



MERCATO

莫卡多露台餐厅与酒吧



源自米其林星级名厨

Jean-Georges

莫卡多意式美饌 精彩纷呈

Mercato 莫卡多秉承米其林星级名厨
Jean-Georges 深刻而独到的美食哲学：

“尊重食材，回归天然，任何烹饪与调制的
目的是让食材发挥其最佳风味口感”
与顶级意式料理简单却不失优雅的特色
不谋而合，创造出生机勃勃现代意式菜品。



Mercato 意大利餐厅于 2012 年在上海开业以来，佳评如潮，
跃然成为沪上最受欢迎餐厅和众多饕客的最佳选择。

2018 年 Mercato 入驻 K11 购物艺术中心，
秉承顶级意大利美食的制作理念，
持续为广州美食爱好者提供富有活力的美食体验。
并荣获由米其林指南颁发的 2019 年及 2021 年米其林餐盘奖。





滴滴香柠
Lemon Drop



Mercato内格罗尼
Mercato Negroni



海岸日落
Amalfi Sunset



西西里玛格丽特
Sicilian Margarita



金桔莫吉托
Kumquat Mojito



樱桃威士忌酸
Cherry Whisky Sour

招牌鸡尾酒 SIGNATURE COCKTAIL RMB

滴滴香柠 78

Lemon Drop

绝对伏特加, 君度, 香茅

Absolut Vodka, Cointreau, Lemongrass

Mercato内格罗尼 88

Mercato Negroni

蓝宝石金酒, 利莱白味美思, 金巴利, 橙味苦精

Bombay Sapphire Gin, Lillet, Campari, Orange Bitters

海岸日落 88

Amalfi Sunset

好奇美国佬, 柑曼怡力娇酒,

孟买蓝宝石金酒, 路萨朵樱桃力娇酒

Cocchi Americano, Grand Marnier, Bombay Sapphire Gin

Luxardo Maraschino Cherry

西西里玛格丽特 78

Sicilian Margarita

奥米加龙舌兰, 君度, 罗勒, 辣椒, 青柠

Olmecca Silver Tequila, Cointreau, Basil, Chili, Lime

金桔莫吉托 88

Kumquat Mojito

哈瓦那3年, 金桔, 薄荷, 青柠, 苏打

Havana Club 3 Years, Kumquat, Mint, Lime Wedge, Soda

樱桃威士忌酸 108

Cherry Whisky Sour

黑麦威士忌, 龙舌兰, 路萨朵樱桃, 苦精, 青柠

Rye Whiskey, Agave, Luxardo Cherry

Angostura Bitters, Lime

无酒精饮料
Alcohol Free Juice & Soda

RMB

RMB

四季柑橘冰茶
Four Citrus Ice Tea
柠檬, 青柠, 橙, 西柚
Lemon, Lime, Orange, Grapefruit

78

草莓薄荷冰茶
Strawberry Mint Ice Tea
草莓, 薄荷, 糖
Fresh strawberry, Mint, Sugar

78

茉莉花苏打
Jasmine Tea Soda
茉莉花茶, 苏打, 柠檬汁
Jasmine Tea, Soda, Lemon Juice

78

草莓苏打
Strawberry Soda

68

热情果苏打
Passion Fruit Soda

68

荔枝树莓苏打
Lychee Raspberry Soda

68

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四季柑橘冰茶
Four Citrus Ice Tea



草莓薄荷冰茶
Strawberry Mint Ice tea



茉莉花苏打
Jasmine Tea Soda



草莓苏打
Strawberry Soda



热情果苏打
Passion Fruit Soda



荔枝树莓苏打
Lychee Raspberry Soda



草莓
Strawberry



热情果
Passion Fruit



荔枝树莓
Lychee Raspberry

缤纷口味气泡酒 PROSECCO INFUSIONS

RMB

草莓
Strawberry

88

荔枝树莓
Lychee Raspberry

88

热情果
Passion Fruit

88



茶 TEA

RMB

英式早餐茶, 伯爵红茶, 大吉岭
English Breakfast, Earl Grey, Darjeeling

40

洋甘菊, 薄荷茶, 绿茶
Chamomile, Mint, Green Tea

40

鲜榨果汁 FRESH SQUEEZED JUICE

橙汁
Orange Juice

60

西柚汁
Grapefruit Juice

60

软饮 SOFT DRINKS

可乐
Coke

40

零度可乐
Coke Zero

40

雪碧
Sprite

40

苏打水, 汤力水
Soda Water, Tonic Water

40

红牛
Red Bull

50

矿物质水 MINERAL WATER

普娜矿泉水
Acqua Panna Still 750ML

78

圣培露气泡水
San Pellegrino Sparkling 750ML

78

咖啡 COFFEE

意式浓缩
Espresso

40

低因浓缩
Espresso Decaffeinated

40

双份意式浓缩
Double Espresso

55

现磨, 低因咖啡
Grinding Coffee, Decaffeinated

45

拿铁, 卡普基诺
Café Latté, Cappuccino

55





特色双人分享菜单 Signature Sharing Menu for Two

羽衣甘蓝沙拉配甜豆，糖心蛋和绿辣椒蘸酱
Kale Salad with Sweet Peas, Soft Boiled Egg and Green Chili-Mint Dressing

