



MERCATO

BY JEAN-GEORGES

桌上百味纷陈，请尽情享受

PLEASE ENJOY SHARING OUR FAMILY-STYLE DISHES

## CRUDO

Sliced Kingfish, Crushed Olives and Dill  
Salmon Carpaccio with Shaved Radishes  
Nasturtium Vinaigrette  
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  
三文鱼薄片配胡萝卜  
旱金莲油醋汁 118  
辣金枪鱼塔塔配黑橄榄  
黄瓜，牛油果和薄荷 128  
牛肉塔塔配芥末刺山柑调味汁  
巴马臣芝士，芝麻菜和罗勒 138  
活扇贝刺身配绿辣椒  
开心果，青柠和薄荷 108

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 Spring Peas  
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  
陈年意大利黑醋和橄榄油 78  
苦苣和甜豆沙拉  
巴马臣芝士调味汁和香草 88  
布拉塔芝士配柠檬  
海盐和罗勒 138  
自制乳清芝士配新鲜草莓酱  
橄榄油和香烤面包 98  
木炭烤芦笋  
芳汀那芝士和意大利风干火腿 98  
温热海鲜沙拉配牛油果  
柠檬和荷兰芹 148  
酥炸鱿鱼  
辣番茄酱配黑橄榄和水瓜柳 108  
巴马臣芝士烩饭配春季豆子  
柠檬和黑胡椒 128  
炭烤章鱼，蒜味刺山柑酱汁  
温土豆沙拉配绿橄榄和茴香 128  
意大利什锦前菜拼盘配腌肉  
水瓜柳和小马苏里拉芝士 118

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 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 138/198  
橄榄油, 柠檬和香草

## 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](http://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](http://www.threeonthebund.com)