



MENU

Authentic Sichuan | Cantonese Cuisine





Each dish is crafted with care by our chefs. As the preparation requires time, we kindly thank you for your patience and understanding.

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.

Please inform us of any food allergies or special dietary requirements.

*12.5% discretionary service charged will be added.

* Takeaway boxes / bags: £1 each

*Cake cutting fee: £5 per person



Hot & Spicy



Vegetarian Option Available



SANXIA KINGSTON

At Sanxia Kingston, we are committed to presenting the finest expression of Chinese culinary culture. Our chefs carefully select fresh, premium ingredients and prepare each dish with skill and dedication, ensuring authentic flavours in every bite.

Our menu showcases a curated selection of regional specialties, inspired by Chinese communities around the world. Each recipe reflects traditional techniques, local character, and the timeless charm of Eastern cuisine.

We invite you to enjoy an experience that is both genuine and memorable.

Sanxia Kingston – bringing Chinese cuisine to the world with passion and pride.



APPETIZERS

Char Siu Roasted Wings

£9.00

Roasted marinated chicken wings with char siu glaze.

秘製叉燒醬雞翅

Chilli Oil Prawn Dumplings

£9.50

Minced prawn with spring onion & wood ear mushrooms, served with chef's special chili oil.

秘製香辣紅油抄手

Cucumber & Wood Ear

£9.00

Freshly sliced cucumber with black fungus, dressed in chili, garlic & petit pois.

涼拌小黃瓜木耳

Grilled Satay Chicken Thigh Meat

£12.00

Lemongrass and galangal-marinated chicken thigh served with homemade peanut satay sauce.

烤雞腿肉佐自製花生沙嗲醬

Honey Soy Baby Back Ribs

£12.50

Hourly-braised baby back ribs served with soy sesame & honey glazed.

豉蜜香小排骨

Mesclun Salad with Kumquat

£9.80

Mixed salad with Hass avocado & cooked honey kumquats in a sesame dressing.

蜜糖金桔酪梨沙律拌香濃芝麻醬

Salted Egg Prawn Roll

£12.00

Battered minced prawn with water chestnut, coated with salted duck yolk purée.

金沙鮮蝦卷

Salted Pepper Baby Squid

£12.00

Crispy baby squid with a mixture of spices, crispy shallots, garlic, chili & scallions.

椒鹽小魷魚

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SOUP

Hot & Sour Soup



A distinctive balance of savory & spicy broth filled with various vegetables and tofu.

素酸辣湯

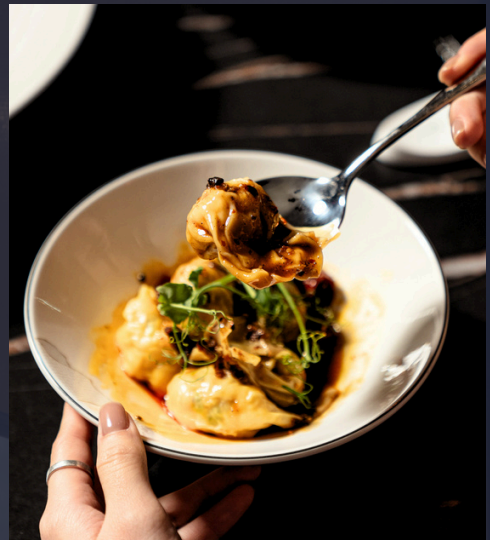
£8.00

Wonton Soup

Savory meat & shrimp dumplings served in a fish reduction cleared broth.

鮮蝦雲吞清湯

£8.80



SIDE DISHES

Asparagus & Bay Scallops

£11.80

Maldon sea salt, Peruvian asparagus with baby bay scallops.

馬爾頓海鹽蘆筍炒珠貝

Salted Pepper Crinkle Cut Fries

£6.20

Crispy crinkle-cut fries with flaked sea salt & mixed spices, served with roasted garlic mayo.

海鹽波浪薯條

Seasonal Asian Vegetables



£8.00

Chinese leaf, Shimeji mushrooms, bamboo shoots, bok choy & baby corn.

精選時令蔬菜

Sweet Potato Garlic Mash

£8.80

& Fine Beans

Served with roasted garlic, micro garlic chives, and beetroot purée.

