

MERCATO

BY JEAN GEORGES

桌上百味纷陈，请尽情享受

PLEASE ENJOY SHARING ALL OF OUR FAMILY-STYLE DISHES

CRUDO

Sliced Kingfish, Crushed Olives and Dill
Salmon Carpaccio with Shaved Radishes
Nasturtium Vinaigrette

Tuna Tartar Lettuce Cups with Caper 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 Tomato and Cucumber
Aged Balsamic and Olive Oil

Endive and Sugar Snap Pea Salad
Parmesan Dressing and Herbs

Burrata Cheese with Fresh Lemon Jam
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 and Zucchini
Cherry Peppers and Spicy Tomato Sauce

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

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 128
旱金莲油醋汁

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

意大利菊苣沙拉配番茄和黄瓜 88
陈年意大利黑醋和橄榄油

苦苣和甜豆沙拉 88
巴马臣芝士调味汁和香草

布拉塔芝士配新鲜柠檬酱 158
海盐和罗勒

自制乳清芝士配新鲜草莓酱 108
橄榄油和香烤面包

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

酥炸鱿鱼和节瓜 138
樱桃辣椒和辣番茄酱

意式芦笋烩饭配菌菇油醋 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

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 Peppercini

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

Casarecce with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragù
Capellini with Asparagus Pesto Shiitake Mushroom and Parmesan
Linguine Chili-Aglio e Olio with Tiger Prawns
Conchiglie with Asparagus, Favas and Snow Peas Morel Mushrooms and Green Chili
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
幼细面配芦笋酱 香菇和巴马臣芝士	138
香辣蒜油小宽面配老虎虾	208
贝壳面配芦笋, 蚕豆和荷兰豆 羊肚菌和绿辣椒	158
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

Roasted Snapper with Spring Garlic-Lemon Nage
Silky Fava Beans and Artichoke Heart

Searred 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, 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

主菜

牛肝菌裹三文鱼
京葱油醋汁和香草 198

煎烤鲷鱼配春季大蒜柠檬浓汁
蚕豆泥和洋蓟心 188

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,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

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