

HOUSE OF THREE GORGES

www.houseofthreegorges.com

8557 Research Blvd. #144, Austin, TX 78758 512-953-8666

5	头台 App	petizer
Al 峡江乡村白肉 (Yangtze Garlic Bacon) I Yangtze Country-Style sliced pork belly with garlic sauce, ov cucumber, is a popular and delicious cold appetizer	\$11.99 eer	A2 夫妻肺片(Beef and Ox Tongue in Chili Sauce) \$11.99 It is a property of the pr
A3 素春卷 (Vegetarian Egg Rolls - 2 pcs) 	52.99	A4 鸡肉春卷 (Chicken Egg Rolls - 2 pcs) \$3.99
A5 红油抄手 (Pork Wonton in Spicy Soup) <i>J</i> Homemade Pork Wonton (6 pcs) in spicy soup	\$6.99	A6 馄饨汤 (Pork Wonton Soup) Homemade Pork Wonton (6 pcs) in delicious soup
A7 酸辣汤 (Hot & Sour Soup) 🥒 (Big/Small) \$3.99	9/\$1.99	A9 蛋花汤 (Egg Drop Soup) (Big/Small) \$3.99/\$1.99
A10 肥肠米线 (Pork Intestines Rice Noodle) **Rice Noodle soup with braised pork intestines**	\$10.99	A11 牛腩米线 (Brisket Rice Noodle) \$10.99 **Ice Noodle soup with braised beef brisket*
A12 鸡肉锅贴 (Chicken Potstickers - 6 pcs)	\$6.99	
风味	持色 Hou	use Special
H1 毛血旺 (Blood Jelly & Intestine in Spicy Soup) Pork blood jelly, pork intestine, luncheon meat, tripe slices, ne bean sprout, cooked in traditional spicy soup	\$17.99 nung	H6 四川芽菜扣肉 (Steamed Pork Belly) Braised and then Steamed Pork Belly over Sichuan special Preserved Mustard Greens
H3 牛腩萝卜煲 (Beef Brisket with Radish Pot) Braised beef brisket with radish soup pot	\$15.99	H2 羊肉白菜粉丝煲 (Lamb Cabbage Pot) \$15.99 Sliced lamb, Chinese cabbage and Vermicelli soup pot
P12 峡江红烧肉 (Yangtze Red Braised Pork Belly) Yangtze style Red Braised Pork Belly chunks. It's Chairman Ma favorite dish	\$16.99	P13 川味炒腊肉 (Stir-fried Chinese Bacon) \$16.99 Stir-fried Sichuan Style Cured Pork Belly (Chinese Bacon) with leeks
P7 火爆腰花 (Stir Fried Pork Kidneys)	\$16.99	
	F锅类 D	ry Pot
D1 干锅羊肉 (Dry Pot Lamb) 🥒	\$17.99	D2 干锅虾 (Dry Pot Shrimp) \$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) ● 🥒 \$13.99
D8 干锅花菜 (Dry Pot Cauliflower) 🕪 🥜	\$13.99	
铁锅	类 Cast In	ron 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) \$29.99 Braised beef brisket with Tofu cooked in a cast iron hot pot.
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) \$29.99 → Braised lamb slices with Tofu cooked in a cast iron hot pot.
HP3 铁锅鱼片 (Fish Fillet Hot Pot) Jilapia fish fillet cooked in a cast iron hot pot.	\$24.99	HP3-1 铁锅鱼片+豆腐 (Fish Hot Pot w/ Tofu) \$27.99 Itapia fish fillet with Tofu cooked in a cast iron hot pot.
	猪肉类	Pork
P1 家乡小炒肉 (Country-Style Sautéed Pork Fillet) 🥒	\$13.99	P2 川香回锅肉 Sichuan (Twice Cooked Pork) \$13.99
P3 青椒肉丝 (Shredded Pork w/ Fresh Pepper) 🧈	\$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) 314.99

