



桌上百味纷陈，请尽情分享
PLEASE ENJOY SHARING OUR FAMILY-STYLE DISHES

CRUDO

- Sliced Kingfish, Crushed Olives and Dill
- Salmon Tartar with Horseradish and Herbs
Warm Garlic Crostini
- Spicy Tuna Tartar with Black Olives
Cucumber, Avocado and Mint
- Beef Carpaccio with White Mushrooms
Arugula and Parmesan
- Diver Scallop Carpaccio with Green Chili
Pistachios, Lime and Mint

APPETIZERS

- Italian Chicories Salad with Orange and Fennel
Aged Balsamic and Olive Oil
- Endive and Sugar Snap Pea Salad
Parmesan Dressing and Herbs
- Burrata Cheese with Lemon
Sea Salt and Basil
- House Made Ricotta with Strawberry
Olive Oil and Grilled Bread
- Jumbo Asparagus with Blue Cheese Dressing
Crumbled Pancetta and Herbs
- Warm Seafood Salad with Avocado
Lemon and Parsley
- Lightly Fried Calamari
Spicy Tomato Sauce with Black Olives and Capers
- Asparagus Risotto with Mushroom Vinaigrette
Parmesan, Lemon and Herbs
- Char Grilled Octopus, Caper Garlic Dressing
Warm Potato Salad with Green Olives and Fennel
- Antipasto Misto with Salumi
Caper Berries and Bocconcini

刺身

- 皇帝鱼刺身，意大利碎橄榄和莳萝 98
- 三文鱼塔塔配辣根和香草 118
温热大蒜吐司
- 辣金枪鱼塔塔配黑橄榄 128
黄瓜，牛油果和薄荷
- 生切牛肉薄片配白蘑菇 138
芝麻菜和巴马臣芝士
- 活扇贝刺身配绿辣椒 108
开心果，青柠和薄荷

前菜

- 意大利菊苣沙拉配橙子和茴香 78
陈年意大利黑醋和橄榄油
- 苦苣和甜豆沙拉 78
巴马臣芝士调味汁和香草
- 布拉塔芝士配柠檬 138
海盐和罗勒
- 自制乳清芝士配新鲜草莓酱 98
橄榄油和香烤面包
- 粗芦笋配蓝纹芝士酱汁 98
脆意式烟肉和香草
- 温热海鲜沙拉配牛油果 148
柠檬和荷兰芹
- 酥炸鱿鱼 108
辣番茄酱配黑橄榄和水瓜柳
- 意式芦笋烩饭配菌菇油醋 118
巴马臣芝士，柠檬和香草
- 炭烤章鱼，蒜味刺山柑酱汁 128
温土豆沙拉配绿橄榄和茴香
- 意大利什锦前菜拼盘配腌肉 118
水瓜柳和小马苏里拉芝士

WOOD OVEN PIZZA

Crushed Tomato, Garlic and Chili
Tomato, Basil and Fresh Mozzarella
Wild Mushrooms, Three Cheeses and Farm Egg
Spring Sweet Pea, Three Cheese, Mint and Chili
Spicy Salami, Broccolini and House Made Ricotta
Sausage, Short Rib, Prosciutto and Mortadella with Fresh Mozzarella
Prosciutto San Daniele, Four Cheeses and Arugula
Black Truffle, Three Cheeses and Farm Egg

HOUSE MADE PASTA

Spaghetti with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragù
Tagliatelle Carbonara with Crispy Pancetta Parmesan and Black Pepper
Squid Ink Fusilli with Clams, Squid, Shrimp Sea Urchin and White Wine Sauce
Linguine with Basil Pistachio Pesto Spring Vegetables and Pecorino
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs

RUSTIC SPECIALTIES

Wood Oven Roasted Canadian Lobster Oregano, Chili and Lemon (300/600g)
Wood Oven Roasted Whole Icelandic Halibut Tomato, Chili, Herbs, Lemon and White Wine (700g)
Crispy Beef Short Rib, Polenta Fries Smoked Chili Chianti Glaze (350g)
Grilled Black Angus Ribeye, Salsa Verde Sautéed Spinach with Herbs (1000g)

