

3 GORGES DELUXE TASTING MENU 288

8 Courses
Minimum 4 pax

SUPREME DIM SUM PLATTER

*Black Truffle Har Gao - Prawn, Seasonal Black Truffle, Winter Bamboo, Cordyceps
Mala Prawn & Chives Dumpling with Prawn - Prawn, Chinese Chives, Mushroom, Yam Bean
XO Scallops Dumpling - Prawn, Scallop, Mushroom, Celery, Carrot
Spinach Prawn Dumplings - Spinach, Goji Berry, Prawn*

BUDDHA JUMPS OVER THE WALL

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

PEKING DUCK WITH OSCIETRA CAVIAR

Served with Pumpkin Bun Slices

BRAISED SOUTH AFRICAN ABALONE WITH FISH MAW

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

PAN-SEARED A4 WAGYU

A4 Kagoshima Japanese Wagyu, Secret Sauce of the Day

XO CRUNCHY MIX

Chef's XO, Fresh Chestnut Slices, Sweet Beans

BLACK TRUFFLE KING CRAB NOODLES

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
Minimum 2 pax

SHANGHAI XIAO LONG BAO
Filling with Iberico Pork

LAYERED PRAWN ROLL
Salted Yolk Sauce

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

SLOW COOKED CHICKEN WITH SATAY GLAZE
Toasted Coconut, Makhana, Pomegranate

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

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

BLACK PEPPER ANGUS BEEF
Diced Beef, Chef's Pepper Sauce, Onion, Red and Green Peppers, Leek, Garlic

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

PORK BELLY WITH ABALONE
Braised Iberico Pork Belly with Abalone in a Rich Brown Sauce

DESSERT
Dessert of the Day

BLOSSOM MENU 79

10 Courses
Minimum 2 pax

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

7 SPICE CRISPY HOMEMADE BEANCURD
Spice Powder, Chopped Chilli, Spring Onion

YUNNAN MUSHROOM SOUP
With Morel Mushroom, Velvet Mushroom, Cordyceps Flower, Shiitake Mushroom & Oyster Mushroom

MONK ABALONE ROLL
Mock Abalone, Crystal Noodles, Peanuts

SWEET & SOUR MOCK CHICKEN
Vegan Chicken, Colour Pepper, Pineapple, Chef's Plum Sauce

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

YUXIANG AUBERGINE
Chinese Mushroom, Colour Pepper, Pickled Mustard, 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

SHANGHAI XIAO LONG BAO
Filling with Iberico Pork

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

DIM SUM TRIO
Black Truffle Har Gao - Prawn, Seasonal Black Truffle, Winter Bamboo, Cordyceps

Mala Prawn & Chives Dumpling with Prawn - Prawn, Chinese Chives, Mushroom, Yam Bean

XO Scallops Dumpling - Prawn, Scallop, Mushroom, Celery, Carrot

BLACK TRUFFLE DUCK ROLLS
Black Truffle Paste & Shredded Roasted Duck

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

PEKING DUCK WITH HOMEMADE PANCAKE
Pancakes, Baby Cucumbers & Sweet Hoisin Duck Sauce

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

DESSERT
Dessert of the Day

EIGHT TREASURE DUCK 139

8 Courses
Minimum 2 pax

DIM SUM TRIO
Black Truffle Har Gao - Prawn, Seasonal Black Truffle, Winter Bamboo, Cordyceps

Mala Prawn & Chives Dumpling with Prawn - Prawn, Chinese Chives, Mushroom, Yam Bean

XO Scallops Dumpling - Prawn, Scallop, Mushroom, Celery, Carrot

BLACK TRUFFLE DUCK ROLLS
Black Truffle Paste & Shredded Roasted Duck

SHANGHAI XIAO LONG BAO
Filling with Iberico Pork

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

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

MINCE DUCK LETTUCE WRAP
Chef's XO, Minced Duck with Lettuce

ABALONE EIGHT TREASURE DUCK
Only in 3 Gorges London
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.

DESSERT
Dessert of the Day