

# 3 GORGES

## LUNCH MENU

### JASMINE MENU 39

5 Courses

#### SUPREME DIM SUM PLATTER

**Shellfish, Spicy**

*Black Truffle Har Kau - Shrimp, Seasonal Black Truffle, Winter Bamboo, Cordyceps  
Mala Chives Dumpling with Prawn - Shrimp, Chinese Chives, Mushroom, Yam Bean  
XO Scallops Dumpling - XO paste, Scallop, Shrimp, Mushroom, Coriander, Celery  
Spinach Dumpling with Prawn - Spinach, Goji Berries, Prawn*

#### NOURISHING CHICKEN SOUP

*Velvet Antler Mushroom, Goji, Red Dates, Chicken Cube*

#### SACHIMA BLACK PEPPER ANGUS BEEF

**Shellfish**

*Beef Cube, Chef's Pepper Sauce, Green Bean, Crispy Rice*

#### SEASONAL VEGETABLES

*Fresh Seasonal Vegetables, Chef's Daily Selection*

#### HOKKIEN STYLE RICE

**Shellfish**

*Scallops, Shrimp, Squid, Asparagus with Gravy Sauce*

# 3 GORGES

## LUNCH MENU

### VEGETARIAN MENU 39

*5 Courses*

#### MONK'S VEGETARIAN DUMPLINGS

*Carrot, Mushroom, Winter Bamboo, Yam Bean, Yamakurage*

#### VEGAN HOT AND SOUR SOUP

**Spicy**

*Shredded Winter Bamboo, Black Fungus, Preserved Szechuan Pickle*

#### SWEET & SOUR MOCK CH'CKEN

*Vegan Ch'cken, Colour Pepper, Pineapple, Chef's Plum Sauce*

#### SEASONAL VEGETABLES

*Fresh Seasonal Vegetables, Chef's Daily Selection*

#### BABY PUMPKIN FRIED RICE

*Pumpkin, Sweetcorn, Chinese Yam*