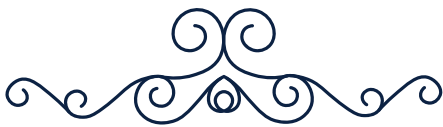


# 3 GORGES

## - MENU -



### APERITIF

<b>White Negroni</b> <i>Gin, Suze, Lillet Blanc</i>	10.5
<b>Negroni sbagliato</b> <i>Campari , Vermouth, Prosecco</i>	10.5
<b>Negroni</b> <i>Gin, Vermouth, Campari, Angostura Bitters</i>	9.85
<b>Presidente</b> <i>Rum, Vermouth, Triple Sec, Grenadine</i>	10.5
<b>Martini</b> <i>Gin or Vodka, Vermouth, Olive</i>	9.85
<b>Mediterranean</b> <i>Gin, Vermouth, Cointreau, Orange Bitters, Olive</i>	10.85
<b>Tommy's Margarita</b> <i>Tequila Reposado, Lime, Agave</i>	9.85
<b>Apple Ginger Sparkle</b> <i>(Alcohol-free)</i> <i>Ginger, Green Apple, Soda</i>	6.75
<b>Prosecco Spumante Extra Dry</b> <i>NV, Venice, Italy, 125ml</i>	7.85
<b>Gaston Chiquet Premier Cru Tradition Brut NV</b> <i>Champagne 125ml</i>	8.6

### STARTERS

<b>Supreme Dim Sum Platter</b> 26 Shellfish <i>(8 pieces)</i> <b>Black Truffle Har Kau</b> <i>Shrimp, Seasonal Black Truffle, Winter Bamboo, Cordyceps</i> <b>Mala Chives Dumpling with Prawn</b> <i>Shrimp, Chinese Chives, Mushroom, Yam Bean</i> <b>XO Scallops Dumpling</b> <i>XO paste, Scallop, Shrimp, Mushroom, Coriander, Celery</i> <b>Spinach Dumpling with Prawn</b> <i>Spinach , Goji Berries, Prawn</i>	<b>7 Spice Crispy Homemade Beancurd</b> 14 Spicy, Vegetarian <i>Spice Powder, Chopped Chilli, Spring Onions</i> <b>Crispy Duck &amp; Lotus Salad</b> 16 Shellfish <i>Crispy Shredded Duck, Lotus Slices, Sakura Cress, Homemade Salad Sauce</i>	<b>Sichuan Deep Fried String Beans</b> 14 Spicy, Vegetarian <i>Green Beans, Chinese Mushroom, Preserved Pickle</i> <b>Babylonia with Spicy Miso Sauce</b> 16 Shellfish, Spicy <i>Oriental Snail, Togarashi Red Chilli, Authentic Miso Paste</i>
<b>Black Truffle Duck Rolls</b> 18 Shellfish <i>Italian Truffle Paste, Minced Duck, Cordyceps</i>	<b>Spicy Corn-Fed Chicken Roll</b> 18 Spicy, Nuts <i>Handrolled Corn-fed Chicken, Crystal Noodles, Shredded Red Pepper, Peanuts</i>	<b>Crispy Seafood Cone With Shrimp</b> 18 Shellfish, Nuts <i>Ebi Prawns, Scallop, Yam Bean, Pistachio, Seafood Sauce</i>
<b>Soft-Shell Crab with Crunchy Almond</b> 18 Shellfish, Nuts <i>7 Spice Salt, Soft Shell Crab, Spicy Almonds, Peanuts</i>	<b>Charcoal Grilled Stuffed Padron Peppers</b> 18 Shellfish, Spicy <i>Hand Stuffed with Iberico Minced Pork and Prawns</i>	<b>Kataifi Prawn Rolls</b> 23 <i>(Crispy Noodle)</i> Shellfish, Spicy <i>Mala Sauce, Fenneropenaeus</i>

### HOUSE DUCKS

*(24 Hours Order In Advance)*

<b>Abalone Eight Treasure Duck</b> <b>*EXCLUSIVE DISH*</b> 138 Shellfish  <i>The Cantonese version features a Duck stuffed with Eight Premium ingredients, including Glutinous rice, Diced Chinese Mushrooms, Dried Shrimp, Lotus seeds, Chinese Sausage, Abalone Pieces, Yam Bean, Jinhua Ham, Mince Duck. Before the duck is stuffed, the duck is marinated overnight in dark soy sauce, spices, and Shaoxing wine. The duck skin is then tightened with hot oil ladled over the duck. After the duck is stuffed, it is cooked in a chicken and soy broth for over an hour, which produces tender and succulent meat. It became a famous banquet dish in Hong Kong in the 1930s. The dish is labour-intensive to prepare, and is typically ordered several days in advance in restaurants.</i>	<b>Peking Duck Three Way</b> 108 Shellfish <i>Salt &amp; Pepper / Lettuce Wrap / Duck Soup</i> <i>Serve with handmade pancakes</i>  <b>with Oscietra Caviar</b> 148 Shellfish, Fish <i>Salt &amp; Pepper / Lettuce Wrap / Duck Soup</i> <i>Serve with handmade pancakes</i>  <i>In addition to the homemade pancakes, baby cucumber &amp; the sweet 'hoisin duck sauce' 3Gorges Restaurants have their own versions of Peking duck and we wanted to pay homage to chilli oil, a condiment which is a tradition of every table in London's Chinese restaurants.</i>
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### MAINS

