

sanxia

三峡人家

Authentic Sichuan | Cantonese Cuisine

 Hot & Spicy  Chef's Recommendation  Vegetarian Option Available

出品均以实物為實 本菜譜圖片僅供參考

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  
山城口水鸡 | 14.50 |
| 2 | Sliced Beef, Ox Tongue and Tripe in Chilli Sauce 
夫妻肺片 | 12.80 |
| 3 | Sliced Pork with Garlic Sauce 
蒜泥白肉 | 11.80 |
| 4 | Cucumber with Garlic Sauce  
爽口拍小黄瓜 | 7.80 |
| 5 | Coriander and Black Mushrooms Salad  
香菜拌木耳 | 7.80 |

汤浓羹鲜
暖心暖胃

SOUP

- | | | |
|---|--|------------------------------------|
| 6 | Hot & Sour Seafood Soup 
海鲜酸辣汤 | 8.80 |
| 7 | Wonton Soup
手工云吞汤 | 8.80 |
| 8 | Chicken Sweetcorn Soup
鸡肉玉米羹 | 7.80 |
| 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 |

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Roasted Meats

经典烧腊系列



经典烧腊

味美飘香

ROASTED MEATS

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

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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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厨
师
推
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川
湘
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CHEF'S SPECIALS

Sichuan & Hunan Cuisine

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|----|---|-------|
| 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 |

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 |

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 |

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
笋尖粒蝦餃 | 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 |

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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



煎炸点心

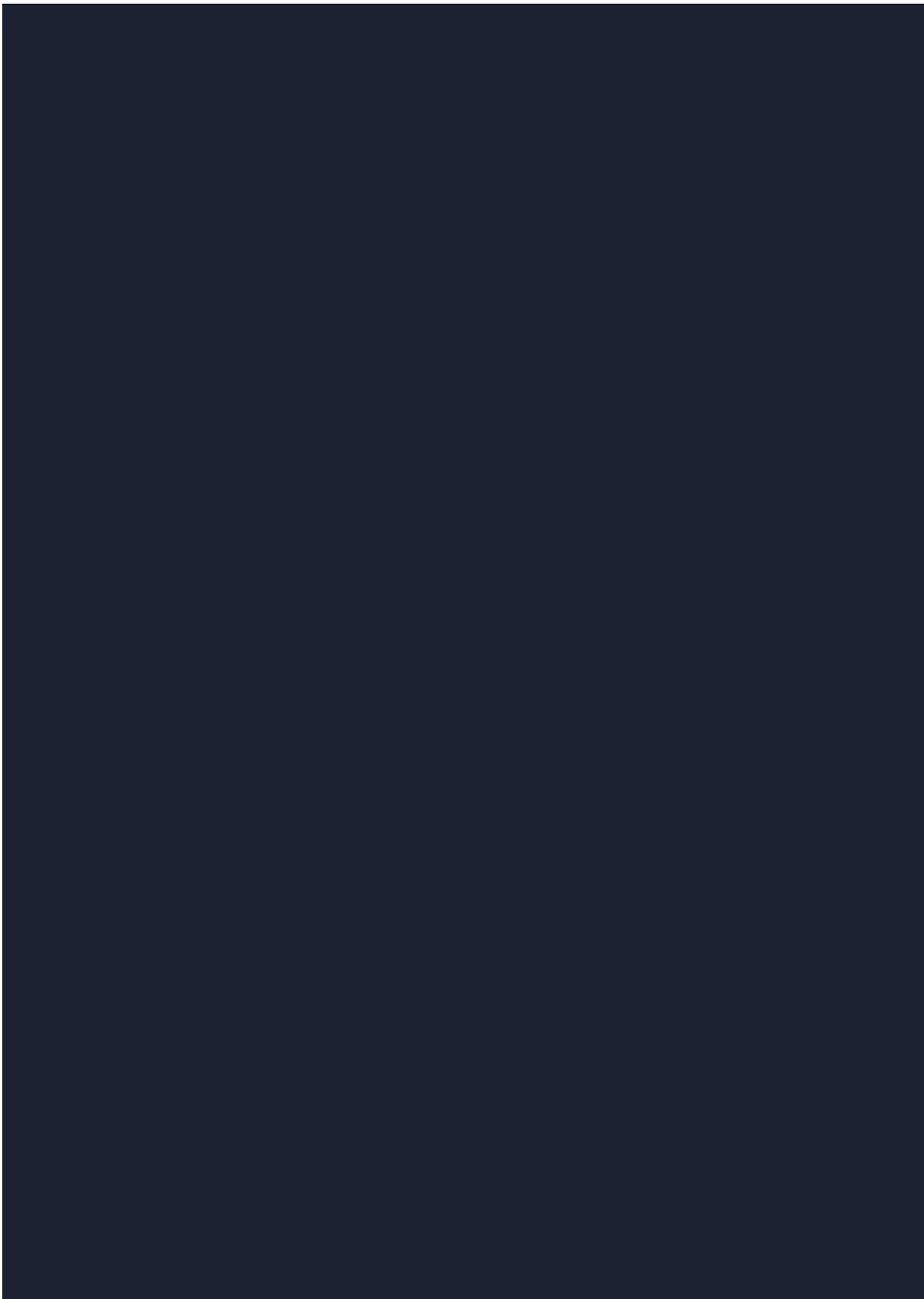
手工制作

DIM SUM

103	Deep Fried Dim Sum Platter 炸焗点心拼盘	18.80
104	Deep Fried Garlic Prawn Spring Rolls 蒜蓉虾春卷	8.80
105	Deep Fried Sesame Wrapped Prawns 芝麻威化纸包虾	8.80
106	Deep Fried Vegetable Spring Rolls 炸罗汉春卷	7.60
107	Pan-fried Pork Dumplings 香煎锅贴饺子	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 蜜汁叉烧酥	7.60

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