

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 Tartare 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
三文鱼薄片配萝卜片 128
旱金莲油醋汁
辣金枪鱼塔塔配黑橄榄 138
黄瓜，牛油果和薄荷
生切牛肉薄片配白蘑菇 148
芝麻菜和巴马臣芝士
活扇贝刺身配绿辣椒 118
开心果，青柠和薄荷

RMB

APPETIZERS

Italian Chicories Salad with Fresh Fig
Aged Balsamic and Olive Oil
Endive and Sugar Snap Pea Salad
Parmesan Dressing and Herbs
Burrata Cheese with Market Tomatoes and Basil
House Made Ricotta with Fig
Olive Oil and Grilled Bread
Joselito Gran Reserva Iberico Ham (30g/60g)
(Aged 5y)
Wood Oven Roasted Asparagus
Fontina and Prosciutto
Warm Seafood Salad with Avocado
Lemon and Parsley
Crispy Salt and Pepper Calamari
Lemon Basil Dip
Parmesan Risotto with Summer 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

意大利菊苣沙拉配新鲜无花果 88
陈年意大利黑醋和橄榄油
苦苣和甜豆沙拉 98
巴马臣芝士调味汁和香草
布拉塔芝士配精选有机番茄和罗勒 158
自制乳清芝士配新鲜无花果酱 108
橄榄油和香烤面包
小何赛特选珍藏火腿 (30克/60克) 228/448
(5年陈)
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 158
柠檬和荷兰芹
脆炸椒盐鱿鱼 128
柠檬罗勒蘸酱
巴马臣芝士烩饭配夏季豆子 138
柠檬和黑胡椒
炭烤章鱼，蒜味刺山柑酱汁 138
温土豆沙拉配绿橄榄和茴香
意大利什锦前菜拼盘配腌肉 138
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

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| Crushed Tomato, Garlic and Chili |
| Tomato, Basil and Fresh Mozzarella |
| Wild Mushrooms, Three Cheese and Farm Egg |
| Spicy Salami, Broccoli and House Made Ricotta |
| Sausage, Short Rib, Prosciutto and Mortadella Fresh Mozzarella |
| Prosciutto San Daniele, Four Cheese and Arugula |
| Black Truffle, Three Cheese and Farm Egg |
| Pepperoni, Provolone, Fresh Mozzarella Onion and Pepperoncini |

木炭烤披萨

RMB

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| 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 新鲜马苏里拉芝士 | 178 |
| 意大利圣丹尼火腿, 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 洋葱和樱桃辣椒 | 158 |

HOUSE MADE PASTA

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| Spaghetti with Fresh Mozzarella Parmesan, Tomato Sauce and Basil |
| Rigatoni and Meatballs Smoked Chili Tomato Ragù |
| Tagliatelle with Porcini Mushroom Pancetta, Golden Garlic, Jalapeno and Parmesan |
| Linguine Chili-Aglio e Olio with Tiger Prawns |
| Charred Sweet Corn Ravioli Cherry Tomato Salad and Basil Fondue |
| Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs |

手工意大利面

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|--------------------------------|---------|
| 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 |
| 宽条面配牛肝菌 意式培根, 大蒜, 绿辣椒和巴马臣芝士 | 168 |
| 香辣蒜油小宽面配老虎虾 | 208 |
| 炙烧甜玉米馅饺子 樱桃番茄沙拉和罗勒黄油酱 | 148 |
| 龙虾和虾仁饺子 橄榄油, 柠檬和香草 | 148/208 |

RUSTIC SPECIALTIES

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| 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 Greens (800g) |

乡土风味

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| 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) | 998 |

MAINS

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| Porcini Crusted Salmon Warm Leek Vinaigrette and Herbs |
| Pan Roasted Red Snapper, Maitake Mushroom Lemon Garlic Puree and Basil Broth |
| Seared Scallops, Spicy Clam and Tomato Broth Pancetta, Potatoes and Parsley |
| 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

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| Olive Oil Whipped Potatoes with Parmesan |
| Sautéed Assorted Kales with Garlic and Aged Balsamic |
| Spicy Crackling Cheesy Polenta |
| Char Grilled Broccolini, Olive Oil and Chili |
| Glazed Mushrooms with Garlic, Wine and Sage |
| Roasted Summer Squash with Parmesan Chili Butter and Basil |

主菜

| | RMB |
|-----------------------------------|-----|
| 牛肝菌裹三文鱼 京葱油醋汁和香草 | 198 |
| 煎红鲷鱼, 舞茸菇 柠檬蒜泥和罗勒浓汁 | 178 |
| 煎扇贝, 辣味蛤蜊和番茄浓汤 意式培根, 土豆和意大利芹 | 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

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|-----------------------|----|
| 橄榄油土豆泥配巴马臣芝士 | 58 |
| 炒羽衣甘蓝配大蒜和陈年意大利黑醋 | 58 |
| 香辣芝士脆玉米块 | 58 |
| 炙烤迷你西兰花, 橄榄油和辣椒 | 68 |
| 什锦菌菇配大蒜, 葡萄酒和鼠尾草 | 68 |
| 烤夏季瓜配巴马臣芝士 辣椒黄油和罗勒 | 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