | Bamboo shoots
笋片 | 6.80 |
| 5 | Broccoli
西兰花 | 5.80 |
| 6 | Black fungus
黑木耳 | 5.80 |
| 7 | Lotus root slices
藕片 | 6.80 |
| 8 | Dried tofu skin sticks
腐竹 | 6.80 |
| 9 | Luncheon meat
午餐肉 | 6.80 |
| 10 | Thin lamb rolls
肥羊卷 | 7.80 |
| 11 | Frozen tofu
冻豆腐 | 6.80 |

Clay pot & Dry Pot Dishes

砂锅, 干锅

Cultural note: Dry pot or Gan Guo differs from the traditional soup-based hot pot. It originated from a mountain area in Chongqing and later became popular in Sichuan. Local people added mainly vegetables in a dry wok with seasonings similar to hot pot. Without a soup base, the flavours are more fully absorbed by the ingredients. And, if any guests were home, they would add meat, seafood or meatballs to make it richer.

- | | | |
|----|--|-------|
| 36 | Mixed beef in clay pot (beef flank, beef tongue and tripe)
砂锅牛三鲜(金钱肚, 牛舌, 牛腩) | 28.80 |
| 37 | Mixed seafood and tofu in clay pot
砂锅三鲜豆腐 | 19.80 |
| 38 | Tiao tiao duck dry pot
干锅跳跳鸭 | 19.80 |
| 39 | Organic cauliflower dry pot
干锅有机花菜 | 15.80 |
| 40 | Hand ripped cabbage dry pot
干锅手撕包菜 | 13.80 |



Dry Pot Dishes

干锅

41 Frogs' legs dry pot 19.80
干锅田鸡腿

42 Pig's intestines dry pot 19.80
干锅肥肠

43 Beef flank dry pot 19.80
干锅牛腩

44 King prawns dry pot 19.80
干锅大虾

45 Potatoes slices dry pot 13.80
干锅土豆片

46 Classic spicy hot pot 29.80
Includes (Beef flank, thin lamb rolls, pork belly, luncheon meat, black fungus, kelp, dried tofu)
经典香锅

已包含 (牛腩、肥羊卷、五花肉、午餐肉、黑木耳、海带结、腐竹、土豆片、莲藕、西芹)

47 Luxury spicy hot pot 38.80
Includes (Tiger prawns, squid, crab stick, beef flank, thin lamb rolls, pork belly, luncheon meat, black fungus, kelp, dried tofu)
豪华香锅

已包含 (老虎大虾、鲜鱿鱼、蟹肉棒、牛腩、肥羊卷、五花肉、午餐肉、黑木耳、海带结、腐竹、土豆片、莲藕、西芹)

Mala Xiang Guo

香锅



Dim Sum
港式点心



Dim Sum

港式点心

- | | | |
|----|---|-------|
| 48 | Steamed seafood dim sum platter
海皇点心拼 | 18.60 |
| 49 | Shanghai xiao long bao original
上海小笼包 | 7.60 |
| 50 | Prawn dumplings with bamboo shoots
笋尖粒虾饺 | 7.60 |
| 51 | Scallop shui mai with tobiko
鲜带子烧卖 | 8.80 |
| 52 | Chinese chive prawn dumplings
鲜虾韭菜饺 | 7.60 |
| 53 | Prawn & scallop dumplings with XO sauce
XO酱龙皇带子饺 | 7.60 |
| 54 | Crab meat and prawn dumplings
蟹肉饺 | 7.60 |
| 55 | Coriander prawn dumplings
香菜虾饺 | 7.60 |
| 56 | Pork and prawn shui mai
猪肉烧卖 | 7.60 |

