



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
Market Apple and Pear, Shaved Pecorino
Arugula, Spiced Walnuts and Basil
Burrata Cheese with Lemon
Sea Salt and Basil
House Made Ricotta with Cranberry Compote
Olive Oil and Grilled Bread
Wood Oven Roasted Asparagus
Fontina and Prosciutto
Warm Seafood Salad with Avocado
Lemon and Parsley
Lightly Fried Calamari
Spicy Tomato Sauce with Black Olives and Capers
Parmesan Lemon Risotto
Roasted Mushrooms Black Pepper
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
时令苹果和梨沙拉，羊奶干酪 98
芝麻菜，辛香核桃仁和罗勒
布拉塔芝士配柠檬 138
海盐和罗勒
自制乳清芝士配蔓越莓酱 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 108
辣番茄酱配黑橄榄和水瓜柳
巴马臣芝士柠檬烩饭 118
烤什锦蘑菇和黑胡椒
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

All prices are in RMB and subject to 10% service charge

此价格以人民币结算，并另加收一成服务费

WOOD OVEN PIZZA

Crushed Tomato, Garlic and Chili
Tomato, Basil and Fresh Mozzarella
Wild Mushrooms, Three Cheeses and Farm Egg
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

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
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

RMB

HOUSE MADE PASTA

Spaghetti with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragu
Tagliatelle Carbonara with Crispy Pancetta Parmesan and Black Pepper
Linguine Chili-Aglio e Olio with Shrimp and Sea Urchin
Casarecce with Basil Pistachio Pesto Brussels Sprouts and Shitake Mushroom
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs

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
宽条面配有机蛋黄, 意式烟肉 巴马臣芝士和黑胡椒	148
香辣蒜油小宽面配虾和海胆	188
条形卷面配罗勒开心果酱 抱子甘蓝和香菇	138
龙虾和虾仁饺子 橄榄油, 柠檬和香草	138/198

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 Sauteed Market Green (1000g)

乡土风味

木炭烤加拿大龙虾 昆布黄油, 辣椒酱和青柠 (300/600 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 炒时蔬 (1000 克)	968

MAINS

Porcini Crusted Salmon Warm Leek Vinaigrette and Herbs
Roasted Snapper with Stewed Pepper Crunchy Potatoes and Herbs
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 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
炙烤鲷鱼配炖甜椒 脆土豆和香草	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