

sanxia
三峡人家

Authentic Sichuan | Cantonese Cuisine

出品均以实物為实 本菜谱图片僅供参考

Kindly note that the actual presentation of dishes may vary slightly from the images.




Additionally, whilst we take utmost care in preparation, we cannot guarantee that our dishes are completely free of nuts or other allergens.

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 Allergens

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

 Hot & Spicy  Chef's Recommendation  Vegetarian Option Available

sanxia

三峡人家

The Three Gorges (Sānxiá)

*Sanxia is 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.*

***'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)



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

12.5% discretionary service charge will be added. All prices include VAT.
Please inform us of any food allergies or special dietary requirements.

MA LA XIANG GUO / MAO CAI

麻辣香锅 / 冒菜



MA LA XIANG GUO / MAO CAI

麻辣香锅 / 冒菜 🌶️🌶️

KING PRAWN SPICY POT

King prawns spicy pot with your choice of any 4 items

(excluding crab, frogs' legs, and whole sea bass)

大虾香锅 : 大虾+任选四样 (除开蟹、田鸡、鲈鱼以外的选项)

29.80

BUILD YOUR OWN (PICK 7 ITEMS)

第二: 自选香锅 (7样出锅)

CRAB (WHOLE)	蟹	21.80
FROGS' LEGS	田鸡腿	19.80
WHOLE SEA BASS	鲈鱼	21.80
THIN BEEF SLICES	肥牛	7.20
THIN LAMB SLICES	肥羊	7.20

PORK BELLY	五花肉	7.20
BEEF TRIPE	牛百叶	7.20
BEEF FLANK	牛腩	7.20
SPARE RIBS	排骨	7.20
LUNCHEON MEAT	午餐肉	7.20
CHICKEN GIZZARDS	鸡胗	6.80
PORK INTESTINES	肥肠	7.20
FISH BALLS	鱼丸	6.80
FISH FILLET	鱼片	8.80
SQUID	鱿鱼	9.80
MUSSELS	青口	8.80
NEEDLE MUSHROOMS	金针菇	5.20 🌿
LOTUS ROOT SLICES	藕片	5.20 🌿
POTATO SLICES	土豆	5.20 🌿
BROCCOLI	西兰花	5.20 🌿
BLACK FUNGUS	黑木耳	5.20 🌿
KELP	海带片	5.20 🌿
BAMBOO SHOOTS	笋	5.20 🌿
CHINESE CABBAGE	大白菜	5.20 🌿
SWEET POTATO NOODLES	红薯粉丝	5.20 🌿
DRIED TOFU SKIN STICKS	腐竹	6.00 🌿
TOFU	鲜豆腐	5.20 🌿
BLOOD TOFU	血豆腐	5.20 🌿
DRIED PAPER TOFU	千张	6.00 🌿



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

开胃
前餐

COLD DISHES

头盘类

10



12



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



STARTERS 头盘类

1	HORS D'OEUVRE MIXED PLATTER (MINIMUM 2 PERSONS) CRISPY SEAWEED, SPRING ROLLS, SESAME PRAWN TOAST, SPARE RIBS, SALT AND PEPPER SQUID 拼盘(海草, 斋春卷, 芝麻虾, 京骨, 椒盐鱿鱼)	12.80 P/P
2	VEGETARIAN SPRING ROLLS 斋春卷 🌿	6.80
3	CRISPY SEAWEED 海草 🌿	6.80
4	SESAME PRAWN TOAST 芝麻虾	8.80
5	GRILLED PORK DUMPLINGS 猪肉锅贴	8.80
6	SALT & PEPPER SHREDDED CHICKEN 椒盐鸡丝 🌶️	8.80
7	SALT & PEPPER SPARE RIBS 椒盐排骨 🌶️	10.80
8	SALT & PEPPER KING PRAWNS 椒盐大虾 🌶️	9.80
9	SALT & PEPPER SQUID 椒盐鱿鱼 🌶️	9.80
10	SALT & PEPPER SOFT-SHELL CRAB 椒盐软壳蟹 🌶️ 🍳	9.80
11	PRAWN CRACKERS 虾片	3.00
12	SPARE RIBS PEKING STYLE 京都骨 🍳	10.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