Dim Sum

港式点心

57 Chicken shui mai 6.60
鸡肉烧卖

58 Chiu chow dumplings (pork and peanut) 6.60
潮州蒸粉果

59 Vegetable dumplings 6.60
罗汉水晶饺

60 Wild mushroom dumplings 6.60
三菇饺

61 Sticky rice lotus leaf 6.60
荷叶珍珠鸡



62 Hong Kong style char siu buns 6.60
港式叉烧包

63 Chicken & mushroom buns 6.60
香菇鸡包仔

64 Cream custard buns 6.60
香滑奶黄包

65 Golden egg york cream buns 6.60
黄金流沙包

66 Vegetable and meat buns 6.60
菜肉包



Fried Dim Sum

煎炸点心



- | | | |
|----|--|-------|
| 67 | Deep fried dim sum platter
炸点心拼 | 17.60 |
| 68 | Vegetable spring rolls
炸罗汉斋春卷 | 6.60 |
| 69 | Deep fried garlic prawn spring rolls
蒜蓉虾春卷 | 7.60 |
| 70 | Deep fried sesame wrapped prawns
芝麻威化纸包虾 | 7.60 |
| 71 | Pan-fried mooli cakes
煎萝卜糕 | 6.60 |
| 72 | Pan-fried pork and prawn dumplings
香煎锅贴饺 | 6.60 |
| 73 | Honey char siu puff
蜜汁叉烧酥 | 6.60 |
| 74 | Shanghai pan fried buns (pork)
上海生煎包 | 6.60 |
| 75 | Deep fried sesame balls with egg custard
酥炸流沙煎堆 | 6.60 |

Roasted Meats

烧腊



Roasted Meats

烧腊

76 Legendary roasted sliced peking duck

北京片皮鸭

1/2 Half

39.80

1只 Whole

69.80

77 Cantonese style roasted duck

脆皮广东烧鸭

1/4 Quarter

15.80

1/2 Half

26.80

78 Crispy pork belly with rice

脆皮烧腩仔配米饭

13.80

79 Roast duck with rice

烧鸭配饭

14.80

80 Char siu pork with rice

叉烧配饭

13.80

81 2 meats with rice

烧味双拼饭

14.80

82 3 meats with rice

三拼配饭

15.80



Cantonese Style Dishes

精品粤菜



84 Fresh Scottish beef fillet in red wine black pepper sauce
蒜香红酒黑椒苏格兰牛仔

Cantonese Style Dishes

精品粤菜

- | | | |
|----|--|-------|
| 83 | Stewed flank daikon beef with spice and herbs
柱候焖苏格兰牛腩煲 | 18.80 |
| 84 | Fresh Scottish beef fillet in red wine black pepper sauce
蒜香红酒黑椒苏格兰牛仔 | 19.80 |
| 85 | Beef flank & tofu skin stewed in clay pot
支竹牛腩煲 | 15.80 |
| 86 | Roast pork belly & tofu clay pot
火腩豆腐煲 | 16.80 |
| 87 | Crispy fried king prawns with dried chilli and cashew nuts
芦笋带子 | 18.80 |
| 88 | Braised homemade tofu with vegetarian chicken
素鸡烩豆腐 | 16.80 |
| 89 | Garlic king prawns
蒜蓉扇边大虾 | 16.80 |
| 90 | Pan-fried prawns in maggi sauce
美极鼓油大虾 | 18.80 |

Cold Dishes

餐前开胃小吃凉菜

- | | | |
|----|---|-------|
| 91 | Mouth watering chicken
山城口水鸡 | 13.80 |
| 92 | Fuqi feipian
夫妻肺片 | 12.80 |
| 93 | Sliced pork with crushed garlic
蒜泥白肉 | 11.80 |
| 94 | Five spiced beef
五香牛肉 | 12.80 |
| 95 | Patted cucumber with garlic sauce
爽口拍小黄瓜 | 7.80 |
| 96 | Tasty black mushroom salad
香菜拌木耳 | 7.80 |
| 97 | Shredded dry tofu, black mushrooms and chinese leaves
美味三丝 | 8.80 |

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Starters & Soup

精美头盘、养颜靓汤

- | | | |
|-----|--|-------|
| 98 | Vegetable spring rolls
斋春卷 | 7.80 |
| 99 | Sesame prawn toast
芝麻虾 | 8.80 |
| 100 | Satay chicken on skewers
沙爹串鸡 | 9.80 |
| 101 | Salt & pepper shredded chicken
椒盐鸡丝 | 10.80 |
| 102 | Salt & pepper spare ribs
椒盐骨 | 12.80 |
| 103 | Salt & pepper king prawns
椒盐虾 | 13.80 |
| 104 | Salt & pepper squid
椒盐鱿鱼 | 13.80 |
| 105 | Spare ribs peking style
京都骨 | 13.80 |

