3 GORGES
- MENU -

APERITIF

Virgin Mojito *(Alcohol-free)* 7
Lime, Mint, Homemade Soda

Ginger Fizz *(Alcohol-free)* 7
Green Apple, Lemon, Ginger Ale, Fresh Ginger

Aperol Spritz 9
Prosecco Extra Dry, Aperol, Soda Water

Vesper Martini 9
Gin, Vodka, Lillet Blanc

Negroni 10
Gin, Campari, Sweet Vermouth

French 75 10
London Dry Gin, Lemon, Syrup, Champagne

Pizzolato Valdobbiadene Prosecco Superiore Brut DOCG 9
(Veneto, Italy, 125ml)

Joseph Perrier Cuvée Royale Brut 10
(Champagne, France, 125ml)

STARTERS

Supreme Dim Sum Platter
26
Shellfish
(8 pieces)
Black Truffle Har Kau
Shrimp, Seasonal Black Truffle, Winter Bamboo, Cordyceps
Mala Chives Dumpling with Prawn
Shrimp, Chinese Chives, Mushroom, Yam Bean
XO Scallops Dumpling
XO paste, Scallop, Shrimp, Mushroom, Coriander, Celery
Spinach Dumpling with Prawn
Spinach, Goji Berries, Prawn

Black Truffle Duck Rolls
18
Shellfish
Italian Truffle Paste, Minced Duck

Soft-shell Crab with Crunchy Almonds
18
Shellfish, Nuts
7 Spice Salt, Soft-shell Crab, Spicy Almonds

7 Spice Crispy Homemade Beancurd
14
Spicy, Vegetarian
Spice Powder, Chopped Chilli, Spring Onions

Crispy Duck & Lotus Salad
16
Shellfish
Crispy Shredded Duck, Lotus Slices, Sakura Cress, Homemade Salad Sauce

Spicy Corn-Fed Chicken Roll
18
Spicy, Nuts
Handrolled Corn-fed Chicken, Crystal Noodles, Shredded Red Pepper, Peanuts

Charcoal Grilled Stuffed Padron Peppers
18
Shellfish, Spicy
Hand Stuffed with Iberico Minced Pork and Prawns

Sichuan Deep Fried String Beans
14
Spicy, Vegetarian
Green Beans, Chinese Mushroom, Preserved Pickles

Three-Colour Shanghai Xiao Long Bao
18
Shellfish, Spicy
(6 Pieces)
Filling with Iberico Pork, Crab Meat, Hot & Sour Chicken

Crispy Seafood Cone
18
Shellfish, Nuts
Ebi Prawns, Scallop, Yam Bean, Pistachio, Seafood Sauce

Kataifi Prawn Rolls
23
(Crispy Noodle)
Shellfish, Spicy
Mala Sauce, Fenneropenaeus

HOUSE DUCKS
(24 Hours Order In Advance)

Abalone Eight Treasure Duck
**EXCLUSIVE DISH **
138
Shellfish
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, Minced Duck. The Treasures Duck became a famous banquet dish in Hong Kong in the 1930s.

Peking Duck Three Ways
108
Shellfish
Salt & Pepper / Lettuce Wrap / Duck Soup
Served with handmade pancakes

with Oscietra Caviar
148
Shellfish, Fish
Salt & Pepper / Lettuce Wrap / Duck Soup
Served with handmade pancakes

SOUP

West Lake Beef Soup
10
Minced Angus Beef, Beancurd Pieces, Dried Mushroom, Braised Beef Stock

Hot & Sour Soup
12
Vegetarian
Shredded Winter Bamboo, Black Fungus, Preserved Szechuan Pickle, Egg

Supreme Sweetcorn Soup
12
Vegetarian / Minced Chicken / Mixed Seafood-Prawn, Squid

Double Boiled Duck Soup with Goji Berries
13
Roasted Duck Cube, Peach Gum, Yam Bean, Goji Berries

Seafood Soup with Supreme Stock
16
Shellfish
Squid Cube, Shredded Scallop, Shrimp, Supreme Stock

Buddha Jumps Over the Wall
38
Shellfish
Abalone, Sea Cucumber, Fish Maw, Dried Premium Scallops, Chinese Ham, Supreme Stock

MAINS

Scottish Scallops
22
2 pieces (Fresh, Steam)
Choose one of the following flavours:
-Chef's XO Sauce with Glass Noodles
-Black Bean Sauce with Glass Noodles
-Garlic, Chilli, Steamed with Glass Noodles

Scottish Razor Clams
28
2 pieces (Fresh, Steam)
Choose one of the following flavours:
-Chef's XO Sauce with Glass Noodles
-Black Bean Sauce with Glass Noodles
-Garlic, Chilli, Steamed with Glass Noodles

Imperial Lobster Pot
68
Shellfish
Scottish Lobster, Supreme Stock, Crispy Rice, Seasonal Vegs
(24 Hours Order In Advance)

Black Truffle King Crab Noodles
30
Shellfish
Seasonal Black Truffle, King Crab Claw, Hokkien Mee

Pan Fried Sea Bass
18
Fish
Sweet & Sour or Mala Spicy

Fragrant Iberico Pork
26
Shellfish
Slow Cooked Iberico Pork Belly, Crispy Sachima (Dongpo Pork)

Sachima Black Pepper Angus Beef
30
Shellfish
Beef Cubes, Chef's Pepper Sauce, Green Beans, Crispy Rice

Wild Prawns In Premium Soy Sauce
32
Shellfish
Cantonese Style Stir-fried with Crispy Giant Prawns and Soya Sauce

Pan Seared A4 Wagyu
38
Kagoshima Wagyu, Secret Sauce of the day
(Wagyu : 60g-70g)

Choi Sum
16
Vegetarian
Plain, Garlic, Ginger Or Premium Oyster Sauce

Tenderstem Broccoli
16
Vegetarian
Plain, Garlic, Ginger Or Premium Oyster Sauce

Iberico Pork Ribs with Seasonal Plum
26
Fish
Marinated Ribs, Plum Sauce, Baby Carrot

Iced Sweet & Sour Iberico Pork
26
Fish
Marinated Iberico, Pineapple, Colour Pepper, Seasonal Plum Sauce

Cheesy Baked Lobster
28
Shellfish
Mozzarella Cheese, Fresh Lobster Tail, Cress

Sugar Snap Beans with Chef's XO sauce
16
Premium Homemade XO sauce with Sweet Beans

Baby Pumpkin Fried Rice
12
Vegetarian
Pumpkin, Sweetcorn, Chinese Yam

Coconut Curry Chicken Pot
26
Coconut Milk, Corn-fed Chicken, Homemade Curry Paste, Shiitake Mushroom

Mousse Scallop with Taro Puree
30
Shellfish
King Scallops, Stuffed Fresh Taro, Coriander

Drunken Carabineros
23
Shellfish
Spanish Wild Prawns, Fermented Glutinous Rice

Slow Braised Aubergine and Tofu Pot
18
Homemade Tofu, Aubergine, Greens, Minced Pork

Yang Zhou Fried Rice
15
Shellfish
Shrimp, BBQ Pork pieces, Minced Corn-fed Chicken, Garden Peas

Golden Abalone Rice
24
Shellfish
Abalone Pieces, Egg Rice, Abalone Premium Sauce

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.