COLD DISHES 冷盘类

13	SANXIA APPETISER PLATTER 	26.80
KOU SHUI JI, FIVE SPICED BEEF, SLICED PORK BELLY WITH CRUSHED GARLIC, TASTY BLACK MUSHROOMS SALAD, SPINACH WITH VERMICELLI 三峡冷拼盘 (口水鸡, 五香酱牛肉, 蒜泥白肉, 香菜拌木耳, 菠菜拌粉丝)		
14	AROMATIC CRISPY DUCK	
CUCUMBER, HOI SIN SAUCE, SPRING ONIONS, PANCAKES		
香酥鸭		
	A. QUARTER 1/4鸭	14.80
	B. HALF 1/2鸭	26.80
	C. WHOLE 全只鸭	49.80
	EXTRA PANCAKE (6PCS) 加鸭皮 (6个)	3.50
15	KOU SHUI JI	
CHILLI OIL, SICHUAN PEPPERCORN OIL, GARLIC, SOY SAUCE		
	口水鸡 	11.80
16	FUQI FEIPIAN	
MIXED BEEF & TRIPE SLICES IN RED CHILLI OIL, SICHUAN PEPPERCORN OIL, CORIANDER, PEANUTS		
	夫妻肺片 	11.80
17	SLICED PORK BELLY WITH CRUSHED GARLIC	
CHILLI OIL, SOY SAUCE		
	蒜泥白肉 	11.80
18	FIVE SPICED BEEF	
CHILLI OIL, SOY SAUCE		
	五香牛肉 	11.80
19	SMASHED CUCUMBER WITH CHILLI	
爽口拍黄瓜 		
20	TASTY BLACK MUSHROOM SALAD	
香菜拌木耳 		
21	THREE DELICIOUS TREASURES	
SHREDDED PAPER TOFU, BLACK MUSHROOMS, CHINESE LEAVES		
	美味三丝 	8.80



開胃
前餐

COLD DISHES

冷盘类

14



13



暖暖
心胃

SOUP 汤类

22	HOT & SOUR SOUP 酸辣汤 	6.80
23	WONTON SOUP 云吞汤	6.80
24	CHICKEN & SWEETCORN SOUP 鸡肉玉米汤	7.80
25	SLOW COOKED BEEF FLANK WITH MOOLI AND CARROT SOUP 滋补牛腩萝卜汤 	7.80
26	LOTUS ROOT & SPARE RIBS SOUP (R) 莲藕排骨汤(小)	7.80
27	LOTUS ROOT & SPARE RIBS SOUP (L) 莲藕排骨汤(大)	15.80
28	WINTER MELON & SPARE RIBS SOUP (R) 冬瓜排骨汤(小)	7.80
29	WINTER MELON & SPARE RIBS SOUP (L) 冬瓜排骨汤(大)	15.80
30	PORK TRIPE WITH CHICKEN SOUP (R) 猪肚鸡汤(小) 	22.80
31	PORK TRIPE WITH CHICKEN SOUP (L) 猪肚鸡汤(大) 	38.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

