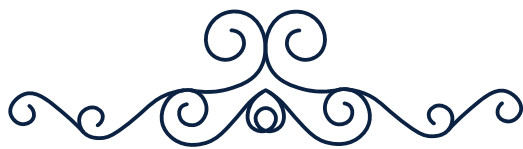


3 GORGES

- MENU -



APERITIF

Virgin Mojito (Alcohol-free) <i>Lime, Mint, Homemade Soda</i>	7
Ginger Fizz (Alcohol-free) <i>Green Apple, Lemon, Ginger Ale, Fresh Ginger</i>	7
Aperol Spritz <i>Prosecco Extra Dry, Aperol, Soda Water</i>	9
Vesper Martini <i>Gin, Vodka, Lillet Blanc</i>	9
Negroni <i>Gin, Campari, Sweet Vermouth</i>	10
French 75 <i>London Dry Gin, Lemon, Syrup, Champagne</i>	10
Pizzolato Valdobbiadene Prosecco Superiore Brut DOCG <i>(Veneto, Italy, 125ml)</i>	9
Joseph Perrier Cuvée Royale Brut <i>(Champagne, France, 125ml)</i>	10

Supreme Dim Sum Platter 26 Shellfish (8 pieces) Black Truffle Har Kau <i>Shrimp, Seasonal Black Truffle, Winter Bamboo, Cordyceps</i> Mala Chives Dumpling with Prawn <i>Shrimp, Chinese Chives, Mushroom, Yam Bean</i> XO Scallops Dumpling <i>XO paste, Scallop, Shrimp, Mushroom, Coriander, Celery</i> Spinach Dumpling with Prawn <i>Spinach, Goji Berries, Prawn</i>
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Black Truffle Duck Rolls 18 Shellfish <i>Italian Truffle Paste, Minced Duck</i>

Soft-shell Crab with Crunchy Almonds 18 Shellfish, Nuts <i>7 Spice Salt, Soft-shell Crab, Spicy Almonds</i>

STARTERS

7 Spice Crispy Homemade Beancurd 14 Spicy, Vegetarian <i>Spice Powder, Chopped Chilli, Spring Onions</i> Crispy Duck & Lotus Salad 16 Shellfish <i>Crispy Shredded Duck, Lotus Slices, Sakura Cress, Homemade Salad Sauce</i>
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Spicy Corn-Fed Chicken Roll 18 Spicy, Nuts <i>Handrolled Corn-fed Chicken, Crystal Noodles, Shredded Red Pepper, Peanuts</i>
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Charcoal Grilled Stuffed Padron Peppers 18 Shellfish, Spicy <i>Hand Stuffed with Iberico Minced Pork and Prawns</i>

Sichuan Deep Fried String Beans 14 Spicy, Vegetarian <i>Green Beans, Chinese Mushroom, Preserved Pickles</i> Three-Colour Shanghai Xiao Long Bao 18 Shellfish, Spicy (6 Pieces) <i>Filling with Iberico Pork, Crab Meat, Hot & Sour Chicken</i>

Crispy Seafood Cone 18 Shellfish, Nuts <i>Ebi Prawns, Scallop, Yam Bean, Pistachio, Seafood Sauce</i>

Kataifi Prawn Rolls 23 (Crispy Noodle) Shellfish, Spicy <i>Mala Sauce, Fenneropenaeus</i>
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HOUSE DUCKS

(24 Hours Order In Advance)

Abalone Eight Treasure Duck <i>*EXCLUSIVE DISH *</i> 138 Shellfish
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The Cantonese version features a Duck stuffed with Eight Premium ingredients, including Glutinous rice, Diced Chinese Mushrooms, Dried Shrimp, Lotus seeds, Chinese Sausage, Abalone Pieces, Yam Bean, Jinhua Ham, Minced Duck. The Treasures Duck became a famous banquet dish in Hong Kong in the 1930s.

