

3 GORGES

DELUXE TASTING MENU

£238 per person | 10 Courses

SEA URCHIN & YELLOWTAIL CONSOMMÉ

Lime and Yuzu

海膽油甘魚青檸柚子清湯

ROASTED & CRISPY SUCKLING PIG

Soy and Sesame

酥脆燒乳豬配豉油芝麻醬

CHILLED PEA & MINT SOUP

Oyster Leaf and Black Truffle

冰鎮薄荷青豆湯配生蠔葉與黑松露

TOASTED BRIOCHE

with The Pea Soup

烤布里歐修面包

STEAMED ALASKAN KING CRAB CLUSTER

Ginger and Scallion

薑蔥清蒸阿拉斯加帝王蟹

FENNEL BURRATA

Sesame and Truffle Dressing

茴香布拉塔芝士配芝麻松露醬

MOREL & KING OYSTER MUSHROOMS

Buttered Soft Rolls

羊肚菌杏鮑菇配奶油餐包

GRILLED SCOTTISH LOBSTER

Cointreau and Premium Soy Reduction

香烤蘇格蘭龍蝦配君度橙酒醬油濃汁

BRAISED A5 KAGOSHIMA WAGYU SIRLOIN

RICE WINE DAIKON

慢燉A5鹿兒島和牛西冷

CRISPY PEKING DUCK

Pickled Cucumber, Duck Yolk Jelly and Hoisin

酥脆北京烤鴨配酸瓜、鴨蛋黃凍與海鮮醬

CHOCOLATE SACHER TORTE

with White Chocolate Butterscotch

薩赫巧克力蛋糕配白巧克力太妃醬