暖暖
心胃

SOUP 汤类

31

26

美味飄香

PORK DISHES 猪肉类



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

美飄
味香

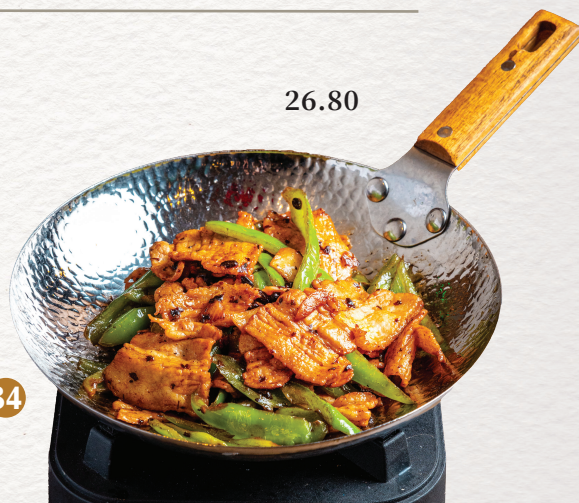
PORK DISHES 猪肉类

- | | | |
|----|---|-------|
| 32 | STEAMED PORK BELLY SLICES WITH GLUTINOUS RICE FLOUR
粉蒸肉 🍳 (CHEF'S SPECIAL, HUBEI, CHINA) | 16.80 |
| 33 | SEA SPICY SHREDDED PORK
WITH BLACK MUSHROOM, BAMBOO SHOOTS & CUCUMBER
鱼香肉丝 🌶️ | 13.80 |
| 34 | SANXIA STIR-FRIED PORK WITH GREEN PEPPER
RED & GREEN PEPPERS, GARLIC SPROUTS, BLACK BEAN SAUCE, GREEN CHILLI PEPPERS
三峡小炒肉 🌶️ 🍳 | 13.80 |
| 35 | DOUBLE COOKED PORK
WITH RED & GREEN PEPPERS & GARLIC SPROUTS IN BLACK BEAN SAUCE
回锅肉 🌶️ | 13.80 |
| 36 | PORK TROTTERS STEW WITH YELLOW BEANS
黄豆猪手煲 | 18.80 |
| 37 | TRIPLE FLAVOURS IN CLAY POT, PORK BELLY,
PORK TRIPE, PORK BLOOD
猪肚三合 | 16.80 |
| 38 | BRAISED PORK BELLY WITH SEASONAL BEANS
四季豆烧红烧肉 🌶️ | 16.80 |
| 39 | SWEET & SOUR PORK
咕咾肉 | 13.80 |
| 40 | BRAISED PORK WITH PRESERVED VEGETABLES
梅菜扣肉 | 16.80 |
| 41 | GUO BAO ROU
SWEET & SOUR FLAVOUR PORK
锅包肉 | 14.80 |
| 42 | DONGPO PORK HOCK
东坡肘子 🍳 | 26.80 |

33



34



飄香
美味

BEEF DISHES 牛肉類



50

美飄
味香

BEEF DISHES 牛肉类

- | | | |
|----|---|-------|
| 43 | BLACK PEPPER BEEF CUBES
黑椒牛肉粒 🍳 | 18.80 |
| 44 | CRISPY SHREDDED CHILLI BEEF
干牛丝 | 14.80 |
| 45 | BEEF IN BLACK BEAN SAUCE WITH GREEN PEPPERS
豉椒牛肉 | 14.80 |
| 46 | BEEF IN HOT POT WITH NEEDLE MUSHROOMS & SOUR CABBAGE
金针酸汤肥牛 🌶️ | 18.80 |
| 47 | BEEF MARINATED WITH CUMIN AND
STIR-FRIED WITH ONION & CORIANDER
孜然牛肉 🌶️ | 15.80 |
| 48 | STIR-FRIED BEEF WITH GREEN CHILLI PEPPERS AND CORIANDER
小炒牛肉 🌶️ | 15.80 |
| 49 | BOILED BEEF IN CHILLI OIL SOUP
水煮牛肉 🌶️🌶️🍳 | 19.80 |
| 50 | BEEF ON SIZZLING PLATE (GINGER & SPRING ONION / BLACK BEAN)
铁板牛肉 (姜葱/豉椒) | 16.80 |





51

味飄
美香

LAMB DISHES 羊肉类

51	SPICY LAMB CHOPS 香辣羊排 	19.80
52	LAMB MARINATED WITH CUMIN AND STIR-FRIED WITH ONION & CORIANDER 孜然羊肉 	16.80
53	STIR-FRIED LAMB WITH GREEN CHILLI PEPPERS & CORIANDER 小炒羊肉 	16.80
54	SAUTEED LAMB SLICES WITH SCALLION 葱爆羊肉 	16.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



