

MERCATO

BY JEAN GEORGES

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 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 128
辣金枪鱼塔塔配黑橄榄
黄瓜，牛油果和薄荷 138
牛肉塔塔配芥末刺山柑调味汁
巴马臣芝士，芝麻菜和罗勒 148
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 88
苦苣和甜豆沙拉
巴马臣芝士调味汁和香草 98
布拉塔芝士配柠檬
海盐和罗勒 148
自制乳清芝士配新鲜草莓酱
橄榄油和香烤面包 108
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 158
酥炸鱿鱼
辣番茄酱配黑橄榄和水瓜柳 118
巴马臣芝士烩饭配春季豆子
柠檬和黑胡椒 138
炭烤章鱼，蒜味刺山柑酱汁
温土豆沙拉配绿橄榄和茴香 138
意大利什锦前菜拼盘配腌肉
水瓜柳和小马苏里拉芝士 128

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
Peperoni, Provolone, Fresh Mozzarella With Onion and Peperoncini

木炭烤披萨

	RMB
番茄, 大蒜和辣椒	98
番茄, 罗勒和新鲜马苏里拉芝士	108
什锦蘑菇, 三种芝士和有机鸡蛋	168
意式辣味香肠, 西兰花和自制乳清芝士	148
自制香肠, 牛肋排, 意式火腿和熏肉肠配新鲜马苏里拉芝士	178
意大利风干火腿, 四种芝士和芝麻菜	198
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 Ragù
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	98/128
直通心粉配肉丸 烟熏辣椒番茄肉酱	128/158
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	208
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	148/208

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 昆布黄油, 辣椒酱和青柠(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)	388
炙烤安格斯肉眼牛排, 风味香草酱 炒时蔬 (800 克)	968

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 198

炙烤鲷鱼, 炖茴香和意大利橄榄 178

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 248

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 178

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 148

配菜

橄榄油土豆泥配巴马臣芝士 58

炒时蔬配大蒜, 陈年意大利黑醋 58

香辣芝士脆玉米块 58

炙烤芦笋, 橄榄油和辣椒 68

什锦菌菇配大蒜, 葡萄酒和鼠尾草 68

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