



MERCATO

BY JEAN-GEORGES

分享欢乐，分享盛宴  
Sharing Joy, Sharing Feast

## Mercato 意大利餐厅

尊敬的顾客，

感谢您选择Mercato意大利餐厅作为宴会活动的场地。  
请在以下分享式晚宴中进行选择。

2012年，由米其林星级厨师Jean-Georges Vongerichten开创的Mercato餐厅，并分别荣获2017-2018年上海米其林推介餐厅和2019-2020年上海米其林餐盘奖，以及2018-2020美团点评黑珍珠一钻荣誉。为您带来活力四射意大利美食的全新诠释，创造出独特而意想不到的菜肴，并且带来无与伦比的烹饪体验。

Mercato分享式晚宴，即所有的菜肴都在厨师精心准备后一齐呈现上桌，所有的菜式摆放都像在家里一样，让宾客们都能尝到每一道菜，享受分享的喜悦。

请享受我们的“家庭分享式”理念，让我们为您准备一顿与众不同的晚宴。

Dear Guest,

Thank you for choosing Mercato by Jean Georges for your event.  
Please find below our Events Sharing Menus for you to choose from.

Opened in 2012 by Michelin Starred Chef Jean Georges Vongerichten, Mercato has been successfully awarded 2017-2018 MLYNEC RESTAURANT, 2019-2020 The Michelin Plate in Shanghai and Meituan Black Pearl One Diamond restaurant. Mercato brings to life a reinterpretation of Italian cuisine creating unique and unexpected dishes that will treat you to an unparalleled culinary experience that deserves to be shared at the table. This is why Mercato embraces a sharing concept.

All dishes arrive to the table as they are prepared and get placed in the middle of it, allowing a more convivial dinner experience.

Please enjoy our family-style concept and let us surprise you with a dinner unlike any other.

## 豪华分享式晚宴 Deluxe Sharing Menu

5J Iberico Bellota Ham

Sliced Kingfish, Crushed Olives and Dill

House Made Ricotta with Strawberry Compote  
Olive Oil and Grilled Bread

Warm Seafood Salad with Avocado  
Lemon and Parsley

Italian Chicories Salad with Cherry Tomatoes and  
Cucumber  
Aged Balsamic Vinegar and Olive Oil

Black Truffle Pizza  
Three Cheeses and Farm Egg

Lobster and Shrimp Ravioli  
Olive Oil, Lemon and Herbs

Wood Oven Roasted Canadian Lobster  
Kombu Butter, Chili Sauce and Lime

Grilled Black Angus Beef Ribeye

Olive Oil Whipped Potatoes with Parmesan

Dark Chocolate and Hazelnut Mousse Cake  
Vanilla Gelato

Seasonal Selection of House Made Gelati

5J纯正伊比利亚去骨火腿

皇帝鱼刺身，意大利碎橄榄和莳萝

自制乳清芝士配草莓果酱  
橄榄油和香烤面包

温热海鲜沙拉配牛油果  
柠檬和荷兰芹

意大利菊苣沙拉配樱桃番茄和黄瓜  
陈年意大利黑醋和橄榄油

黑松露披萨  
三种芝士和有机鸡蛋

龙虾和虾仁饺子  
橄榄油，柠檬和香草

木炭烤加拿大龙虾  
昆布黄油，辣椒酱和青柠

烤安格斯肉眼牛排

橄榄油土豆泥配巴马臣芝士

黑巧克力和榛子慕斯蛋糕  
香草意式冰淇淋

时令意大利冰激凌

RMB 888 / person 人民币/人

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费  
All menus are subjected to seasonal availability. 菜品会根据季节有所变化



## 精致分享式晚宴 Indulgent Sharing Menu

Sliced Kingfish, Crushed Olives and Dill

House Made Ricotta with Strawberry Compote  
Olive Oil and Grilled Bread

Warm Seafood Salad with Avocado  
Lemon and Parsley

Italian Chicories Salad with Cherry Tomatoes and  
Cucumber  
Aged Balsamic Vinegar and Olive Oil

Black Truffle Pizza  
Three Cheeses and Farm Egg

Lobster and Shrimp Ravioli  
Olive Oil, Lemon and Herbs

Wood Oven Roasted Whole Halibut  
Chilies, Tomatoes and Herbs

Grilled Black Angus Beef Ribeye

Olive Oil Whipped Potatoes with Parmesan

Tiramisù

Seasonal Selection of House Made Gelati

皇帝鱼刺身，意大利碎橄榄和莳萝

自制乳清芝士配草莓果酱  
橄榄油和香烤面包

温热海鲜沙拉配牛油果  
柠檬和荷兰芹

意大利菊苣沙拉配樱桃番茄和黄瓜  
陈年意大利黑醋和橄榄油

黑松露披萨  
三种芝士和有机鸡蛋

龙虾和虾仁饺子  
橄榄油，柠檬和香草

烤整只比目鱼  
辣椒，番茄和香草

烤安格斯肉眼牛排

橄榄油土豆泥配巴马臣芝士

提拉米苏

时令意大利冰淇淋拼盘

RMB 600 / person 人民币/人

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费  
All menus are subjected to seasonal availability. 菜品会根据季节有所变化

