






sanxia
三峡人家

Authentic Sichuan | Cantonese Cuisine















 Hot & Spicy  Chef's Recommendation  Vegetarian Option Available

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, while 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 Allergen

 Egg	 Lupin	 Nuts	 Sulphites	 Fish	 Peanuts	 Molluscs
 Milk	 Celery	 Sesame Seeds	 Crustaceans	 Soya	 Mustard	 Cereals Containing Gluten

sanxia

三峡人家

The Three Gorges (Sānxiá)

‘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)

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.

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餐前开胃
小吃凉菜




COLD DISHES

- | | | |
|-------|--|-------|
| 1 | Mouth Watering Chicken   | 14.50 |
| <hr/> | | |
| 2 | Sliced Beef, Ox Tongue and Tripe in Chilli Sauce  | 12.80 |
| <hr/> | | |
| 3 | Sliced Pork with Garlic Sauce  | 11.80 |
| <hr/> | | |
| 4 | Cucumber with Garlic Sauce   | 7.80 |
| <hr/> | | |
| 5 | Coriander and Black Mushrooms Salad   | 7.80 |

汤浓羹鲜
暖心暖胃

SOUP

- | | | |
|-------|---|------------------------------------|
| 6 | Hot & Sour Seafood Soup  | 8.80 |
| <hr/> | | |
| 7 | Wonton Soup
手工云吞汤 | 8.80 |
| <hr/> | | |
| 8 | Chicken Sweetcorn Soup
鸡肉玉米羹 | 7.80 |
| <hr/> | | |
| 9 | Pork Tripe with Chicken Soup
猪肚鸡汤 | (Small 小) 15.80
(Large 大) 29.80 |

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精美头盘

精致开篇

STARTERS

10	Satay Chicken Skewers 沙爹鸡串	8.80
11	Taiwanese Crispy Fried Chicken 台式盐酥鸡	11.80
12	Sesame Prawn Toast 芝麻虾多士	7.80
13	Spare Ribs Peking Style 京都骨	11.50
14	Salt & Pepper Spare Ribs 椒盐骨	10.80
15	Salt & Pepper King Prawns 椒盐虾	8.90
16	Salt & Pepper Squid 椒盐鱿鱼	8.50
17	Salt & Pepper French Beans  椒盐四季豆	7.90


Roasted Meats

经典烧腊系列

经典烧腊

味美飘香

ROASTED MEATS

18	Legendary Roasted Sliced Peking Duck  北京片皮鸭	(1/2 Half)	32.80
		(1 只 Whole)	59.80
19	Crispy Aromatic Duck 香酥鸭	(1/4 Quarter)	16.80
		(1/2 Half)	28.80
		(1 只 Whole)	52.80
20	Cantonese Roasted Duck 广东烧鸭	(1/4 Quarter)	15.80
		(1/2 Half)	26.80
		(1 只 Whole)	49.00
21	Crispy Pork Belly 脆皮烧腩		15.50
22	Honey Glazed Char Siu 蜜汁叉烧		12.80
23	Dual Roast Meats (Crispy Pork Belly and Char Siu) 双拼烧味 (脆皮烧腩仔和蜜汁叉烧)		16.50

Chef's Specials

Sichuan & Hunan Cuisine

厨师推荐: 川, 湘菜



厨
师
推
荐

川
湘
菜

CHEF'S SPECIALS

Sichuan & Hunan Cuisine

24	SanXia Grilled Fish, ChongQing Style 🍳🌶️ 三峡烤鱼	36.80
25	Steamed Fish Fillet with Chilli 🌶️ 剁椒蒸鱼柳	23.80
26	Golden Sour Broth with Sea Bass and Pickled Cabbage 🍲🌶️ 金汤酸菜鱼	28.80
27	Sichuan Spicy Boiled Fish 🌶️ 四川水煮鱼	29.80
28	Kung Pao King Prawns 🌶️ 宫保虾球	16.80
29	Kung Pao Chicken 🌶️ 宫保鸡丁	14.80
30	Sichuan Spicy Chicken (La Zi Ji) 🌶️ 锅巴辣子鸡	18.80
31	Stir-fried Beef with Green Chilli Peppers & Coriander 🌶️ 秒炒牛肉	18.80

