

# 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 Tartar with Horseradish and Herbs  
Warm Garlic Crostini
- Tuna Tartar Lettuce Cups with Capers Dressing  
Avocado and Crunchy Potatoes
- 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 Pear and Apple Salad with Pecorino  
Spiced Walnuts and Basil
- Burrata Cheese with Fresh Lemon Jam  
Sea Salt and Basil
- House Made Ricotta with Cranberry Compote  
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
- Lightly Fried Calamari and Zucchini  
Cherry Pepper and Spicy Tomato Sauce
- Parmesan Lemon Risotto  
Roasted Mushrooms 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

## 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 128  
温热大蒜吐司
- 金枪鱼塔塔生菜杯配水瓜榴酱 138  
牛油果和脆土豆
- 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

## 前菜

- 意大利菊苣沙拉配橙子和茴香 88  
陈年意大利黑醋和橄榄油
- 时令梨和苹果沙拉配佩科里诺羊奶芝士 98  
五香核桃和罗勒
- 布拉塔芝士配新鲜柠檬酱 158  
海盐和罗勒
- 自制乳清芝士配蔓越莓酱 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
- 酥炸鱿鱼和节瓜 138  
樱桃辣椒和辣番茄酱
- 巴马臣芝士柠檬烩饭 138  
烤什锦蘑菇和黑胡椒
- 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

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

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

RMB

## HOUSE MADE PASTA

Casarecce with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragù
Conchiglie with Basil Pistachio Pesto Brussels Sprouts and Shitake Mushroom
Linguine Chili-Aglio e Olio with Tiger Prawns
Tagliatelle with Fall Mushroom Parmesan and Herbs
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs

## 手工意大利面

条形折叠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
贝壳面配罗勒开心果酱 孢子甘蓝和香菇	158
香辣蒜油小宽面配老虎虾	208
菠菜和乳清芝士饺子 罗勒黄油和巴马臣芝士	148
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 Greens (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, Spicy Clam and Tomato Broth  
Pancetta, Potatoes and Parsley

Veal Milanese with Parmesan  
Sauteed Romaine Lettuce, Pecan and Lemon

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 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

Brussels Sprouts, Herbs, Pecan and Aged Balsamic

## 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, 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  
炒罗马生菜, 山核桃和柠檬 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

孢子甘蓝, 香草, 山核桃和陈年意大利黑醋 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](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)