美味飘香

FRESH ROAST & BBQ 烧腊

55	ROAST PEKING DUCK			
	北京烤鸭	HALF	半只	28.80
	ROAST DUCK	WHOLE	全只	52.00
56	ROAST DUCK	QUARTER	1/4鸭	16.80
	烧鸭	HALF	半只	28.80
		WHOLE	全只	52.00
57	ROAST PORK & BBQ PORK	A. 2 TYPES OF BBQ	双拼	18.80
	ROAST DUCK / ROAST PORK BELLY / BBQ PORK	B. 3 TYPES OF BBQ	三拼	22.80
	烧肉&叉烧拼			
58	ROAST PORK BELLY			
	烧肉			16.80
59	BBQ PORK			
	叉烧			16.80



56


美味飄香

POULTRY 禽类

60

LA ZI JI

AROMATIC CRISPY CHICKEN WITH DRIED CHILLI, SESAME & PEPPERCORN


辣子鸡丁 

15.80

61

KUNG PAO CHICKEN

DRIED CHILI, PEANUTS, SICHUAN PEPPERCORN

宫保鸡丁 

13.80

62

SWEET & SOUR CHICKEN

ONIONS, RED & GREEN PEPPERS

古老鸡

13.80

63


CHICKEN WITH BLACK BEAN SAUCE

铁板鸡

14.80

64

STIR-FRIED BABY CHICKEN (ON THE BONE)

小炒仔鸡 

13.80

65

CHICKEN STEWED WITH POTATOES OR TARO

老鸡炖土豆/芋头

14.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



66 三峡烤鱼

SANXIA GRILLED FISH CHONGQING STYLE

SEA BASS BASE, CHINESE CABBAGE & TOFU 36.90
(含大白菜, 豆腐)

ADDITIONAL SIDES 辅菜

A. NEEDLE MUSHROOMS	金针菇	5.20
B. KELP	海带	5.20
C. POTATO SLICES	土豆	5.20
D. BAMBOO SHOOTS	笋片	5.20
E. BROCCOLI	西蓝花	5.20
F. BLACK FUNGUS	黑木耳	5.20
G. LOTUS ROOT SLICES	藕片	5.20
H. DRIED TOFU SKIN STICKS	腐竹	6.00
I. DRIED PAPER TOFU	千张	6.00

美觀
味香

FISH DISHES 鱼类

- | | | |
|----|--|-------|
| 67 | BOILED FISH FILLETS IN CHILLI & PEPPERCORN OIL SOUP
水煮鱼 🌶️🌶️ | 26.80 |
| 68 | SQUIRREL SEA BASS WITH SWEET AND SOUR SAUCE
松鼠鲈鱼 🌶️🌶️👨🍳 | 30.80 |
| 69 | PAN-FRIED SEA BASS WITH HONGHU CRISPY LOTUS ROOT
洪湖脆藕煎鲈鱼 🌶️🌶️👨🍳 | 30.80 |
| 70 | BOILED FISH FILLET WITH CHILLI PICKLED CABBAGE SOUP
金汤酸菜鱼柳 🌶️🌶️ | 26.80 |
| 71 | BOILED SEA BASS WITH CHILLI PICKLED CABBAGE SOUP
金汤酸菜鲈鱼 🌶️🌶️ | 30.80 |
| 72 | SEA BASS WITH WILD CHILLI SAUCE (WHOLE)
剁椒鲈鱼(全) 🌶️🌶️ | 30.80 |
| 73 | STEAMED SEA BASS (WHOLE)
清蒸鲈鱼(全) | 30.80 |
| 74 | SPICY FISH WITH PORK INTESTINES
香辣肥肠鱼 🌶️🌶️ | 20.80 |



