



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

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

RMB

APPETIZERS

Italian Chopped Salad, Salami, Mortadella
Provolone, Oregano Vinaigrette and Peppercini
Endive and Sugar Snap Pea Salad
Parmesan Dressing and Herbs
Burrata Cheese with Market Tomatoes and Basil
House Made Ricotta with Strawberry
Olive Oil and Grilled Bread
Wood Oven Roasted Asparagus
Fontina and Prosciutto
Warm Seafood Salad with Avocado
Lemon and Parsley
Lightly Fried Calamari and Summer Squash
Lemon Aioli
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

前菜

意大利沙拉配萨拉米肠，摩泰台拉肉肠 98
菠萝伏洛干酪，牛至油醋汁和樱桃辣椒
苦苣和甜豆沙拉 78
巴马臣芝士调味汁和香草
布拉塔芝士配有机番茄和罗勒 138
自制乳清芝士配新鲜草莓酱 98
橄榄油和香烤面包
木炭烤芦笋 98
芳汀那芝士和意大利风干火腿
温热海鲜沙拉配牛油果 148
柠檬和荷兰芹
酥炸鱿鱼和夏季西葫芦 108
柠檬蛋黄酱
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
Summer 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
Pepperoni, Provolone, Fresh Mozzarella
With Onion and Peperoncini

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
Linguine Chili-Aglio e Olio with Shrimp and Sea Urchin
Capellini with Basil Pistachio Pesto
Summer Vegetables and Pecorino
Lobster and Shrimp Ravioli
Olive Oil, Lemon and Herbs

RUSTIC SPECIALTIES

Wood Oven Roasted Canadian Lobster
Kombu Butter, Chili Sauce and Lime (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 Market Green (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
夏季新鲜甜豆仁, 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
意式辣肠, 菠萝伏洛干酪, 马苏里拉芝士
配洋葱和樱桃辣椒 158

手工意大利面

细长面配新鲜马苏里拉芝士 88/118
巴马臣芝士, 番茄酱和罗勒
直通心粉配肉丸 118/148
烟熏辣椒番茄肉酱
宽条面配有有机蛋黄, 意式烟肉 148
巴马臣芝士和黑胡椒
香辣蒜油小宽面配虾和海胆 188
天使细面配罗勒开心果酱 138
夏季蔬菜和羊奶干酪
龙虾和虾仁饺子 138/198
橄榄油, 柠檬和香草

乡土风味

木炭烤加拿大龙虾 298/498
昆布黄油, 辣椒酱和青柠 (300/600 克)
木炭烤整条冰岛比目鱼 298
蕃茄, 辣椒, 香草, 柠檬和白酒 (700 克)
酥脆牛肋排, 炸玉米条 368
烟熏辣椒红酒酱 (350 克)
炙烤安格斯肉眼牛排, 风味香草酱 968
炒时蔬 (1000 克)

MAINS

Porcini Crusted Salmon Warm Leek Vinaigrette and Herbs
Roasted Snapper with Corn Broccolini, Cherry Tomato and Pickled Chili
Seared Scallops with Crushed Carrots Chickpeas and Summer Peas
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 Market Greens with Garlic and Aged Balsamic
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
炙烤鲷鱼配玉米 迷你西兰花, 樱桃番茄和腌渍辣椒	168
煎扇贝配炖胡萝卜酱 鹰嘴豆和夏季豆子	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
炒时蔬配大蒜, 陈年意大利黑醋	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