🌶️ Hot & Spicy 🍳 Chef's Recommendation 🌿 Vegetarian Option Available

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川湘菜
厨师推荐

CHEF'S SPECIALS

Sichuan & Hunan Cuisine

32	Sichuan Spicy Boiled Beef 	19.80
	水煮牛肉	
33	Golden Sour Broth with Pickled Cabbage and Beef 	18.80
	金汤酸菜肥牛卷	
34	Fish-fragrant Shredded Pork 	14.80
	鱼香肉丝	
35	Hunan Stir-fried Spicy Pork  	15.80
	湖南小炒肉	
36	Braised Pork Belly with Preserved Mustard Greens	16.80
	梅菜扣肉	
37	Ma Po Tofu (with/without Minced Pork) 	13.80
	麻婆豆腐	
38	Spicy Hot Pot with Pig Blood and Offal  	28.80
	三峡毛血旺	
39	Marinated Cumin Lamb 	15.80
	孜然羊肉	

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砂锅 干锅

Clay Pot & Dry Pot

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.

40	Mixed Seafood and Japanese Tofu in Clay Pot 砂锅三鲜豆腐	19.80
41	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
42	Hot and Spicy Dried Pot  - Pig Intestines 干锅肥肠 - Shredded Cabbage 干锅手撕包菜 - Potato Slices 干锅土豆片 	17.80 14.80 13.80
43	Classic Spicy Hot Pot  经典香锅 <i>Beef brisket, lamb rolls, pork belly, luncheon meat, black mushrooms, kelp knots, dried tofu, potato slices, lotus root, celery</i> 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	29.80
44	Luxury Spicy Hot Pot  豪华香锅 <i>Tiger prawns, squid, crab stick, beef brisket, lamb rolls, pork belly, luncheon meat, black mushrooms, kelp knots, dried tofu, potato slices, lotus root, celery</i> 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	38.80

Traditional Chinese Style

精选中华料理：地道中国味



54 Fresh Scottish Beef Fillet in Red Wine Black Pepper Sauce
蒜香红酒黑椒苏格兰牛仔

地道
中国
味

精选
中华
料理

TRADITIONAL CHINESE STYLE

45	Sweet and Sour Squirrel Fish (Sea Bass) 松鼠鱼	35.80
46	Steamed Sea Bass with Ginger & Spring Onions 姜葱鲈鱼	32.00
47	Aromatic Lobster (Spicy / Ginger & Spring Onions) 龙虾 (香辣 / 姜葱)	68.00
48	Aromatic Crab (Spicy / Ginger & Spring Onions) 螃蟹 (香辣 / 姜葱)	29.80
49	Sweet and Sour King Prawns 菠萝咕嚕大虾	18.80
50	King Prawns with Asparagus 芦笋大虾	18.80
51	Sizzling with Black Bean Sauce / Ginger & Spring Onions (beef, chicken, or lamb) 🍳 铁板 [牛肉 / 鸡肉 / 羊肉] (土椒 / 姜葱)	16.80
52	Crispy Shredded Beef with Chilli 🌶️ 香脆干牛丝	14.80



Hot & Spicy



Chef's Recommendation



Vegetarian Option Available

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Traditional Chinese Style

精选中华料理：地道中国味



地道中国味

精选中华料理

TRADITIONAL CHINESE STYLE

53	Beef Curry  咖喱牛肉	15.80
54	Fresh Scottish Beef Fillet in Red Wine Black Pepper Sauce  蒜香红酒黑椒苏格兰牛仔	22.80
55	Beef Brisket with Bean Curd in Clay Pot 支竹牛腩煲	15.80
56	Sanpei Chicken in Clay Pot  三杯鸡煲	14.80
57	Sweet and Sour Chicken 菠萝咕噜鸡	14.80
58	Sweet and Sour Pork 菠萝咕噜肉	14.80
59	Roast Pork Belly with Tofu in Clay Pot 火腩豆腐煲	16.80

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Vegetables

健康滋味，时令蔬菜系列



时令蔬菜
健康滋味

VEGETABLES

- | | | |
|----|---|-------|
| 60 | Stir-fried Aubergine and French Beans 
茄角之恋 | 13.80 |
| 61 | Sichuan Spicy Aubergine in Clay Pot (with/without minced pork) 
四川鱼香茄子煲 | 13.80 |
| 62 | Stir-fried Aubergine, Potatoes and Green Peppers 
地三鲜 | 12.80 |
| 63 | Stir-fried Shredded Potatoes with Vinegar and Dry Chilli 
酸辣土豆丝 | 10.80 |
| 64 | Stir-fried French Beans (with/without Minced Pork)
干煸四季豆 | 13.80 |
| 65 | Stir-fried Kai Lan with Mixed Mushrooms 
三菇炒芥兰 | 14.80 |