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美味鮮香

FISH DISHES 鱼类

68



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

美飄
味香

SHELLFISH 虾蟹类

75	SWEET & SOUR KING PRAWNS 古老虾	14.80
76	KUNG PAO KING PRAWNS <i>DRIED CHILLI, CHINESE CELERY, PEANUTS, SICHUAN PEPPERCORNS</i> 宫保虾球 🌶️🌶️👨🍳	14.80
77	KING PRAWNS WITH BROCCOLI 西兰花虾球	14.80
78	PAN-FRIED PRAWNS WITH ASPARAGUS 芦笋大虾	15.80
79	BULLFROG MEETS PRAWNS 牛蛙恋上虾	18.80
80	SALT & PEPPER AROMATIC SPICY KING PRAWNS 椒盐香辣虾 🌶️	21.80
81	AROMATIC SPICY LOBSTER OR WITH GINGER & SPRING ONIONS 龙虾(香辣/姜葱) 🌶️	SEASONAL PRICE
82	AROMATIC SPICY CRAB OR WITH GINGER & SPRING ONIONS 螃蟹(香辣/姜葱) 🌶️	26.80
83	PAN-FRIED SCALLOPS WITH ASPARAGUS 芦笋带子	18.80



76

正宗
美食

ADVENTUROUS DISHES

经典中国味

- | | | |
|----|--|-------|
| 84 | FRIED CHICKEN GIZZARDS WITH WILD CHILLI
<i>CHINESE CELERY</i>
山椒鸡胗   | 14.80 |
| 85 | STIR-FRIED PIG'S KIDNEY
<i>CUCUMBER, BLACK MUSHROOMS</i>
火爆腰花  | 14.80 |
| 86 | STIR-FRIED PIG'S LIVER
<i>CUCUMBER, BLACK MUSHROOMS, DRIED PAPER TOFU</i>
溜肝尖(猪肝)  | 14.80 |
| 87 | DRY FRIED PIG'S INTESTINES IN CHILLI
干煸肥肠  | 16.80 |
| 88 | STIR-FRIED CHICKEN GIZZARDS WITH PORK BELLY
五花肉爆鸡胗  | 14.80 |
| 89 | BOILED PORK BLOOD CURD CHONGQING STYLE
<i>PIG'S INTESTINES, TRIPE, LUNCHEON MEAT, FISH BALL, BEAN SPROUTS</i>
三峡毛血旺(鸭血)  | 26.80 |
| 90 | WHITE CABBAGE WITH BEAN VERMICELLI
包菜粉丝 | 11.80 |
| 91 | PIG'S KNUCKLE
BRAISED OR SPICY DRIED CHILLI & SPRING ONION
<i>PIG'S INTESTINES, TRIPE, LUNCHEON MEAT, FISH BALL, BEAN SPROUTS</i>
香辣美容蹄/红烧猪蹄  | 16.80 |
| 92 | STIR-FRIED BEEF SHANK WITH CHILLIES & MOOLI
萝卜干炒腊肉   | 16.80 |
| 93 | STIR-FRIED PRESERVED PORK WITH DRIED MOOLI
白辣椒炒牛腱肉   | 16.80 |
| 94 | SAUTÉED VERMICELLI WITH SPICY MINCED PORK
蚂蚁上树  | 14.80 |



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



100

營養健康

VEGETABLE DISHES

- | | | |
|-------|---|-------|
| 95 | TIGER SKIN GRILLED GREEN PEPPERS WITH BLACK BEAN SAUCE, SOY SAUCE & VINEGAR
虎皮青椒   | 11.80 |
| <hr/> | | |
| 96 | FRIED AUBERGINE, POTATOES AND GREEN PEPPERS
地三鲜  | 12.80 |
| <hr/> | | |
| 97 | MA PO TOFU WITH OR WITHOUT MINCED PORK
麻婆豆腐/家常豆腐/小白菜烧豆腐  | 12.80 |
| <hr/> | | |
| 98 | DRY FRIED FRENCH BEANS WITH OR WITHOUT MINCED PORK
干煸四季豆  | 12.80 |
| <hr/> | | |
| 99 | SALTED EGG YOLK STUFFED IN LOTUS ROOT
咸蛋黄藕夹  | 16.00 |
| <hr/> | | |
| 100 | SEA SPICY AUBERGINE
OR SPECIAL STYLE WITH GREEN PEAS & CHILLI PEPPERS
鱼香茄子/风味茄子   | 12.80 |