## 招牌分享式晚宴 Signature Sharing Menu

Sliced Kingfish  
Crushed Olives and Dill

House Made Ricotta with Strawberry Compote  
Olive Oil and Grilled Bread

Warm Seafood Salad with Avocado  
Lemon and Parsley

Italian Chicories Salad with Cherry Tomatoes and  
Cucumber  
Aged Balsamic Vinegar and Olive Oil

Spicy Salami, Broccolini  
House Made Ricotta Pizza  
Or  
Black Truffle, Three Cheese and Farm Egg Pizza  
( Adding 48RMB/pp )

Rigatoni with Meatballs  
Smoked Chili Tomato Ragu

Wood Oven Roasted Tiger Prawns  
Chili, Oregano and Lemon

Crispy Beef Short Rib, Polenta Fries  
Smoked Chili Chianti Glaze

Olive Oil Whipped Potatoes with Parmesan

Sorrento Lemon Tart, Toasted Meringue, Lemon Sorbetto

Seasonal Selection of House Made Gelati

皇帝鱼刺身  
意大利碎橄榄和莳萝

自制乳清芝士配草莓果酱  
橄榄油和香烤面包

温热海鲜沙拉配牛油果  
柠檬和荷兰芹

意大利菊苣沙拉配樱桃番茄和黄瓜  
陈年意大利黑醋和橄榄油

意式辣味香肠，西兰花  
自制乳清芝士披萨  
或  
黑松露披萨，三种芝士和有机鸡蛋披萨  
(加48元每人)

直通心粉配肉丸  
烟熏辣椒番茄肉酱

烤老虎虾  
辣椒，牛至叶和柠檬

酥脆牛肋排，炸玉米条  
烟熏辣椒红酒酱

橄榄油土豆泥配巴马臣芝士

意大利索伦托柠檬塔配柠檬冰沙

时令意大利冰淇淋拼盘

RMB 538 / person 人民币/人

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费  
All menus are subjected to seasonal availability. 菜品会根据季节有所变化



## 经典分享式晚宴 Classic Sharing Menu

Sliced Kingfish, Crushed Olives and Dill

皇帝鱼刺身，意大利碎橄榄和莳萝

House Made Ricotta with Strawberry Compote  
Olive Oil and Grilled Bread

自制乳清芝士配草莓果酱  
橄榄油和香烤面包

Wood Oven Roasted Asparagus  
Fontina and Prosciutto

木炭烤芦笋  
芳汀那芝士和意大利风干火腿

Italian Chicories Salad with Cherry Tomatoes and Cucumber  
Aged Balsamic Vinegar and Olive Oil

意大利菊苣沙拉配樱桃番茄和黄瓜  
陈年意大利黑醋和橄榄油

Wild Mushroom Pizza  
Three Cheeses and Farm Egg  
Or  
Black Truffle, Three Cheese and Farm Egg Pizza  
( Adding 38RMB/pp )

什锦蘑菇披萨  
三种芝士和有机鸡蛋  
或  
黑松露，三种芝士和有机鸡蛋披萨  
(加38元每人)

Wood Oven Roasted Whole Halibut  
Chilies, Tomatoes and Herbs

烤整只比目鱼  
辣椒，番茄和香草

Crispy Beef Short Rib, Polenta Fries  
Smoked Chili Chianti Glaze

酥脆牛肋排，炸玉米条  
烟熏辣椒红酒酱

Olive Oil Whipped Potatoes with Parmesan

橄榄油土豆泥配巴马臣芝士

Tiramisu

提拉米苏

Seasonal Selection of House Made Gelati

时令意大利冰淇淋拼盘

RMB 428 / person 人民币/人

All prices are in RMB and subject to 10% service charge. 所有价格以人民币计并附加10%服务费  
All menus are subjected to seasonal availability. 菜品会根据季节有所变化



**顾问厨师 Consulting Chef**

Jean-Georges Vongerichten

**运营经理 Operation Manager**

Eddie Xia

**行政主厨 Executive Chef**

Nikolai Grigorov

**营业时间 Opening Hours**

周一至周日 Monday-Sunday

晚餐 Dinner: 17:30-23:00

周六至周日 Saturday-Sunday

早午餐 Brunch: 12:00-15:00

**餐厅布局及概况**

**Seating Capacity & Features**

餐厅可容纳266个座位

Total capacity: 266 seats

主餐区180个座位

Dining area 180 seats

酒吧区18个座位

Bar 18 seats

3间包房:

3 Private Dining Rooms:

包房1: 22位

PDR1: 18 - 24pax

包房2: 14位

PDR2: 11 - 18pax

包房3: 32位

PDR3: 26 - 32pax





THREE ON THE BUND  
外 | 滩 | 三 | 号

垂询电话 Tel +86 21 6323 3355-sales  
上海中山东一路三号  
No.3 The Bund, 3 Zhong Shan Dong Yi Road, Shanghai  
[www.threeonthebund.com](http://www.threeonthebund.com)



微信 WECHAT

6F 楼