时令蔬菜
健康滋味

VEGETABLES


66	Stir-fried Chinese Cabbage with Vinegar 	10.80
	醋溜大白菜	
67	Broccoli (Stir-fried / Fried with Garlic) 	12.80
	西兰花 (清炒 / 蒜蓉)	
68	Morning Glory (Stir-fried / Fried with Garlic) 	14.80
	空心菜 (清炒 / 蒜蓉)	
69	Braised Baby Cabbage in Broth	14.80
	上汤娃娃菜	
70	Stir-fried Lotus Root Slices with Chilli Peppers 	12.80
	藕片 (清炒 / 醋溜)	

米香四溢

丰盛主食

RICE

71	Hokkien Fried Rice 福建炒饭	15.60
72	Fried Rice with Tobiko, Prawns and Scallops with XO Sauce XO酱鱼子海鲜炒饭	14.80
73	Special Fried Rice 扬州炒饭	13.80
74	Mixed Vegetables Fried Rice  雜菜炒饭	6.60
75	Egg Fried Rice 蛋炒饭	6.60
76	Steamed Rice  白饭	4.20

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Rice

米香四溢，丰盛主食



Noodles

人间烟火，一碗面香





一碗面香

人间烟火

NOODLES

77	Bean Sprouts Chow Mein 芽菜炒面	11.60
78	Chicken Chow Mein 鸡炒面	13.80
79	Singapore Fried Vermicelli  星洲炒米粉	14.60
80	Fried Ho Fun with Beef Fillet 干炒牛河	15.50

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饭后甜品

美味加倍

DESSERTS

81	Mango and Grapefruit Sago Pearl 杨枝甘露	5.50
82	Glutinous Rice Cakes with Brown Sugar 红糖糍粑	8.80
83	Golden Pumpkin Cakes 南瓜饼	7.80
84	Ice Cream (Vanilla /Strawberry/Chocolate) 冰淇淋 (香草 / 草莓 / 巧克力)	(scoop) 4.80

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Handmade with Love Traditional Dim Sum

手工制作，港式点心系列



港式點心
手工制作

DIM SUM

85	Steamed Seafood Dim Sum Platter 海皇點心拼盤	18.60
86	Shanghai Xiao Long Bao 上海小籠包	8.50
87	Prawn Dumplings with Bamboo Shoots 筍尖粒蝦餃	8.50
88	Prawn and Chive Dumplings 鮮蝦韭菜餃	8.50
89	Prawn and Coriander Dumplings 香菜蝦餃	8.50
90	Prawn and Crab Meat Dumplings 蟹肉餃	8.50
91	Prawn and Scallop Dumplings with XO Sauce XO醬龍皇帶子餃	8.50

Handmade with Love Traditional Dim Sum

手工制作，港式点心系列



92	Scallop Shui Mai with Tobiko 鲜带子烧卖	8.90
93	Pork and Prawn Shui Mai 猪肉烧卖	8.50
94	Chicken Shui Mai 鸡肉烧卖	7.60
95	Chiu Chow Dumplings (Pork and Peanut)  潮州蒸粉果	7.60
96	Vegetable Dumplings 罗汉蒸饺	7.60
97	Wild Mushroom Dumplings 三菇饺	7.60
98	Sticky Rice Lotus Leaf 荷叶珍珠鸡	7.60
99	Char Siu Buns in Hong Kong Style 港式叉烧包	7.60
100	Chicken and Mushroom Buns 香菇鸡包仔	7.60
101	Cream Custard Buns 香滑奶黄包	7.60
102	Vegetable and Meat Buns 菜肉包	7.60

Handmade with Love Traditional Dim Sum

手工制作，港式点心系列



Handmade with Love Traditional Dim Sum

手工制作，煎炸点心






煎炸點心

手工制作

DIM SUM

103	Deep Fried Dim Sum Platter 炸焗點心拼盤	18.80
104	Deep Fried Garlic Prawn Spring Rolls 蒜蓉蝦春卷	8.80
105	Deep Fried Sesame Wrapped Prawns 芝麻威化紙包蝦	8.80
106	Deep Fried Vegetable Spring Rolls 炸羅漢春卷	7.60
107	Pan-fried Pork Dumplings 香煎鍋貼餃子	7.60
108	Pan-fried Shanghai Buns (Pork) 上海生煎包	8.80
109	Pan-fried Turnip Cakes 煎萝卜糕	7.60
110	Deep Fried Sesame Balls with Egg Custard 炸流沙煎堆仔	7.60
111	Honey Char Siu Puff 蜜汁叉燒酥	7.60

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