 Hot & Spicy
  Chef's Recommendation
  Vegetarian Option Available

VEGETABLE DISHES

- | | | |
|-------|---|-------|
| 101 | CHINESE CABBAGE COOKED WITH VINEGAR
醋溜大白菜 🌿 | 10.80 |
| <hr/> | | |
| 102 | BROCCOLI COOKED WITH
GARLIC / CHILLI & SICHUAN PEPPERCORN / STIR-FRIED
西兰花(蒜蓉/炆炒/ 清炒) 🌿 | 10.80 |
| <hr/> | | |
| 103 | PAK CHOI COOKED WITH
GARLIC / CHILLI & SICHUAN PEPPERCORN / STIR-FRIED
小白菜(蒜蓉/炆炒/ 清炒) 🌿 | 11.80 |
| <hr/> | | |
| 104 | HOLLOW VEGETABLES COOKED WITH
GARLIC / CHILLI & SICHUAN PEPPERCORN / STIR-FRIED
空心菜(椒丝腐乳/蒜蓉/炆炒/清炒) 浓汤菠菜(蒜蓉/炆炒/ 清炒/浓汤) 🌿 | 12.80 |
| <hr/> | | |
| 105 | STIR-FRIED SHREDDED POTATOES WITH
VINEGAR AND DRY CHILLI
酸辣土豆丝 🌿 | 11.80 |
| <hr/> | | |
| 106 | STIR-FRIED LOTUS ROOT SLICES OR WITH CHILLI PEPPERS
藕片(清炒/香辣) 🌿 | 11.80 |
| <hr/> | | |
| 107 | BRAISED BABY CABBAGE IN SUPERIOR SOUP
浓汤娃娃菜 🌿 | 12.80 |



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

四香
溢氣

CLAY POT DISHES

108	MIXED SEAFOOD AND TOFU IN CLAY POT 砂锅三鲜豆腐煲(虾/鱿鱼/带子)	18.80
109	CLAY POT PRAWNS WITH GARLIC AND VERMICELLI 砂锅蒜蓉粉丝虾	18.80
110	BEEF FLANK AND TOFU SKIN STEWED IN CLAY POT 支竹牛腩煲	18.80
111	BEEF FLANK AND TOMATO IN CLAY POT 番茄牛腩煲	18.80
112	DRY POT BAMBOO SHOTS 干锅熊猫脆笋	16.80
113	CLAY POT BEET OFFAL WITH MOOLI 砂锅萝卜焖牛杂	22.80
114	STEWED LAMB LOIN IN CLAY POT 红焖羊腩煲 🍲	22.80



114

香氣
四溢

CLAY POT DISHES



四香
溢氣

DRY POT 干锅类

115	FROGS' LEGS DRY POT 干锅田鸡腿 🌶️	18.80
116	PIG'S INTESTINES DRY POT 干锅肥肠 🌶️	18.80
117	DRY POT BRAISED DUCK 干锅鸭 🌶️	19.80
118	BEEF FLANK DRY POT 干锅牛腩 🌶️	19.80
119	KING PRAWNS DRY POT 干锅大虾 🌶️	19.80
120	POTATO SLICES DRY POT 干锅土豆片 🌶️🌿	12.80
121	WHITE CABBAGE DRY POT 干锅手撕包菜 🌶️🌿	12.80
122	LOTUS ROOT SLICES DRY POT 干锅藕片 🌶️🌿	14.80
123	CAULIFLOWER DRY POT 干锅花菜 🌶️🌿	12.80






123

四香
溢氣

DRY POT 干锅类

118

 Hot & Spicy  Chef's Recommendation  Vegetarian Option Available



125

飄香
美味

RICE & NOODLES 饭面类



- | | | |
|-----|---|-------|
| 124 | HOUSE SPECIAL CHOW MEIN / FRIED RICE
招牌炒面/饭(鸡/牛/虾)  | 13.80 |
| 125 | MIXED SEAFOOD CHOW MEIN / FRIED RICE
三鲜炒面/饭(虾/鱿鱼/带子) | 14.80 |
| 126 | KING PRAWN FRIED RICE
大虾炒饭 | 13.80 |
| 127 | KING PRAWN FRIED NOODLES
大虾炒面 | 13.80 |