\$14.99

P11 **香辣排骨 (Spicy Pork Ribs)**

\$14.99

P10 椒盐排骨 (Salt & Pepper Pork Ribs) 🥒

牛、羊肉类 Beef & Lamb

牛、	羊肉类 B	eef & Lamb	
Bl 重庆麻辣牛 (Chongqing Mala Beef) 🌛 	\$15.99	B3 葱爆牛肉 (Beef with Green Onion)	\$15.99
B4 孜然牛肉 (Cumin Beef) 🌙 🥒	\$15.99	B5 水煮牛肉 (Spicy Boiled Beef)	\$16.99
B7 蒙古牛肉 (Mongolian Beef)	\$15.99	B8 芥兰牛 (Beef with Broccoli)	\$15.99
L1 孜然羊肉 (Cumin Lamb)	\$17.99	L2 葱爆羊肉 (Lamb with Green Onion)	\$17.99
	鸡肉类(Chicken	
C1 四川辣子鸡 (Sichuan Dry Stir Fried Chicken) 🥒	\$13.99	C2 重庆麻辣鸡片 (Chongqing Mala Chicken)	<i>▶</i> \$12.99
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 Fis	h & Shrimp	
F1 峡江烤全鱼 (Spicy Grilled Whole Fish) Grilled whole Tilapia fish (with fish bones) Yangtze River s	\$25.99 tyle	F3 跳跳鱼 (Jumping Fish) Fish fillet with fresh pepper making your taste buds jum	\$16.99 ping
F4 水煮鱼 (Mala Fish Fillet) 🥒	\$16.99	F5 豆花鱼 (Mala Fish with Soft Tofu)	\$16.99
F6 酸菜鱼 (Fish w/ Pickled Mustard Greens) →	\$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 Veg	etables & Tofu	
V1 干煸四季豆 (Dry Sautéed Green Beans) ⊚ 🥒	\$10.99	V2 鱼香茄子 (Eggplant in Garlic Sauce) [™] 🤳	\$10.99
V3 麻婆豆腐 (Mapo Tofu with ground pork) ♪	\$10.99	V10 素麻婆豆腐 (V egetarian Mapo Tofu) [®] 🤳	\$10.99
V4 家常豆腐 (Home Style Tofu) ® 🥒	\$10.99	V5 什锦素菜 (V egetable Delight) №	\$10.99
V6 炝炒青江菜 (Stir-fried Baby Bok Choy) ◉ 🥒	\$10.99	V7 蒜蓉青江菜 (Garlic Baby Bok Choy) ◉	\$10.99
V8 酸辣土豆丝 (Stir-fried Shredded Potato) ® 🥒	\$10.99		
	汤 Sc	oup	
A7 酸辣汤 (Hot & Sour Soup) 🥒 (Big/Small) \$3.	99/\$1.99	A9 蛋花汤 (Egg Drop Soup) (Big/Small) \$3.	.99/\$1.99
S1 酸菜粉丝汤 (Vermicelli w/ Pickled Mustard Greens)	\$9.99	S4 素菜豆腐汤 (Vegetable & Tofu Soup) 🖗	\$9.99
H2 羊肉白菜粉丝煲 (Lamb Cabbage Pot) Sliced lamb, Chinese cabbage and Vermicelli soup pot	\$15.99	H3 牛腩萝卜煲 (Beef Brisket with Radish Pot) Braised beef brisket with radish soup pot	\$15.99
炒饭炒	湎 Fried	Rice & Noodle	
R1 素炒饭 (Vegetable Fried Rice) 💩	\$10.99	N1 素炒面 (V egetable Lo Mein) ۗ	\$10.99

R1 素炒饭 (Vegetable Fried Rice) ®	\$10.99	N1 素炒面 (Vegetable Lo Mein) [®]	\$10.99
R2 鸡炒饭 (Chicken Fried Rice)	\$11.99	N2 鸡炒面 (Chicken Lo Mein)	\$11.99
R5 什锦炒饭 (Combination Fried Rice)	\$12.99	N5 什锦炒面 (Combination Lo Mein)	\$12.99
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)\$2.99Premier beer such as Tsingtao, Sapporo, Asahi, Kirin Ichiban, etc)

Version 2022.10.21 Subject to change without notice

