

三峡人家

HOUSE OF THREE GORGES

www.houseofthreegorges.com

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Vegetarian



Spicy



Chef's Recommendation

头台 Appetizer

A3 素春卷 (Vegetarian Egg Rolls - 2 pcs) 🌿 Crispy vegetarian egg rolls with special sauce	\$2.99	A4 鸡肉春卷 (Chicken Egg Rolls - 2 pcs) Crispy chicken egg rolls with special sauce	\$3.99
A5 猪肉红油抄手 (Pork Wonton in Spicy Soup) 🌶️ Homemade Pork Wonton (6 pcs) in spicy soup	\$6.99	A6 猪肉馄饨汤 (Pork Wonton Soup) Homemade Pork Wonton (6 pcs) in a delicious soup	\$6.99
A7 酸辣汤 (Hot & Sour Soup) 🌶️ (Big/Small)	\$4.99/\$1.99	A9 蛋花汤 (Egg Drop Soup) (Big/Small)	\$3.99/\$1.99
A12 鸡肉锅贴 (Chicken Potstickers - 6 pcs) 🍳	\$6.99	A13 猪肉锅贴 (Pork Potstickers - 6 pcs) 🍳	\$6.99

风味特色 House Special

A1 峡江乡村白肉 (Yangtze Garlic Bacon) 🌶️ Yangtze Country-Style sliced pork belly with garlic sauce over cucumber, is a popular and delicious cold appetizer	\$12.99	A2 夫妻肺片(Beef and Ox Tongue in Chili Sauce) 🌶️ Thinly sliced Beef, Tripe, and Ox Tongue in Chili Sauce, with cilantro and crunchy peanuts, is a popular Sichuan cold appetizer	\$12.99
H1 毛血旺 (Blood Jelly & Intestine in Spicy Soup) 🌶️ Pork blood jelly, pork intestine, luncheon meat, tripe slices, mung bean sprout cooked in traditional spicy soup	\$17.99	P7 火爆腰花 (Stir Fried Pork Kidneys) 🌶️ Thin-sliced pork kidneys stir-fried with bamboo shoots and other vegetables	\$17.99
H3 牛腩萝卜汤煲 (Beef Brisket with Radish Soup) Braised beef brisket with radish soup pot	\$16.99	H2 羊肉白菜粉丝汤煲 (Lamb Cabbage Soup) 🍳 Sliced lamb, Chinese cabbage, and Vermicelli soup pot	\$16.99
P12 峡江红烧肉 (Yangtze Red Braised Pork Belly) Yangtze-style Red Braised Pork Belly chunks. It's Chairman Mao's favorite dish	\$17.99	P13 川味炒腊肉 (Stir-fried Chinese Bacon) 🌶️ Stir-fried Sichuan Style Cured Pork Belly (Chinese Bacon) with leeks	\$17.99
A10 肥肠米线 (Pork Intestines Rice Noodle) 🌶️ Rice Noodle soup with braised pork intestines	\$10.99	A11 牛肉米线 (Brisket Rice Noodle) 🌶️ Rice Noodle soup with braised beef brisket	\$10.99

干锅类 Dry Pot

D1 干锅羊肉 (Dry Pot Lamb) 🌶️ Thinly sliced lamb stir-fried with a variety of vegetables, spices, and seasonings in a serving pot	\$18.99	D2 干锅虾 (Dry Pot Shrimp) 🌶️ Shrimp stir-fried with a variety of vegetables, spices, and seasonings in a serving pot	\$18.99
D3 干锅肥肠 (Dry Pot Spicy Pork Intestines) 🌶️	\$16.99	D4 干锅排骨 (Dry Pot Pork Ribs) 🌶️	\$16.99
D5 干锅牛肉 (Dry Pot Beef) 🌶️	\$16.99	D7 干锅包心菜 (Dry Pot Cabbage) 🌿 🌶️	\$14.99
D8 干锅花菜 (Dry Pot Cauliflower) 🌿 🌶️	\$14.99		

