



MODERN CHINESE DINING

MENU



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CHEF'S PLATTERS 主廚拼盤

蒸拼 STEAMED 12	素拼 STEAMED (V) 13	炸拼 DEEP FRIED 11
GOLDFISH DUMPLING (1PC) <i>Chilean Sea Bass & Prawn</i> 金魚餃	JADE CABBAGE DUMPLINGS (2PCS) <i>Chinese Cabbage, Shiitake Mushroom, Yellow Pepper, Carrot</i> 碧綠白菜餃	TARO FLAKY PUFF PASTRY <i>Duck, Caviar Pearls</i> 魚子芋鴨酥
CUTTLEFISH DUMPLING (1PC) <i>Cuttlefish Puree, Chinese Chives, Coriander</i> 墨魚餃	CRYSTAL MONK'S DUMPLINGS (2PCS) <i>Edamame, Assorted Vegetables</i> 羅漢功德袋	LYCHEE FRITTER <i>Prawn Puree Filled with Sweet Citrus Burst</i> 爆漿鮮蝦荔枝球

至尊點心拼盤 SUPREME DIM SUM PLATTER

(8 PCS) 26 • (4 PCS) 15

*Black Truffle Har Kau - Shrimp, Black Truffle, Winter Bamboo, Cordyceps
Mala Chives Dumpling with Prawn - Shrimp, Chinese Chives, Mushroom, Yam Bean
XO Scallops Dumpling - Shrimp, Carrot, Mushroom, Coriander, Celery
Spinach Dumpling with Prawn - Spinach, Goji Berries, Prawn*

SMALL PLATES 小食

7 SPICE CRISPY HOMEMADE BEANCURD 10 <i>Spice Powder, Chopped Chilli, Spring Onions</i> 脆皮豆腐	BLACK TRUFFLE DUCK ROLLS (2PCS) 12 <i>Italian Truffle Paste, Minced Duck</i> 黑松露鴨卷
SHANGHAI XIAO LONG BAO (3 PCS) 12 <i>Filled with Pork</i> 上海小籠包	SOFT SHELL CRAB 14 <i>Salt & Pepper, Crunchy Almond</i> 杏片軟殼蟹
CLAMS IN SPICY MISO 14 <i>Tapioca Crackers, Crunchy Umami, Garlic Stem, Shimeji Mushroom</i> 脆棧辣味噌蜆	OLIVE FED WAGYU POTSTICKERS (3 PCS) 14 <i>With Mixed Vegetables, Ginger Citrus Soy</i> 冰花和牛煎餃

*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.*

HOUSE DUCKS 招牌烤鴨

WHOLE ABALONE EIGHT TREASURE DUCK 138

*The Cantonese version features a Duck stuffed with Eight Premium ingredients, including Glutinous rice, Diced Chinese Mushrooms, Dried Shrimp, Lotus Seeds, Chinese Sausage, Abalones, Yam Bean, Jinhua Ham, and Minced Duck.
The Treasures Duck became a famous banquet dish in Hong Kong in the 1930s*
鮑魚八寶鴨

WHOLE PEKING DUCK THREE WAYS 108

*Served with Pancakes & Duck Soup
Choose Your Third Way from: Salt & Pepper or Lettuce Wrap
OR Pumpkin Bun Slices & Oscietra Caviar for an Additional £40*
北京鴨三吃

SOUPS 羹湯

HOT & SOUR SOUP (V) 10
Bamboo, Black Fungus, Preserved Szechuan Pickle, Egg
素韻酸辣羹

SWEETCORN VELOUTÉ 12
Blue Swimmer Crab or Chicken, Savoury Caramelised Popcorn
粟米藍蟹羹或雞

SUPREME SWEETCORN SOUP 10
Minced Chicken, Mixed Seafood - Prawn, Squid
至尊粟米湯

DUCK SOUP & GOJI BERRIES 12
Double Boiled Minced Duck, XO Sauce, Pine Nuts, Carrots, Lettuce
雙燉枸杞松仁鴨清湯

SALADS 清爽沙律

CRISPY DUCK SALAD 18

Baby Fennel, Salad Leaves, House Duck Dressing
小苺香鴨沙律

BASIL CRESS PLANT-BASED GOOSE SALAD 18

Mango Pickle & Cherry Tomatoes, Soy Braised Oyster Mushroom with Spicy Vinaigrette
羅勒齋鵝雞脾菇沙律

NOODLES & RICE 粉麵飯

JASMINE RICE 4
茉莉白飯

EGG FRIED RICE 7
in Clarified Butter
金香炒飯

BABY PUMPKIN FRIED RICE 15
Pumpkin, Sweetcorn, Chinese Yam
南瓜粒粒齋飯

WOK-FRIED RICE WITH XO SAUCE & FISH ROE 18
Wok-Fried Jasmine Rice With XO Sauce, Egg, Prawns & Fish Roe
XO醬魚籽海鮮炒飯

GOLDEN ABALONE RICE 24
Egg Rice, Abalone Premium Sauce
鮑魚撈飯

WILD CARABINEROS PRAWN ON BRAISED GREEN BEANS NOODLE 30
Supreme Carabineros Stock
西班牙紅蝦炆豆麵

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MAINS 招牌主菜

TEA-SMOKED BABY BACK RIBS 16
Jasmine Tea Smoked, Served with Jerusalem Artichoke
茉莉茶熏豬仔骨

BUTTER EGG FLOSS PRAWNS 19
Crispy Curry Leaves, Thai chilli
金絲奶油蝦

IBERICO PORK RIBS 26
Marinated Ribs, Plum Sauce, Baby Carrot
话梅排骨

SLOW COOKED CHICKEN WITH SATAY GLAZE 18
Toasted Coconut, Makhana, Pomegranate
炭烤椰汁雞

PISTACHIO-CRUSTED BEEF SHORT RIB 24
Pickled Watermelon Radish
開心果牛肋骨

BLACK PEPPER ANGUS BEEF 28
Diced Beef, Chef's Pepper Sauce, Green Beans, Crispy Rice
黑椒安格斯牛

CHARCOAL GRILLED CHILEAN SEA BASS 38
Perilla Chimichurri
紫蘇醬烤智利鱸魚

VEGETABLES & SIDES 時蔬配菜

SAUTÉ SEASONAL GREEN BEAN 12
Tossed with Hakka-style Olive Vegetable
客香橄欖四季豆

CHOI SUM 15
Plain, Garlic, Ginger or Premium Oyster Sauce
翠香菜心

MANGO POMELO SAGO ON COCONUT PUDDING 8
Coconut Milk, Condensed Milk, Gelatine Powder, Sago, Mango Puree, Fresh Pomelo
甘露椰汁布丁

TENDERSTEM BROCCOLI 16
Plain, Garlic, Ginger or Premium Oyster Sauce
嫩莖西蘭花

MORNING GLORY 16
Quinoa Stuffed Morel Mushroom, Rich Vegetable Glaze
藜麥羊肚菌拌通菜

DESSERTS 甜品

BLACK SESAME CUSTARD BALLS 8

Black Sesame, Butter, Condensed Milk, Evaporated Milk, Custard, Gelatine Powder
黑芝麻流沙煎堆

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