RICE & NOODLES 饭面类

128	STIR-FRIED BEEF HO FUN 干炒牛河	12.80
129	SINGAPORE FRIED VERMICELLI NOODLES 炒星米 	12.80
130	CHICKEN CHOW MEIN / FRIED RICE 鸡炒面/饭	12.80
131	BEEF CHOW MEIN / FRIED RICE 牛炒面/饭	12.80
132	SPECIAL FRIED RICE 扬州炒饭	12.80
133	PLAIN CHOW MEIN 净面 	9.80
134	EGG FRIED RICE WITH SOYA SAUCE 农家酱油炒饭 	5.80
135	EGG FRIED RICE 蛋炒饭 	5.80
136	STEAMED RICE 白饭 	3.50

DESSERT 甜品

137	CHINESE GOLDEN PUMPKIN CAKES (4) 南瓜饼 (4) 	6.80
138	GLUTINOUS RICE CAKE WITH BROWN SUGAR 红糖糍粑 	6.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



SET MENU A

精选套餐 A

MIN.2 PERSONS 38 P/P

STARTER

VEGETARIAN SPRING ROLLS, SESAME PRAWN TOAST, SALT & PEPPER SPARE RIBS,
CHICKEN SKEWERS, SALT & PEPPER SQUID, SCALLOPS

热拼: 斋卷、芝麻虾、椒盐排骨、串鸡、椒盐鱿鱼、干贝

MAIN COURSE

CRISPY DUCK(1/4)

香酥鸭(1/4)

BEEF CUBES IN RED WINE AND BLACK PEPPER SAUCE

红酒黑椒牛仔粒

SWEET AND SOUR CHICKEN

古老鸡

STIR-FRIED LOTUS ROOT AND VEGETABLES

荷塘小炒

SEAFOOD FRIED RICE WITH XO SAUCE

XO酱海鲜炒饭

DESSERT

PUMPKIN PANCAKES / ICE CREAM 南瓜饼/雪糕



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



SET MENU B

精选套餐 B

MIN.2 PERSONS 36.8 P/P

STARTER

SANXIA PLATTER

CUCUMBER SLICES, FIVE-SPICE BEEF SHANK, CENTURY EGG,
PIG EARS IN CHILLI OIL, PEANUTS

冷拼:口水鸡、青瓜片、五香牛腱、皮蛋、红油猪耳、花生米

MAIN COURSE

PEKING DUCK (TWO WAYS)

CRISPY DUCK SKIN WRAPS, MUSTARD GREENS DUCK BONE SOUP

北京鸭两吃: 片皮鸭、鸭骨汤

THREE GORGES HOT POT

SHRIMP, CRAB STICKS, PORK BELLY, LAMB SLICES, BEEF BRISKET, LUNCHEON MEAT,
POTATO SLICES, LOTUS ROOT SLICES, CUCUMBER, BEANCURD SKIN, WOOD EAR
MUSHROOMS, KELP SLICES

三峡香锅

大虾、蟹肉棒、五花肉、羊肉卷、牛腩、午餐肉、土豆片、莲藕片、青瓜、腐竹、木耳、海带片 (每件小半份量)

XO SAUCE SEAFOOD FRIED RICE

XO酱海鲜炒饭

DESSERT

PUMPKIN PANCAKES / ICE CREAM

南瓜饼/雪糕



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



SET MENU C

精选套餐 C 

MIN.2 PERSONS 33.8 P/P

SOUP

VEGETARIAN HOT AND SOUR SOUP

素酸辣汤

MAIN COURSE

FRIED AUBERGINE, POTATOES & GREEN PEPPERS

地三鲜

MAPO TOFU

麻婆豆腐

BROCCOLI (WITH GARLIC / STIR-FRIED WITH CHILI / STIR-FRIED)

西兰花(蒜蓉/炆炒/清炒)

STEAMED RICE OR BEAN SPROUT CHOW MEIN

白饭 OR 芽菜炒面

DESSERT

PUMPKIN PANCAKES / ICE CREAM

南瓜饼/雪糕



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available



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