



GORGES
MENU



36 GOODGE ST,
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@3GORGESUK



DIM SUM 點心

SUPREME DIM SUM PLATTER (8pcs)
23.50

Black Truffle Har Gao (2pcs), Mala Prawn & Chives Dumplings (2pcs), XO Scallop Dumplings (2pcs), Spinach Prawn Dumplings (2pcs)
至尊點心拼盤

BLACK TRUFFLE HAR GAO (3pcs)
8.20

Prawn, Black Truffle, Winter Bamboo, Cordyceps
黑松露蝦餃

XO SCALLOP DUMPLINGS (3pcs)
8.20

Prawn, Scallop, Mushroom, Celery, Carrot
XO帶子蝦餃

SHANGHAI XIAO LONG BAO (3pcs)
8.10

Filled with Pork
上海小籠包

MALA PRAWN & CHIVES DUMPLINGS (3pcs)
7.20

Prawn, Chinese Chive, Mushroom, Yam Bean
麻辣韭菜鮮蝦餃

SPINACH PRAWN DUMPLINGS (3pcs)
7.30

Spinach, Goji Berry, Prawn
枸杞菠菜鮮蝦餃

SMALL PLATES 小食

7 SPICE CRISPY HOMEMADE BEANCURD
10.00

Spice Powder, Chopped Chilli, Spring Onions
脆皮豆腐

LAYERED PRAWN
13.60

with Salted Yolk Crème
鹹蛋黃千層蝦

SOFT SHELL CRAB
14.00

Salt & Pepper, Crunchy Almond
杏片軟殼蟹

BLACK TRUFFLE DUCK ROLLS
12.00

Black Truffle Paste & Shredded Roasted Duck
黑松露鴨卷

SEARED SCALLOP & FOIE GRAS
17.50

Toasted Brioche with Kumquat & Cranberry Jus
香煎鵝肝帶子配吐司

CRISPY BABY SQUID
14.00

Served with Lemon Aioli
酥炸魷魚仔

SOUPS 湯羹

DUCK SOUP & GOJI BERRIES 12.00

Double-boiled Minced Duck, Peach Gum, Chinese Yam, Pine Nuts, Spring Onion
雙嫩枸杞松仁鴨清湯

SUPREME SWEETCORN SOUP (V) 10.00

with Chicken +2.00
Blue Swimmer Crab +3.00
至尊粟米湯

YUNNAN MUSHROOM SOUP (V) 10.00

With Morel Mushroom, Velvet Mushroom, Cordyceps Flower, Shiitake Mushroom & Oyster Mushroom
雲南什錦菌菇湯

BUDDA JUMPS OVER THE WALL 38.00

Abalone, Sea Cucumber, Fish Maw, Dried Premium Scallops, Chinese Ham, Supreme Stock & Shiitake Mushroom
佛跳牆

HOUSE DUCKS 招牌烤鴨

WHOLE LEGEND ABALONE EIGHT TREASURE DUCK 138.00

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

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

傳奇鮑魚八寶鴨

WHOLE TRADITIONAL PEKING DUCK 108.00

Served with Pancakes & Spices Pickled Duck Broth & Lettuce Wrap

传承北京烤鴨

WHOLE PEKING DUCK WITH OSCIETRA CAVIAR 148.00

Served with Pumpkin Bun Slices

魚子醬北京烤鴨

MAIN COURSES 招牌主菜

BEANCURD PORK BELLY 18.50

Marinated with Fermented Beancurd
南乳脆皮燒肉

PLUM GLAZED BABY BACK RIBS 21.00

Marinated Iberico Pork Ribs, Plum Sauce, Baby Carrot
伊比利亞黑豬話梅小排

SNOW CHEESE ANGUS FILLET 28.00

Tender Beef Cubes Topped with Rich Cheese
雪花芝士安格斯牛

COCONUT CURRY CHICKEN POT 22.00

Coconut Milk, Corn-fed Chicken, Homemade Curry
南椰香咖喱雞煲

ABALONE AND CHICKEN CLAY POT 28.00

with Salted Fish
鮑魚角咸鱼滑鸡煲

PORK BELLY WITH ABALONE 32.00

Braised Iberico Pork Belly with Abalone in a Rich Brown Sauce
鮑魚紅燒肉

BLACK PEPPER ANGUS FILLET 28.00

Diced Beef, Chef's Pepper Sauce, Onion, Red and Green Peppers, Leek, Garlic
黑椒安格斯牛

