

3 GORGES

-MENU-

DIM SUM

SUPREME DIM SUM PLATTER (8 pcs) 23.50

*Black Truffle Har Gao (2PCS), Mala Prawn & Chives Dumplings (2PCS),
XO Scallop Dumplings (2PCS), Spinach Prawn Dumplings (2PCS)*

至尊点心拼盘

SHANGHAI XIAO LONG BAO (3 pcs) 8.10

Filled with Pork

上海小籠包

BLACK TRUFFLE HAR GAO (3 pcs) 8.20

Prawn, Black Truffle, Winter Bamboo, Cordyceps

黑松露蝦餃

MALA PRAWN & CHIVES DUMPLINGS (3 pcs) 7.20

Prawn, Chinese Chive, Mushroom, Yam Bean

麻辣韭菜鮮蝦餃

XO SCALLOP DUMPLINGS (3 pcs) 8.20

Prawn, Scallop, Mushroom, Celery, Carrot, Coriander

XO帶子蝦餃

SPINACH PRAWN DUMPLINGS (3 pcs) 7.30

Spinach, Goji Berry, Prawn

枸杞菠菜鮮蝦餃

SMALL PLATES

BEANCURD PORK BELLY 12.50

Marinated with Fermented Beancurd

南乳脆皮燒肉

BLACK TRUFFLE DUCK ROLLS 12.00

Black Truffle Paste & Shredded Roasted Duck

黑松露鴨卷

STEAMED RAZOR CLAM 14.80

Glass Noodle, Picked Baby Radish & Chilli Garlic Lemongrass Reduction

冷拌竹螺粉絲

SEARED SCALLOP & FOIE GRAS 17.50

Toasted Brioche with Kumquat & Cranberry Jus

香煎鵝肝帶子配吐司

LAYERED PRAWN 13.60

with Salted Yolk Crème

鹹蛋黃千層蝦

CRISPY BABY SQUID 14.00

Served with Lemon Aioli

酥炸魷魚仔

SOUP

SUPREME SWEETCORN SOUP 10.00

Egg, Minced Chicken, Sweetcorn

至尊粟米羹

DUCK SOUP & GOJI BERRIES 12.00

Goji Berries, Pickled Mustard Greens, Minced Duck, XO Sauce

雙燉枸杞松仁鴨清湯

HOUSE SIGNATURE

WHOLE ABALONE EIGHT TREASURE DUCK

Available by pre-order only (24-hour notice) 138.00

The Cantonese version features a Duck stuffed with Eight Premium ingredients, including Glutinous rice, Diced Chinese Mushrooms, Dried Shrimp, Lotus Seeds, Chinese Sausage, Abalone, 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 3 WAYS 108.00

Served with Pancakes & Spices, Pickled Duck Broth & Lettuce Wrap

北京烤鴨三吃

SATAY CHICKEN 14.60

Lemongrass and galangal marinated chicken thigh served with homemade peanut satay sauce.

烤雞腿肉佐自製花生沙嗲醬

CHAR SUI PORK BELLY 16.80

Served with Honey Soy Glazed and Chilli Lime Dip

秘製叉燒配青檸辣蘸

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.

MAIN COURSES

PLUM GLAZED BABY BACK RIBS 21.00
Marinated Pork Ribs, Plum Sauce and Baby Carrots
話梅排骨

BLACK PEPPER ANGUS FILLET 26.00
Marinated Pork Ribs, Plum Sauce and Baby Carrots
黑椒安格斯牛

PISTACHIO-CRUSTED BEEF SHORT RIB 22.20
Tenderly Braised Beef Ribs with Black Garlic
Red Wine Jus & Crusted Pistachio
開心果牛肋排

POACHED SALMON FILLET 18.90
Cockle Meat in Crème Velouté Drops of Chinese Chive & Chilli Oil
奶油烏蛤燴鮭魚

AUBERGINE & TOFU CLAY POT 18.00
Oyster Mushrooms, Chinese Cabbage, Wood Ear & Aubergine
慢炖豆腐茄子煲

NYONYA CHICKEN RENDANG 16.50
Dry Aromatic Coconut Curry Chicken
娘惹仁當雞

DUO FISH SCAMPI & CHIPS 22.10
Haddock Fillet & Minced Prawn Served with Tartar Aioli,
Avocado Tomatoes in Sesame Dressing
鳕魚蝦排配薯條

MIXED BURRATA SALAD 16.70
Avocado, Cherry Tomatoes In Sesame Dressing
布拉塔起司酪梨番茄沙拉

SIDE DISHES

MIXED SEASONAL VEGETABLES 11.00
Chinese Leaf, Wood Ear Mushrooms, Pak Choi,
Mushrooms, Green Beans, Diced Carrots
時蔬小炒

STIR-FRIED HISPI CABBAGE 12.00
With Oyster Sauce, Dried Shrimp & Garlic
蝦米高麗菜

HOMEMADE SLICED BRIOCHE 9.00
SERVED WITH BLACK TRUFFLE BUTTER
黑松露黃油麵包

TENDERSTEM BROCCOLI 11.00
With Plain, Garlic & Ginger, Or Premium Oyster Sauce
嫩莖西蘭花

GARLIC SWEET POTATO 11.00
Mashed With Melted Cheese
蒜香起司地瓜泥

RICE & NOODLES

STEAM JASMINE RICE 4.00
茉莉白飯

XO SAUCE FRIED RICE 21.00
XO Sauce, Prawn, Flying Fish Roe and Patagonian Scallop Fried Rice
 XO醬魚籽海鮮炒飯

WOK-FRIED EGG NOODLE 11.60
With Onion & Bean Sprout
芽菜炒麵

CRAB MEAT VERMICELLI 23.50
Brown Crab Broth, Thick Vermicelli & Handpicked Crab Meat
褐蟹濃湯米粉

HO FUN IN EGG GRAVY 18.60
Wok-fried Flat Noodle, Mixed Seafood, Pak Choi,
Soy Sauce with Rice Wine Egg Gravy
滑蛋海鮮河粉

EGG FRIED RICE 6.00
金香炒飯

GOLDEN ABALONE RICE 24.00
Egg Rice, Abalone Premium Sauce
鮑魚撈飯

KING PRAWN NOODLE 20.00
Wok-fried Glass Noodle with Prawn Reduction
濃蝦粉絲煲

LINGUINE VONGOLE 19.80
Asian Spiced Mixed Seafood, Black Garlic, Clam & Linguine
花蛤海鮮意麵

SEAFOOD RAVIOLI 19.20
Homemade Soft Ravioli with Crab Meat &
Minced Prawn Served in Aromatic Chilli Sauce
蟹肉蝦蓉夾餡意麵