Starters & Soup

精美头盘、养颜靓汤

- | | | |
|-----|--------------------------------------|-----------------------------------|
| 106 | Hot & sour seafood soup
海鲜酸辣汤 | 8.80 |
| 107 | Wonton soup
手工云吞汤 | 8.80 |
| 108 | Chicken sweetcorn soup
鸡肉玉米羹 | 7.80 |
| 109 | Pork tripe with chicken soup
猪肚鸡汤 | 15.80 (位 / pp)
29.80 (大 Large) |
| 110 | Taiwan crispy fried chicken
台式盐酥鸡 | 12.80 |
| 111 | Salt & pepper French beans
椒盐四季豆 | 11.80 |
| 112 | Aromatic shredded crispy duck
香酥鸭 | |
| | 1/4 Quarter | 16.80 |
| | 1/2 Half | 28.80 |
| | 1只 Whole | 52.80 |

Vegetarian Dishes

时令蔬菜



113 Stir fried eggplant and French beans
茄角之恋

Vegetarian Dishes

时令蔬菜

- 
- 113 Stir fried eggplant and French beans 13.80
茄角之恋
- 114 Fried aubergine, potatoes & green peppers 12.80
地三鲜
- 115 Stir fried french beans with/without minced pork 13.80
干煸四季豆 (肉/斋)
- 116 Three mushroom wok fried kai lan 14.80
三菇炒芥兰
- 117 Clay pot eggplant with Szechuan sauce (with/without minced pork) 13.80
鱼香茄子煲 (肉、斋)
- 118 Tiger skin grilled green peppers with black bean sauce 12.80
虎皮青椒

Vegetarian Dishes

时令蔬菜

- 119** Chinese cabbage with vinegar
醋溜大白菜 10.80
- 120** Broccoli (stir-fried/ fried with garlic/ fried with chilli & Sichuan peppercorns)
西兰花 (蒜蓉、爆炒、清炒) 10.80
- 121** Morning glory (stir-fried/ fried with garlic)
空心菜 (蒜蓉、椒丝腐乳、清炒) 14.80
- 122** Stir-fried shredded potatoes with vinegar and dry chilli
酸辣土豆丝 10.80
- 123** Stir-fried lotus root slices with chilli peppers
藕片 (清炒、醋溜) 12.80
- 124** Braised baby cabbage in superior soup
上汤娃娃菜 14.80