SLOW COOKED CHICKEN WITH SATAY GLAZE 18.00

Toasted Coconut, Makhana, Pomegranate
炭烤椰汁雞

PISTACHIO-CRUSTED BEEF SHORT RIB 24.00

Slow-cooked Beef Short Rib, Mustard Glaze, Crushed Pistachio
開心果牛肋骨

BRAISED AUBERGINE & TOFU POT 18.00

Homemade Tofu, Aubergine, Greens
慢炖豆腐茄子煲

VEGETABLES & SIDES 時蔬配菜

STIR-FRIED HISPI CABBAGE 12.00
with Oyster Sauce, Dried Shrimp & Garlic

蝦米高麗菜

CHOI SUM 15.00

with Your Choice of
Plain, Garlic, Ginger or Premium Oyster Sauce

翠香菜心

WOK-FRIED PEA SHOOTS 16.00

with Garlic
清炒豌豆苗

SAUTÉ SEASONAL GREEN BEAN 12.00
with Hakka-style Olive Vegetable

客香橄欖四季豆

TENDERSTEM BROCCOLI 16.00

with Your Choice of
Plain, Garlic, Ginger or Premium Oyster Sauce

嫩莖青花菜

PAN-SEARED ASPARAGUS 12.00

with Sea Salt
香煎蘆筍

SEAFOOD DISHES 海鮮主菜

BUTTER EGG FLOSS PRAWN 19.00

Crispy Curry Leaves, Thai Chilli
金絲奶油蝦

LOBSTER MAPO TOFU 48.00

Spicy Mapo Tofu with Lobster
龍蝦麻婆豆腐

CHEESY BAKED LOBSTER 33.00

Cheese, Two Lobster Tail, Cress
起司焗龍蝦

SEAFOOD VERMICELLI IN CLAY POT 22.00

with Squid, Clams, Prawns, Scallops, & Glass Noodles in a Savoury Sauce
海鮮粉絲煲

LEAVE IT TO CHEF 交給主廚

SEASONAL PRICE
AVAILABLE BY PRE-ORDER ONLY (24-HOUR NOTICE)
TAILORED PREPARATION AVAILABLE

LIVE SCOTTISH LOBSTER

蘇格蘭龍蝦

LIVE IRISH ROCK OYSTERS

愛爾蘭岩螺

HAND-DIVED KING SCALLOPS

手採扇貝

LIVE RAZOR CLAMS

鮮活竹蛸

LIVE CANADIAN GEODUCK

加拿大象拔蚌

WILD TURBOT

野生多寶魚

RICE & NOODLE 飯麵

JASMINE RICE 4.00

茉莉白飯

EGG FRIED RICE 7.00

金香炒飯

BABY PUMPKIN FRIED RICE 15.00

Pumpkin, Sweetcorn, Chinese Yam
南瓜粒粒齋飯

XO SAUCE FRIED RICE 18.00

Wok-fried Jasmine Rice with XO Sauce, Egg, Prawns, Scallops & Fish Roe
xo醬魚子海鮮炒飯

GOLDEN ABALONE RICE 24.00

Egg Rice, Abalone Premium Sauce
鮑魚撈飯

3 GORGES IMPERIAL WOK CHARRED NOODLES 18.00

with Your Choice of
Chicken, Beef, Seafood or Vegetables
禦火鍋氣炒麵