

3 GORGES
DELUXE TASTING MENU 288
8 Courses

SUPREME DIM SUM PLATTER

Shellfish, Spicy

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

BUDDHA JUMPS OVER THE WALL (SOUP)

Shellfish

Abalone, Sea Cucumber, Fish Maw, Dried Premium Scallops, Chinese Ham, Yellow Stew Stock

PEKING DUCK WITH OSCIETRA CAVIAR

Shellfish, Fish

Homemade Pancake, Baby Cucumber, Caviar, HoiSin Sauce

BRAISED SOUTH AFRICAN ABALONE WITH FISH MAW

Shellfish

Slow Cooked 18Hrs, Yellow Stew Stock, 6 Heads Abalone, Fish Maw

PAN-SEARED A4 WAGYU

A4 Kagoshima Japanese Wagyu, Secret Sauce of the Day

XO CRUNCHY MIX

Shellfish, Spicy

Chef's XO, Fresh Chestnut Slices, Sweet Beans

BLACK TRUFFLE KING CRAB NOODLES

Shellfish

Seasonal Black Truffle, King Crab Claw, Hokkien Mee

DESSERT PLATTER

Any Four Popular Desserts of The Month

3 GORGES
ALL DAY SET MENU

*THIS SET MENU REQUIRES A 48-HOUR PRE-ORDER.

3 GORGES MENU 89

10 Courses

THREE-COLOUR SHANGHAI XIAO LONG BAO
Shellfish, Spicy
Filling with Iberico Pork, Crab Meat, Hot & Sour Chicken

KATAIFI PRAWN ROLL
Shellfish, Spicy
Mala Sauce, Fenneropenaeus

DOUBLE BOILED HERBAL DUCK SOUP
Shellfish
Roasted Duck Cube, Peach Gum, Yam Bean, Goji Berries

SPICY CORN-FED CHICKEN ROLL
Spicy, Nuts
Hand Rolled Corn-fed Chicken, Crystal Noodles, Shredded Red Pepper, Peanuts

IBERICO PORK RIBS WITH SEASONAL PLUM
Fish
Marinated Ribs, Plum Sauce, Baby Carrot

SOFT-SHELL CRAB WITH CRUNCHY ALMOND
Shellfish, Nuts
7 Spice Salt, Soft-shell Crab, Spicy Almond

SACHIMA BLACK PEPPER ANGUS BEEF
Shellfish
Beef Cube, Chef's Pepper Sauce, Green Bean, Crispy Rice

CHARCOAL GRILLED STUFFED PADRON PEPPERS
Shellfish, Spicy
Hand Stuffed with Iberico Minced Pork and Prawns

FRAGRANT IBERICO PORK (DONGPO PORK)
Shellfish
Slow Cooked Iberico Pork Belly, Premium Stock, Chinese Herbs

ANY DESSERT
*South Asian Coconut Pudding
Traditional Osmanthus Jelly
Fruity Mango Pudding
Mango Pomelo Sago*

BLOSSOM MENU 79

10 Courses

MONK'S VEGETARIAN DUMPLINGS
Carrot, Mushroom, Winter Bamboo, Yam Bean, Yamakurage

7 SPICE CRISPY HOMEMADE BEANCURD
Spicy
Spice Powder, Chopped Chilli, Spring Onions

VEGAN HOT AND SOUR SOUP
Spicy
Shredded Winter Bamboo, Black Fungus, Preserved Szechuan Pickle

MOCK ABALONE SPICY ROLL
Spicy, Nuts
Mock Abalone, Crystal Noodles, Shredded Red Pepper, Peanuts

SWEET & SOUR MOCK CH'CKEN
Vegan Ch'cken, Colour Pepper, Pineapple, Chef's Plum Sauce

SICHUAN DEEP FRIED STRING BEANS
Spicy
Green Beans, Crunchy Garlic, Chopped Fresh Chilli

YUXIANG AUBERGINE
Spicy
Chinese Mushroom, Colour Pepper, Pickled Mustard, Chrysanthemum Shape Aubergine

STIR-FRIED ASPARAGUS WITH SHIITAKE MUSHROOM
Seasonal Asparagus, Chinese Mushroom, Goji Berries

BABY PUMPKIN FRIED RICE
Pumpkin, Sweet Corn, Chinese Yam

DESSERT
Mango Pomelo Sago

PEKING DUCK MENU 89

8 Courses
Minimum 2 pax

THREE-COLOUR SHANGHAI XIAO LONG BAO
Shellfish, Spicy
Filling with Iberico Pork, Crab Meat, Hot & Sour Chicken

CRISPY DUCK AND LOTUS SALAD
Shellfish
Crispy Shredded Duck, Lotus Slices, Sakura Cress, Homemade Salad Sauce

DIM SUM TRIO
Shellfish, Spicy
*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 -
Chef's XO, Scallop, Shrimp, Mushroom, Coriander, Celery*

BLACK TRUFFLE DUCK ROLLS
Shellfish
Italian Truffle Paste, Minced Duck, Cordyceps

DOUBLE BOILED HERBAL DUCK SOUP
Shellfish
Roasted Duck Cube, Peach Gum, Yam Bean, Goji Berries

PEKING DUCK WITH HOMEMADE PANCAKE
*Homemade pancakes,
baby cucumber & sweet 'hoisin duck sauce'*

XO SAUCE DUCK FRIED RICE
Chef's XO, Duck Cube, Mushroom, Corn

ANY DESSERT
*South Asian Coconut Pudding
Traditional Osmanthus Jelly
Fruity Mango Pudding
Mango Pomelo Sago*

EIGHT TREASURE DUCK 139

8 Courses
Minimum 2 pax

DIM SUM TRIO
Shellfish, Spicy
*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 -
Chef's XO, Scallop, Shrimp, Mushroom, Coriander, Celery*

BLACK TRUFFLE DUCK ROLLS
Shellfish
Italian Truffle Paste, Minced Duck, Cordyceps

THREE-COLOUR SHANGHAI XIAO LONG BAO
Shellfish, Spicy
Filling with Iberico Pork, Crab Meat, Hot & Sour Chicken

DOUBLE BOILED DUCK SOUP WITH GOJI BERRY
Roasted Duck Cube, Peach Gum, Yam Bean, Goji Berries

IBERICO PORK RIBS WITH SEASONAL PLUM
Fish
Marinated Ribs, Plum Sauce, Baby Carrot

CHEF'S XO MINCE DUCK LETTUCE WRAP
Shellfish
Beef Cubes, Chef's Pepper Sauce, Green Beans, Crispy Rice

ABALONE EIGHT TREASURE DUCK
Only In 3Gorges London
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.

ANY DESSERT
Dessert Of The Day