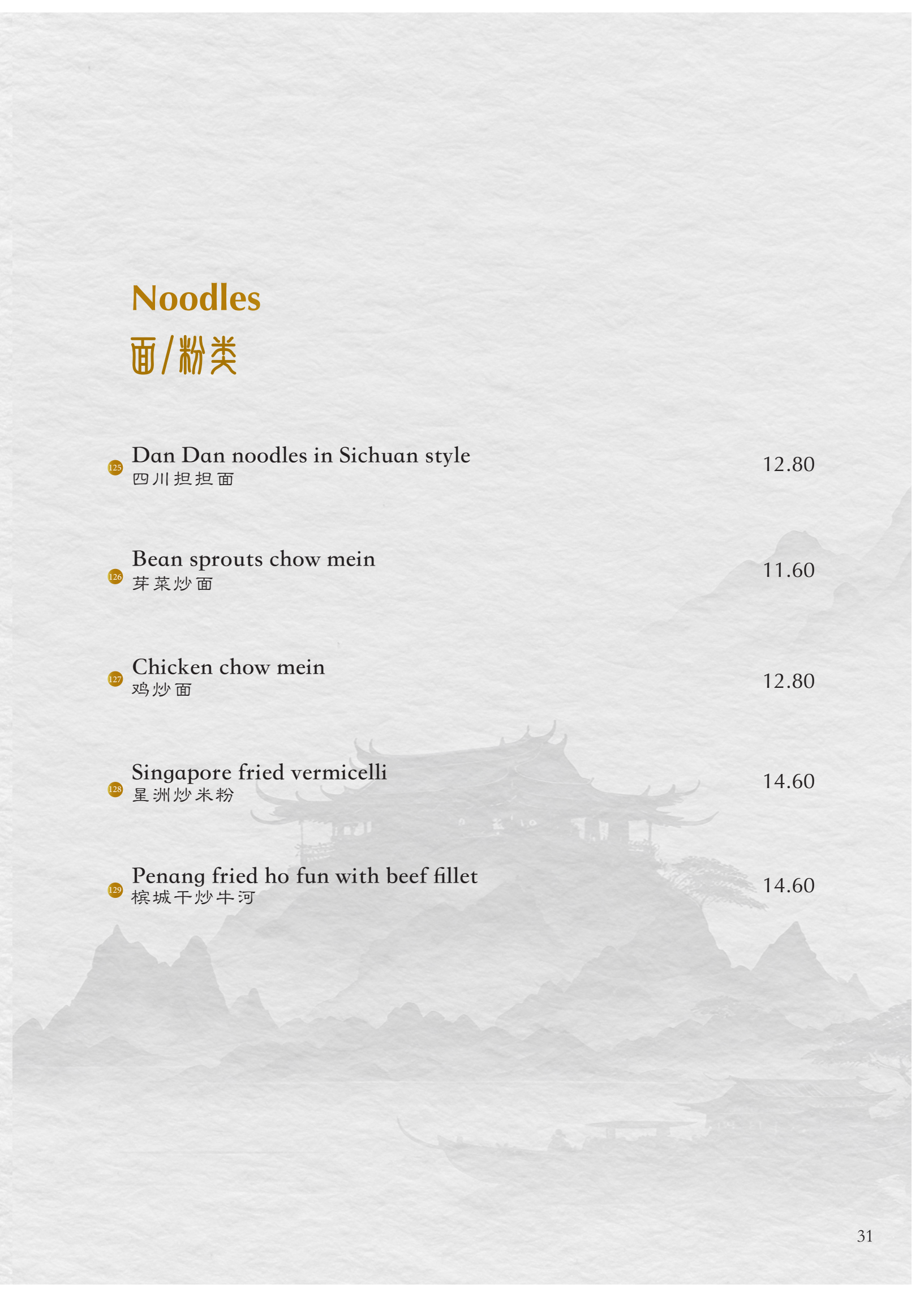
Noodles
面/粉类



129 Penang fried ho fun with beef fillet
檳城干炒牛河

Noodles

面/粉类

- 
- 125** Dan Dan noodles in Sichuan style
四川担担面 12.80
- 126** Bean sprouts chow mein
芽菜炒面 11.60
- 127** Chicken chow mein
鸡炒面 12.80
- 128** Singapore fried vermicelli
星洲炒米粉 14.60
- 129** Penang fried ho fun with beef fillet
檳城干炒牛河 14.60


Rice
饭类



131 Fried rice with tobiko, prawns and scallops with XO sauce
XO酱鱼子海鲜炒饭

Rice

饭类

- 
- 130** Hokkien fried rice 15.60
福建炒饭
- 131** Fried rice with tobiko, prawns and scallops with XO sauce 14.80
XO酱鱼子海鲜炒饭
- 132** Special fried rice 12.80
扬州炒饭
- 133** Mixed vegetables fried rice 6.60
斋菜炒饭
- 134** Egg fried rice 6.60
蛋炒饭
- 135** Steamed rice 4.20
白饭

Desserts

饭后甜品类

- | | | |
|-----|---|------|
| 136 | Mango & grapefruit tapioca pearl
杨枝甘露 | 7.80 |
| 137 | Glutinous rice cakes with brown sugar
红糖糍粑 | 8.80 |
| 138 | Golden pumpkin cakes
南瓜饼 | 7.80 |
| 139 | Ice Cream (Vanilla /Strawberry/Chocolate)
冰淇淋(香草/草莓/巧克力) | 5.00 |
| 140 | Sorbet (Mango/Strawberry)
雪葩(芒果/草莓) | 5.00 |
| 141 | Passion fruit cheesecake
百香果芝士蛋糕 | 8.00 |

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The Three Gorges (Sānxiá)

A scenic area along the Yangtze River (Chang Jiang), one of the mother rivers in China. The Three Gorges area has a total length of approximately 200 kilometres (120 miles).

The Three Gorges span from Chongqing municipality eastward, downstream to Hubei Province. Chongqing municipality was part of Sichuan Province until 1997. People in Sichuan, Chongqing and Hubei share similar eating habits and yet each region has its own uniqueness.

Ma La or Numbing Spiciness is Sichuan cuisine's most distinguished characteristics. But Sichuan food is more than that. It is really about a variety of flavours: spicy, flowery (Sichuan peppercorn), salty, sour, sweet, bitter, smoky, etc. Frequently all of those flavours are combined in one dish. The result is a cuisine with an incredible depth and complexity of flavour, hitting all sense receptors at the same time. One dish is a symphony.

Here at Sanxia Renjia, we aim to present dishes that represent the richness of Sichuan cuisine with additions of popular regional dishes from Mainland China, especially Chongqing and Hubei.





sanxia
三峡人家

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