蒜香番薯泥四季豆

Trio Mushrooms



£9.80

with Garlic & Rice Wine

Stir-fried Shimeji, Shiitake & oyster mushrooms in flaming high heat.

蒜米酒炒三菇

Wok-Fried Kailan

£13.20

with Buttered Spinach in Gravy

Blanched and fried Asian kailan with stir-fried spinach, served in seasoned egg yolk berry broth.

炒芥藍拌奶油菠菜

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ROASTED MEATS

Cantonese Roasted Duck

(Your choice: with bone or boneless)

傳統廣式烤鴨

Half Portion £35.00
Whole Portion £66.00

Crispy Aromatic Duck

Served with hoisin & plum sauces, 6 or 12 pancakes (for whole portion), shredded cucumber & leek.

香酥鴨

Half Portion £28.00
Whole Portion £53.00

Roasted Crispy Pork

Pork belly served with honey mustard.

脆皮燒肉配蜂蜜芥末醬

£15.00

Roasted Char Siu Pork

Marinated pork belly served with chilli lime dip.

秘製叉燒配酸辣青檸醬

£16.80



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MAIN COURSES

Chicken Claypot £17.80

Boneless chicken braised in soy reduction with scallions, cilantro, oriental sausages & salted fish.

鹹魚臘腸雞煲

Chilli King Prawns £28.00

Wok-fried, spiced savory chili king prawns with celery, ginger, scallions, & a touch of rice wine for the perfect egg gravy.

香辣大蝦

Dry Curry Pot £18.00

Coconut curry Angus brisket, slow-simmered with lemongrass, chili, and desiccated coconut.

椰香咖喱慢煮安格斯牛胸肉

General Tso's Chicken £14.80

Cooked with Triple Sec, orange segments, roasted chestnuts & herb foam.

左宗棠雞

Kung Pao Chicken £13.80

Flame-cooked chicken thigh meat with peanuts, dried chillies, Sichuan peppers, scallions & ginger.

官保雞丁

Sweet & Sour Pork £17.00

Traditional Cantonese-style pork belly with sweet and sour sauce, pineapple, peppers, and onions.

經典酸甜咕咾肉

Tamarind Seabass Fillets £22.00

Seabass fillets served with kumquats, red currants, micro herbs in a sweet & citrusy flavours.

羅望子鱸魚片

Wafu Lamb Rack £23.80

Grilled marinated French-trimmed lamb rack served with Asian pear slaw & homemade wafu sauce.

和風烤羊架

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RICE & NOODLE ON WOK

Beef Hor Fun

£16.80

Stir-fried beef tenderloin fillet with flat noodles, beansprouts & spring onions.

乾炒牛柳河粉

Prawn Noodle

£18.80

Braised Singapore prawn noodles with baby squid and beansprouts, served with lime & shrimp chili paste.

新加坡大蝦麵

Seafood Yingyang

£18.80

Mixed seafood with a combination of vermicelli and flat noodles in an eggy broth, topped with crispy pork lard.

脆皮燒肉配蜂蜜芥末醬

Spicy Aromatic Soup Noodle

£21.50

Southeast famous coconut-spiced broth with mixed seafood, egg noodles, boiled egg, tofu puff, and fish-balls.

香辣海鮮椰香湯麵

Tossed Wonton & Char Siu Noodles

£16.00

Wonton noodles in soy sesame with homemade wontons, fish-balls, roasted char siu & crispy pork lard.

雲吞叉燒乾拌麵

Cheese-Backed Pork Chop Rice

£18.80

Seared marinated pork tenderloin with cheddar, mozzarella, parmesan, baked with tomato & sweet-sour combination on rice.

秘製三重起司焗豬扒飯

Egg Fried Rice

£6.30

Wok-fried jasmine rice with egg, scallions & crispy shallots.

蛋炒茉莉香米

King Prawn Fried Rice

£18.20

Peeled and deveined king prawns with egg fried rice, served with black tobiko & crispy shallots.

黑飛魚子大蝦炒飯

Steamed Jasmine Rice

£4.00

Steamed fragrant Thai jasmine rice.

泰國茉莉香米

Vegetable Fried Rice

£13.80

Mixed vegetables with fried egg rice, sweetcorn, petit pois, scallions & crispy shallots.

時蔬蛋炒飯

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