

MERCATO

BY JEAN GEORGES

桌上百味纷陈，请尽情分享

PLEASE ENJOY SHARING ALL OF 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 Carpaccio with White Mushrooms
Arugula and Parmesan
Diver Scallop Carpaccio with Green Chili
Pistachios, Lime and Mint

APPETIZERS

Italian Chicories Salad with Tomato and Cucumber
Aged Balsamic and Olive Oil
Endive and Sugar Snap Pea Salad
Parmesan Dressing and Herbs
Summer Salad with Spicy Lime Vinaigrette
Burrata Cheese with Market Tomatoes
Sea Salt and Basil
House Made Ricotta with Strawberry Compote
Olive Oil and Grilled Bread
Joselito 5Year Gran Reserva Iberico Ham (30g/60g)
Wood Oven Roasted Asparagus
Fontina and Prosciutto
Warm Seafood Salad with Avocado
Lemon and Parsley
Lightly Fried Calamari with Pea Shoots
Lemon Basil Dip
Asparagus Risotto with Crispy Mushroom
Parmesan Cheese, Lemon and Herbs
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
三文鱼刺身配萝卜薄片
早金莲油醋汁 128
辣金枪鱼塔塔配黑橄榄
黄瓜，牛油果和薄荷 138
生切牛肉薄片配白蘑菇
芝麻菜和巴马臣芝士 148
活扇贝刺身配绿辣椒
开心果，青柠和薄荷 118

前菜

意大利菊苣沙拉配番茄和黄瓜 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
夏季沙拉配辣味青柠油醋汁 118
布拉塔芝士配精选有机番茄
海盐和罗勒 158
自制乳清芝士配新鲜草莓酱
橄榄油和香烤面包 108
小何赛 5 年特级珍藏火腿 (30 克/60 克) 228/448
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
酥炸鱿鱼配豌豆苗 138
柠檬罗勒蘸酱
意式芦笋烩饭配脆菌菇 138
巴马臣芝士，柠檬和香草
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

RMB

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

HOUSE MADE PASTA

Casarecce with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragù
Spaghetti with Fresh Crab, Summer Squash White Wine, Chili Crumbs and Herbs
Linguine Chili-Aglio e Olio with Tiger Prawns
Cheese Ravioli with Cloud Ear Mushrooms Sweet Peas and Basil
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs

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)

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 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

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
圆长面配新鲜蟹肉, 夏季节瓜 白葡萄酒, 辣椒和香草	218
香辣蒜油小宽面配老虎虾	208
芝士饺子配绣球菇 甜豆和罗勒	158
龙虾和虾仁饺子 橄榄油, 柠檬和香草	148/208

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
Crispy Cod, Soft Boiled Egg "Gribiche" Summer Corn and Sweet Peas
Seared Sea Scallops with Basil Crushed Tomatoes and Olive Oil
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, Salsa Verde Fingerling Potato, Broccolini and Lime
Panko Crusted Eggplant Parmesan Tomato Fondue, Mozzarella, Pepperoncini and Basil

SIDES

Char Grilled Asparagus, Olive Oil and Chili
Glazed Mushrooms with Garlic, Wine and Sage
Sautéed Market Greens with Aged Balsamic Vinegar
Spicy Crackling Cheesy Polenta
Olive Oil Whipped Potatoes with Parmesan Cheese
Roasted Summer Squash with Parmesan Cheese Chili Butter and Basil

主菜

	RMB
牛肝菌裹三文鱼 京葱油醋汁和香草	198
炸脆皮鳕鱼, 慢煮鸡蛋风味酱 夏季玉米和豌豆仁	268
煎活扇贝配罗勒 碎番茄和橄榄油	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, 风味香草酱 小土豆, 迷你西兰花和青柠	188
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

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
炒时蔬配陈年意大利黑醋	58
香辣芝士脆玉米块	58
橄榄油土豆泥配巴马臣芝士	58
烤夏季节瓜配巴马臣芝士 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