Peking Duck Three Ways 108 Shellfish <i>Salt & Pepper / Lettuce Wrap / Duck Soup Served with handmade pancakes</i>
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with Oscietra Caviar 148 Shellfish, Fish <i>Salt & Pepper / Lettuce Wrap / Duck Soup Served with handmade pancakes</i>
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SOUP

West Lake Beef Soup 10 <i>Minced Angus Beef, Beancurd Pieces, Dried Mushroom, Braised Beef Stock</i> Hot & Sour Soup 12 Vegetarian <i>Shredded Winter Bamboo, Black Fungus, Preserved Szechuan Pickle, Egg</i> Supreme Sweetcorn Soup 12 <i>Vegetarian / Minced Chicken / Mixed Seafood-Prawn, Squid</i> Double Boiled Duck Soup with Goji Berries 13 <i>Roasted Duck Cube, Peach Gum, Yam Bean, Goji Berries</i> Seafood Soup with Supreme Stock 16 Shellfish <i>Squid Cube, Shredded Scallop, Shrimp, Supreme Stock</i> Buddha Jumps Over the Wall 38 Shellfish <i>Abalone, Sea Cucumber, Fish Maw, Dried Premium Scallops, Chinese Ham, Supreme Stock</i>
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Scottish Scallops 22 2 pieces (Fresh, Steam) <i>Choose one of the following flavours:</i> -Chef's XO Sauce with Glass Noodles -Black Bean Sauce with Glass Noodles -Garlic, Chilli, Steamed with Glass Noodles Scottish Razor Clams 28 2 pieces (Fresh, Steam) <i>Choose one of the following flavours:</i> -Chef's XO Sauce with Glass Noodles -Black Bean Sauce with Glass Noodles -Garlic, Chilli, Steamed with Glass Noodles Imperial Lobster Pot 68 Shellfish <i>Scottish Lobster, Supreme Stock, Crispy Rice, Seasonal Veggies (24 Hours Order In Advance)</i> Black Truffle King Crab Noodles 30 Shellfish <i>Seasonal Black Truffle, King Crab Claw, Hokkien Mee</i> Pan Fried Sea Bass 18 Fish <i>Sweet & Sour or Mala Spicy</i>

Fragrant Iberico Pork 26 Shellfish <i>Slow Cooked Iberico Pork Belly, Crispy Sachima (Dongpo Pork)</i> Sachima Black Pepper Angus Beef 30 Shellfish <i>Beef Cubes, Chef's Pepper Sauce, Green Beans, Crispy Rice</i> Wild Prawns In Premium Soy Sauce 32 Shellfish <i>Cantonese Style Stir-fried with Crispy Giant Prawns and Soya Sauce</i> Pan Seared A4 Wagyu 38 <i>Kagoshima Wagyu, Secret Sauce of the day (Wagyu : 60g-70g)</i> Choi Sum 16 Vegetarian <i>Plain, Garlic, Ginger Or Premium Oyster Sauce</i> Tenderstem Broccoli 16 Vegetarian <i>Plain, Garlic, Ginger Or Premium Oyster Sauce</i>
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Iberico Pork Ribs with Seasonal Plum 26 Fish <i>Marinated Ribs, Plum Sauce, Baby Carrot</i> Iced Sweet & Sour Iberico Pork 26 Fish <i>Marinated Iberico, Pineapple, Colour Pepper, Seasonal Plum Sauce</i> Cheesy Baked Lobster 28 Shellfish <i>Mozzarella Cheese, Fresh Lobster Tail, Cress</i> Sugar Snap Beans with Chef's XO sauce 16 <i>Premium Homemade XO sauce with Sweet Beans</i> Baby Pumpkin Fried Rice 12 Vegetarian <i>Pumpkin, Sweetcorn, Chinese Yam</i> Yang Zhou Fried Rice 15 Shellfish <i>Shrimp, BBQ Pork pieces, Minced Corn-fed Chicken, Garden Peas</i>

Coconut Curry Chicken Pot 26 <i>Coconut Milk, Corn-fed Chicken, Homemade Curry Paste, Shiitake Mushroom</i> Mousse Scallop with Taro Puree 30 Shellfish <i>King Scallops, Stuffed Fresh Taro, Coriander</i> Drunken Carabineros 23 Shellfish <i>Spanish Wild Prawns, Fermented Glutinous Rice</i> Slow Braised Aubergine and Tofu Pot 18 <i>Homemade Tofu, Aubergine, Greens, Minced Pork</i> Golden Abalone Rice 24 Shellfish <i>Abalone Pieces, Egg Rice, Abalone Premium Sauce</i>

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.