铁锅类 Cast Iron Hot Pot

HP1 铁锅牛腩 (Braised Beef Brisket Hot Pot) 🌶️ Braised beef brisket ... cooked in a cast iron hot pot.	\$26.99	HP1-1 铁锅牛腩+豆腐 (Brisket Hot Pot w/ Tofu) 🍳 🌶️ Braised beef brisket with Tofu ... cooked in a cast iron hot pot.	\$29.99
HP2 铁锅羊肉 (Braised Lamb Hot Pot) 🌶️ Braised lamb slices ... cooked in a cast iron hot pot.	\$26.99	HP2-1 铁锅羊肉+豆腐 (Lamb Hot Pot w/ Tofu) 🌶️ Braised lamb slices with Tofu ... cooked in a cast iron hot pot.	\$29.99
HP3 铁锅鱼片 (Fish Fillet Hot Pot) 🌶️ Fish fillet ... cooked in a cast iron hot pot.	\$24.99	HP3-1 铁锅鱼片+豆腐 (Fish Hot Pot w/ Tofu) 🌶️ Fish fillet with Tofu ... cooked in a cast iron hot pot.	\$27.99

猪肉类 Pork

P1 家乡小炒肉 (Country-Style Sautéed Pork Fillet) 🌶️ Sichuan country-style stir-fried pork with a variety of vegetables and seasonings.	\$14.99	P2 川香回锅肉 (Sichuan Twice Cooked Pork) 🌶️ Pork belly is first boiled, then sliced and stir-fried with vegetables and seasonings.	\$14.99
P14 香笋肉丝 (Shredded Pork w/ Bamboo Shoots) 🌶️	\$13.99	P4 鱼香肉丝 (Shredded Pork in Garlic Sauce) 🌶️	\$13.99
P5 小炒肥肠 (Sautéed Pork Intestines) 🌶️	\$14.99	P6 干煸肥肠 (Crispy & Spicy Pork Intestines) 🌶️	\$14.99
P10 椒盐排骨 (Salt & Pepper Pork Ribs) 🌶️	\$14.99	P11 香辣排骨 (Spicy Pork Ribs) 🌶️	\$14.99



Spiciness Adjustable 辣度可调

| No-Substitutions

菜式不换



牛、羊肉类 Beef & Lamb

B1 重庆麻辣牛 (Chongqing Mala Beef) 👨🍳🌶️🌶️ Thinly sliced beef is stir-fried with Mala seasonings.	\$15.99	B3 葱爆牛肉 (Beef with Green Onion) Thinly sliced beef is stir-fried with green onion.	\$15.99
B4 孜然牛肉 (Cumin Beef) 🌶️🌶️ Thinly sliced tender beef stir-fried with cumin, dried chili flakes, garlic, and other spices.	\$15.99	B5 水煮牛肉 (Spicy Boiled Beef) 🌶️ Literally translates to “water-boiled beef.” It’s a famous Sichuan dish known for its fiery flavor and mouth-numbing sensation.	\$16.99
B7 蒙古牛肉 (Mongolian Beef) 🌶️ Thinly sliced beef stir-fried with onions and a savory sauce	\$15.99	B8 芥兰牛 (Beef with Broccoli) Thinly sliced beef is stir-fried with broccoli and savory sauce.	\$15.99
L1 孜然羊肉 (Cumin Lamb) 👨🍳🌶️🌶️ Thinly sliced tender lamb stir-fried with cumin, chili flakes, garlic, and other spices	\$17.99	L2 葱爆羊肉 (Lamb with Green Onion) Thinly sliced lamb stir-fried with green onion.	\$17.99

