



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
Raw Shaved Salmon with Horseradish
Celery Root and Lemon
Spicy Tuna Tartar with Black Olives
Cucumber, Avocado and Mint
Beef Tartare with Mustard Caper Dressing
Parmesan, Arugula and Basil
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
生切三文鱼配辣根 118
块芹根和柠檬
辣金枪鱼塔塔配黑橄榄 128
黄瓜，牛油果和薄荷
牛肉塔塔配芥末刺山柑调味汁 138
巴马臣芝士，芝麻菜和罗勒
活扇贝刺身配绿辣椒 108
开心果，青柠和薄荷

RMB

APPETIZERS

Italian Chicories Salad with Cherry Tomato, Cucumber
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
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 Risotto with Crispy Artichokes
Lemon and Black Pepper
Char Grilled Octopus, Caper Garlic Dressing
Warm Potato Salad with Green Olives and Fennel
Antipasto Misto with Salumi
Caper Berries and Bocconcini

前菜

意大利菊苣沙拉配樱桃番茄，黄瓜 78
陈年意大利黑醋和橄榄油
苦苣和甜豆沙拉 88
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
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
巴马臣芝士烩饭配脆洋蓍 128
柠檬和黑胡椒
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, Broccoli 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 Pepperoncini

木炭烤披萨

RMB

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

HOUSE MADE PASTA

Spaghetti with Fresh Mozzarella, Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs
Smoked Chili Tomato Ragu
Tagliatelle with Tomato, Smoked Pancetta, Jalapeno and Parmesan
Linguine Chili-Aglio e Olio with Tiger Prawns
Capellini with Asparagus Pesto, Shiitake Mushroom and Parmesan
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
宽条面配番茄, 烟熏培根、墨西哥辣椒和巴马臣芝士 148
香辣蒜油小宽面配老虎虾 198
幼细面配芦笋酱、香菇和巴马臣芝士 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
Sautéed Market Green (800g)

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克/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(800克)

MAINS

Porcini Crusted Salmon
Warm Leek Vinaigrette and Herbs

Grilled Snapper, Glazed Fennel and Cerignola Olives

Seared Scallops with Carrot "Minestrone"
Chickpeas and Peas

Veal Milanese with Parmesan
Tomato, Arugula Salad and Red Wine Vinaigrette

Prosciutto Wrapped Berkshire 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

Olive Oil Whipped Potatoes with Parmesan

Sautéed Market Greens with Garlic and Aged Balsamic

Spicy Crackling Cheesy Polenta

Char Grilled Asparagus, Olive Oil and Chili

Glazed Mushrooms with Garlic, Wine and Sage

主菜

牛肝菌裹三文鱼
京葱油醋汁和香草 188

炙烤鲷鱼, 炖茴香和意大利橄榄 168

煎扇贝配胡萝卜浓汤
鹰嘴豆和豌豆 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

帕尔玛火腿裹黑豚猪排
什锦菌菇配白葡萄酒和鼠尾草 288

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

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

炙烤芦笋, 橄榄油和辣椒 62

什锦菌菇配大蒜, 葡萄酒和鼠尾草 62

EXECUTIVE CHEF KELVIN CHAI 行政总厨 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