

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
Diver Scallop Carpaccio with Green Chili
Pistachios, Lime and Mint
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 Cheese

刺身

皇帝鱼刺身，意大利碎橄榄和莳萝
活扇贝刺身配绿辣椒
开心果，青柠和薄荷
三文鱼薄片配萝卜片
旱金莲油醋汁
辣金枪鱼塔塔配黑橄榄
黄瓜，牛油果和薄荷
生切牛肉薄片配白蘑菇
芝麻菜和巴马臣芝士

RMB

98

118

128

138

148

APPETIZERS

Italian Chicories Salad with Orange and Fennel
Aged Balsamic Vinegar and Olive Oil
Kale Salad with Spring Peas
Soft boiled Egg and Green Chili-Mint Dressing
House Made Ricotta with Strawberry
Olive Oil and Grilled Bread
5J Iberico Bellota Ham (30g/60g)
Wood Oven Roasted Asparagus
Fontina and Prosciutto
Warm Seafood Salad with Avocado
Lemon and Parsley
Asparagus Risotto with Mushroom Vinaigrette
Parmesan, 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

前菜

意大利菊苣沙拉配橙子和茴香
陈年意大利黑醋和橄榄油
羽衣甘蓝沙拉配春季豆子
糖心蛋和绿辣椒蘸酱
自制乳清芝士配草莓酱
橄榄油和香烤面包
5J 纯正伊比利亚去骨火腿 (30 克/60 克)
木炭烤芦笋
芳汀那芝士和意大利风干火腿
温热海鲜沙拉配牛油果
柠檬和荷兰芹
意式芦笋烩饭配菌菇油醋
巴马臣芝士，柠檬和香草
炭烤章鱼，蒜味刺山柑酱汁
温土豆沙拉配绿橄榄和茴香
意大利什锦前菜拼盘配腌肉
水瓜柳和小马苏里拉芝士

88

108

108

228/448

98

158

138

138

138

WOOD OVEN PIZZA

Crushed Tomato, Garlic and Chili
Tomato, Basil and Fresh Mozzarella
Wild Mushrooms, Three Cheese and Farm Egg
Spicy Salami, Broccolini 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

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

Spaghetti with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragu
Capellini with Asparagus Pesto Shitake Mushroom and Parmesan
Pappardelle with Spicy Bolognese and Herbs
Linguine Chili-Aglio e Olio with Tiger Prawns
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs

手工意大利面

圆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
幼细面配芦笋酱 香菇和巴马臣芝士	158
宽扁面配辣味牛肉酱和香草	168
香辣蒜油小宽面配老虎虾	208
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 Sauteed 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

Pan Roasted Cod with Spring Onions
Carrots and Peas

Searred Scallops, Spicy Clam and Tomato Broth
Pancetta, Potatoes and Parsley

Veal Milanese with Parmesan Chesse
Tomato, Arugula Salad and Red Wine Vinaigrette

Prosciutto Wrapped 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

主菜

牛肝菌裹三文鱼
京葱油醋汁和香草 198

烤鳕鱼配炖洋葱,
胡萝卜和春季豆子 268

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 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

RMB

SIDES

Olive Oil Whipped Potatoes with Parmesan

Spicy Crackling Cheesy Polenta

Sautéed Spinach with Chili Crumbs and Aged Balsamic

Char Grilled Jumbo Asparagus, Olive Oil and Lemon

Glazed Mushrooms with Garlic, Wine and Sage

配菜

橄榄油土豆泥配巴马臣芝士 58

香辣芝士脆玉米块 58

炒菠菜配面包糠和陈年意大利黑醋 68

炙烤芦笋, 橄榄油和柠檬 68

什锦菌菇配大蒜, 葡萄酒和鼠尾草 68

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