<b>Scotish Scallops</b> 22 for 2 pieces (Fresh) <i>Choose one of the following flavours:</i> <i>-Chef's XO Sauce with Glass Noodles</i> <i>-Black Bean Sauce with Glass Noodles</i> <i>-Garlic Chilli, Steam with Glass Noodles</i>	<b>Cheesy Baked Lobster</b> 28 Shellfish <i>Mozzarella Cheese, Fresh Lobster Tail, Cress</i>	<b>Drunken Carabineros</b> 23 Shellfish <i>Spanish Wild Prawn, Fermented Glutinous Rice</i>	<b>Iberico Pork Ribs with Seasonal Plum</b> 26 Fish <i>Marinated Ribs, Plum Sauce, Baby Carrot</i>	<b>Coconut Curry Chicken Pot</b> 26 <i>Coconut Milk, Corn-Fed Chicken, Homemade Curry Paste, Shiitake Mushroom</i>
<b>Scotish Razor Clams</b> 28 for 2 pieces (Fresh) <i>Choose one of the following flavours:</i> <i>-Chef's XO Sauce with Glass Noodles</i> <i>-Black Bean Sauce with Glass Noodles</i> <i>-Garlic Chilli, Steam with Glass Noodles</i>	<b>Pan Seared A4 Wagyu</b> 38 <i>Kagoshima Wagyu, Secret Sauce of the day (Wagyu : 60g-70g)</i>	<b>Fragrant Iberico Pork</b> 26 Shellfish <i>Slow Cooked Iberico Pork Belly, Crispy Sachima (Dongpo Pork)</i>	<b>Iced Sweet &amp; Sour Iberico Pork</b> 26 Fish <i>Marinated Iberico, Pineapple, Colour Pepper, Seasonal Plum Sauce</i>	<b>Mousse Scallop with Taro Puree</b> 30 Shellfish <i>King Scallop, Stuffed Fresh Taro, Coriander</i>
<b>West Lake Beef Soup</b> 10 <i>Minced Angus Beef, Beancurd Pieces, Dried Mushroom, Braised Beef Stock</i>	<b>Pan Fried Sea Bass</b> 18 <i>Sweet Sour / Mala Spicy</i>	<b>Sachima Black Pepper Angus Beef</b> 30 Shellfish <i>Beef Cube, Chef's Pepper Sauce, Green Beans, Crispy Rice</i>	<b>Wild Prawns In Premium Soy Sauce</b> 32 Shellfish <i>Cantonese Style Wok-Fried with Crispy Giant Prawns and L.K.K Soya</i>	<b>Imperial Lobster Pot</b> 68 Shellfish <i>Scottish Lobster, Supreme Stock, Crispy Rice, Seasonal Veggies</i> <i>(24 Hours Order In Advance)</i>

### SOUP

### SIDES

<b>Supreme Sweetcorn Soup</b> 12 <i>Vegetarian / Minced Chicken / Mixed Seafood-Prawn, Squid</i>	<b>Choi Sum</b> 16.8 Vegetarian <i>Plain, Garlic, Ginger Or Premium Oyster Sauce</i>	<b>Baby Broccoli</b> 22 Vegetarian <i>Plain, Garlic, Ginger Or Premium Oyster Sauce</i>	<b>Sugar Snap Beans with Chef's XO sauce</b> 22 <i>Premium Homemade XO sauce with Sweet Beans</i>	<b>Slow Braised Aubergine and Tofu Pot</b> 22 <i>Homemade Tofu, Aubergine, Greens, Mince Pork</i>
<b>Hot &amp; Sour Soup</b> 12 Vegetarian <i>Shredded Winter Bamboo, Black Fungus, Preserved Szechuan Pickle, Egg</i>	<b>Baby Pumpkin Fried Rice</b> 18 Vegetarian <i>Pumpkin, Sweetcorn, Chinese Yam</i>	<b>Yang Zhou Fried Rice</b> 18 Shellfish <i>Shrimp, BBQ Pork piece, Minced Corn-fed Chicken, Garden Peas</i>	<b>Golden Abalone Rice</b> 26 Shellfish <i>Abalone Pieces, Egg Rice, Abalone Premium Sauce</i>	<b>Black Truffle King Crab Noodles</b> 30 Shellfish <i>Seasonal Black Truffle, King Crab Claw, Hokkien Mee</i>
<b>Double Boiled Duck Soup with Goji Berry</b> 13 <i>Minced Roasted Duck, Chef's XO sauce, Pine Nuts, Carrot, Lettuce</i>				

### DESSERT

<b>Seafood Soup with Supreme Stock</b> 16 Shellfish <i>Squid Cube, Shredded Scallop, Shrimp, Yellow Stew Stock</i>	<b>South Asian Coconut Pudding</b> 6.8 <i>Coconut Milk, Condensed Milk, RedBean, Gelatin Powder</i>	<b>Traditional Osmanthus Jelly</b> 7.8 GlutenFree <i>Osmanthus Flower, Honey, Gelatine Powder, Goji Berry</i>	<b>Fruity Mango Pudding</b> 8 GlutenFree <i>Fresh Mango Puree, Milk Cream, Gelatin Powder</i>	<b>Black Sesame Glutinous Rice Balls</b> 8.8 <i>Black &amp; White Sesame, Sesame Paste, Peanut, Butter, Gelatin Powder</i>
<b>Buddha Jumps Over the Wall</b> 38 Shellfish <i>Abalone, Sea Cucumber, Fish Maw, Dried Premium Scallops, Chinese Ham, Yellow Stew Stock</i>	<b>Mango Pomelo Sago</b> 8.8 GlutenFree <i>Sago, Mango Puree, Peach, Fresh Pomelo</i>	<b>Black Gold Egg Yolk Bun</b> 8.8 <i>Butter, Condensed Milk, Evaporated Milk, Custard, Gelatin Powder</i>	<b>Black Sesame Custard Bun</b> 8.8 <i>Black Sesame, Butter, Condensed Milk, Evaporated Milk, Custard, Gelatin Powder</i>	

Please advise a member of staff if you have any allergies or dietary requirements. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.