3 GORGES

ALL DAY SET MENU

SIGNATURE MENUS

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

*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
Goji Berries, Chinese Cabbage, Tofu, Diced Duck in Clear Broth

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

IBERICO PORK RIBS WITH SEASONAL PLUM
Marinated Ribs, Plum Sauce

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

SAUTÉ SEASONAL GREEN BEAN
with Hakka-style Olive Vegetable

CRISPY LEMONGRASS CHICKEN
House Sauce, Lemongrass, Roasted Chicken

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

JADE SPINACH & TOFU SOUP
Spinach, Tofu, Egg White

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

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.

3 GORGES

ALL DAY SET MENU

DUCK MENUS

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 DUCK & GOJI CLEAR SOUP
Goji Berries, Chinese Cabbage, Tofu, Diced Duck in Clear Broth

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 DUCK & GOJI CLEAR SOUP
Goji Berries, Chinese Cabbage, Tofu, Diced Duck in Clear Broth

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

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.