木炭烤披萨

番茄, 大蒜和辣椒	88
番茄, 罗勒和新鲜马苏里拉芝士	98
什锦蘑菇, 三种芝士和有机鸡蛋	158
春季新鲜甜豆仁, 三种芝士, 薄荷和辣椒	138
意式辣味香肠, 西兰花和自制乳清芝士	138
自制香肠, 牛肋排, 意式火腿和熏肉肠 配新鲜马苏里拉芝士	168
意大利风干火腿, 四种芝士和芝麻菜	188
黑松露, 三种芝士和有机鸡蛋	218

手工意大利面

细长面配新鲜马苏里拉芝士 巴马臣芝士, 番茄酱和罗勒	88/118
直通心粉配肉丸 烟熏辣椒番茄肉酱	118/148
宽条面配有有机蛋黄, 意式烟肉 巴马臣芝士和黑胡椒	148
墨鱼汁螺旋面配蛤蜊, 鱿鱼, 虾 海胆和白酒汁	138/188
小宽面配罗勒开心果酱 春季蔬菜和羊奶干酪	108/138
龙虾和虾仁饺子 橄榄油, 柠檬和香草	138/198

乡土风味

木炭烤加拿大龙虾 牛至叶, 辣椒和柠檬 (300克/600克)	298/498
木炭烤整条冰岛比目鱼 蕃茄, 辣椒, 香草, 柠檬和白酒 (700克)	298
酥脆牛肋排, 炸玉米条 烟熏辣椒红酒酱 (350克)	368
炙烤安格斯肉眼牛排, 风味香草酱 炒菠菜配香草 (1000克)	968

MAINS

Porcini Crusted Salmon Warm Leek Vinaigrette and Herbs
Roasted Snapper Grilled Spring Onion and Glazed Peas
Seared Scallops, Lemon Cauliflower Sauce Fried Onions, Garlic and Capers
Veal Milanese with Parmesan Tomato, Arugula Salad and Red Wine Vinaigrette
Prosciutto Wrapped Pork Chop Glazed Mushrooms with White Wine and Sage
Crispy Skin Chicken, Braised Potatoes with Lemon Golden Onion, Green Chili and Herbs
Panko Crusted Eggplant Parmesan Tomato Fondue, Mozzarella, Pepperoncini and Basil

SIDES

Crunchy Potatoes with Garlic and Herbs Cherry Pepper Aioli
Olive Oil Whipped Potatoes with Parmesan
Sautéed Kale with Garlic, Chili and Olive Oil
Spicy Crackling Cheesy Polenta
Char Grilled Broccolini, Olive Oil and Chili
Glazed Mushrooms with Garlic, Wine and Sage

主菜

	RMB
牛肝菌裹三文鱼 京葱油醋汁和香草	188
炙烤鲷鱼 肉葱和什锦春季豆子	168
煎扇贝, 柠檬花椰菜汁 炸洋葱, 大蒜和水瓜柳	268
米兰式脆炸小牛肉配巴马臣芝士 番茄, 芝麻菜沙拉和红酒油醋汁	238
帕尔玛火腿裹猪排 什锦菌菇配白葡萄酒和鼠尾草	228
脆皮鸡, 炖土豆配柠檬 洋葱圈, 绿辣椒和香草	168
脆皮巴马臣芝士茄子 番茄酱和马苏里拉芝士, 樱桃辣椒和罗勒	138

配菜

脆土豆配大蒜和香草, 樱桃辣椒蒜泥蛋黄酱	52
橄榄油土豆泥配巴马臣芝士	52
炒羽衣甘蓝配大蒜, 辣椒和橄榄油	52
香辣芝士脆玉米块	52
炙烤迷你西兰花, 橄榄油和辣椒	62
什锦菌菇配大蒜, 葡萄酒和鼠尾草	62

CHEF DE CUISINE KELVIN CHAI 餐厅主厨 柴懿辰

MERCATO 的料理运用了意大利最上乘的食材和本地最新鲜的原材料。想了解更多与我们合作的农夫以及供应商的信息, 请登陆我们的官网: www.threeonthebund.com

Our cuisine is prepared using the finest Italian products and freshest local ingredients. To learn more about our passionate farmers and suppliers, please visit our website at: www.threeonthebund.com