鸡肉类 Chicken

C1 四川辣子鸡 (Sichuan Dry Stir Fried Chicken) 👨🍳🌶️ Dry stir-fried boneless chicken with a mixture of dried chili peppers, Sichuan peppercorns, garlic, and other spices.	\$13.99	C2 重庆麻辣鸡片 (Chongqing Mala Chicken) 🌶️🌶️ Thin slices of chicken stir-fried with a spicy and numbing sauce made from Sichuan peppercorns, dried chili peppers, etc.	\$13.99
C4 宫保鸡丁 (Kung Pao Chicken)🌶️	\$13.99	C5 左宗鸡 (General Tsao's Chicken)🌶️	\$12.99
C6 陈皮鸡 (Orange Chicken)🌶️	\$12.99	C7 芝麻鸡 (Sesame Chicken)	\$12.99
C10 鱼香鸡 (Chicken in Garlic Sauce)🌶️	\$12.99	C11 芥兰鸡 (Chicken with Broccoli)	\$12.99
C12 素菜鸡 (Chicken with Mixed Vegetables)	\$12.99		

鱼、虾类 Fish & Shrimp

F1 峡江烤全鱼 (Spicy Grilled Whole Fish) 👨🍳🌶️ Grilled whole Tilapia fish (with fish bones) ... Yangtze River style	\$26.99	F3 跳跳鱼 (Jumping Fish) 👨🍳🌶️ Fish fillet with fresh pepper making your taste buds jumping	\$16.99
F4 水煮鱼 (Mala Fish Fillet)🌶️	\$16.99	F5 豆花鱼 (Mala Fish with Soft Tofu)🌶️	\$16.99
X1 宫保虾 (Kung Pao Shrimp)🌶️	\$16.99	X5 鱼香虾 (Shrimp in Garlic Sauce)🌶️	\$16.99

蔬菜豆腐类 Vegetables & Tofu

V1 干煸四季豆 (Dry Sautéed Green Beans) 👨🍳🌶️🥬 Dry stir-fried green beans, crispy on the outside and tender on the inside.	\$11.99	V2 鱼香茄子 (Eggplant in Garlic Sauce) 🥬🌶️ Eggplant stir-fried with a mixture of minced garlic, ginger, scallions, and other seasonings.	\$11.99
V3 麻婆豆腐 (Mapo Tofu with ground pork) 👨🍳🌶️ Tofu cubes cooked in a spicy chili bean sauce with ground pork.	\$12.99	V10 素麻婆豆腐 (Vegetarian Mapo Tofu) 👨🍳🌶️🥬 Tofu cubes cooked in a spicy chili bean sauce w/o meat.	\$11.99
V4 家常豆腐 (Home Style Tofu)🥬🌶️	\$11.99	V5 什锦素菜 (Vegetable Delight)🥬	\$11.99
V6 炆炒青江菜 (Stir-fried Baby Bok Choy) 🥬🌶️	\$11.99	V7 蒜蓉青江菜 (Garlic Baby Bok Choy) 🥬	\$11.99
V8 酸辣土豆丝 (Stir-fried Shredded Potato)🥬🌶️	\$11.99		

炒饭 炒面 Fried Rice & Noodle

R1 素炒饭 (Vegetable Fried Rice)🥬	\$11.99	N1 素炒面 (Vegetable Lo Mein)🥬	\$11.99
R2 鸡炒饭 (Chicken Fried Rice)	\$12.99	N2 鸡炒面 (Chicken Lo Mein)	\$12.99
R5 什锦炒饭 (Combination Fried Rice)	\$13.99	N5 什锦炒面 (Combination Lo Mein)	\$13.99
R0 白饭 (White Rice - Small / 12 oz.)	\$0.99		

饮料和啤酒 Beverage & Beer

罐装可乐 (Can Coke)	\$1.59	啤酒 (Beer)	\$4.99
瓶装可乐, 凉茶, 王老吉 (Bottle Coke/Tea & others)	\$2.99	Premier beer such as Tsingtao, Sapporo, Asahi, Kirin Ichiban, etc	

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Keep Austin Spicy since 2020

A service fee of 18% will be charged for parties over 5 | One 12-oz white rice free for each dish ordered, excluding appetizers, noodles, and fried rice

🌶️ Spiciness Adjustable 辣度可调 | No-Substitutions 菜式不换👨🍳