温热海鲜沙拉配牛油果，柠檬和欧芹
Warm Seafood Salad with Avocado, Lemon and Parsley

黑松露披萨，三种芝士和有机鸡蛋
Black Truffle Pizza, Three Cheese and Farm Egg

直通心粉配肉丸，烟熏辣椒番茄酱
Rigatoni and Meatballs, Smoked Chili Tomato Ragu

炙烤澳洲和牛牛柳 (M7, 200克)，烤芦笋和芦笋泥，墨西哥绿辣椒和芥末籽黄油
Grilled Australian Wagyu Beef Tenderloin (M7, 200g), Roasted and Smooth Asparagus, Jalapeno and Grainy Mustard Butter

什锦菌菇配大蒜，葡萄酒和鼠尾草
Glazed Mushrooms with Garlic, Wine and Sage

罗勒意式奶冻，混合浆果和草莓冰沙
Basil Panna Cotta, Assorted Berries and Strawberry Sorbet

自制意大利冰淇淋或冰沙 (2个球)
Daily Selection of House Made Gelato or Sorbet (Two Scoops)

1168 RMB/2 Persons/人民币/两人

葡萄酒搭配 Wine Pairing
3杯侍酒师精选葡萄酒 Three glasses of selected wine by Sommelier
RMB 188 位/Person



经典双人分享菜单 Classic Sharing Menu for Two

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

自制乳清芝士配草莓酱，橄榄油和香烤面包
House Made Ricotta with Strawberry Compote, Olive Oil and Grilled Bread

意式辣味香肠披萨，西兰花和自制乳清芝士
Spicy Salami Pizza, Broccolini and House Made Ricotta

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
Casarecce with Fresh Mozzarella, Parmesan Cheese, Tomato Sauce and Basil

脆皮鸡，炖土豆配柠檬，洋葱圈，绿辣椒和香草
Crispy Skin Chicken, Braised Potatoes with Lemon, Golden Onion, Green Chili and Herbs

炙烤芦笋，橄榄油和辣椒
Char Grilled Jumbo Asparagus, Olive Oil and Chili

提拉米苏
Tiramisu

自制意大利冰淇淋或冰沙（2个球）
Daily Selection of House Made Gelato or Sorbet (Two Scoops)

738 RMB/2 Persons/人民币/两人

葡萄酒搭配 Wine Pairing
3杯侍酒师精选葡萄酒 Three glasses of selected wine by Sommelier
RMB 188 位/Person



三文鱼塔塔
辣根和香草温热大蒜吐司
Salmon Tartar
Horseradish and Herbs Warm Garlic Crostini



活扇贝刺身配葡萄
辣椒和青柠
Diver Scallop Carpaccio with Thomcord Grapes
Chili and Lime



牛肉鞑靼配芥末调味汁
巴马臣芝士，罗勒和芝麻菜
Beef Tartar with Mustard Dressing
Parmesan, Basil and Arugula



皇帝鱼刺身，意大利碎橄榄和莳萝
Sliced Kingfish, Crushed Olives and Dill

零点菜单 A La Carte Menu

刺身

皇帝鱼刺身，意大利碎橄榄和莳萝

三文鱼塔塔
辣根和香草温热大蒜吐司

活扇贝刺身配葡萄
辣椒和青柠

辣金枪鱼塔塔配黑橄榄黄瓜
牛油果和薄荷

牛肉鞑靼配芥末调味汁
巴马臣芝士，罗勒和芝麻菜

CRUDO

Sliced Kingfish, Crushed Olives and Dill

Salmon Tartar
Horseradish and Herbs Warm Garlic Crostini

Diver Scallop Carpaccio with Thomcord Grapes
Chili and Lime

Spicy Tuna Tartar with Black Olives Cucumber
Avocado and Mint

Beef Tartar with Mustard Dressing
Parmesan, Basil and Arugula

RMB

98

128

128

148

148



Vegetarian



Pork

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辣金枪鱼塔塔配黑橄榄黄瓜
牛油果和薄荷
Spicy Tuna Tartar with Black Olives Cucumber
Avocado and Mint



温热海鲜沙拉配牛油果
柠檬和欧芹
Warm Seafood Salad with Avocado
Lemon and Parsley



炭烤章鱼，蒜味刺山柑酱汁
温土豆沙拉配绿橄榄和茴香
Char Grilled Octopus, Caper Garlic Dressing
Warm Potato Salad with Green Olives and Fennel



意大利菊苣沙拉配橙子和茴香
陈年意大利黑醋和橄榄油
Italian Chicories Salad with Orange and Fennel
Aged Balsamic and Olive Oil



木炭烤芦笋
芳汀那芝士和意大利风干火腿
Wood Oven Roasted Asparagus
Fontina Cheese and Prosciutto



温热谷物和菌菇沙拉
烤南瓜和柠檬酱汁
Warm Three Grain and Mushroom Salad
Roasted Squash and Lemon Dressing



布拉塔芝士配柠檬酱
海盐和罗勒
Burrata Cheese with Lemon Jam
Sea Salt and Basil



意大利什锦前菜拼盘配腌肉
水瓜柳和小马苏里芝士
Antipasto Misto with Salumi
Caper Berries and Bocconcini



自制乳清芝士配蔓越莓酱
橄榄油和香烤面包
House Made Ricotta with Cranberry Compote
Olive Oil and Grilled Bread



炸什锦海鲜，樱桃辣椒
生菜沙拉和调味蛋黄酱
Fritto Misto Salad with Calamari, Pink Shrimp
Cherry Peppers, Lettuce Hearts and Remoulade Dressing

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

温热谷物和菌菇沙拉
烤南瓜和柠檬酱汁

自制乳清芝士配蔓越莓酱
橄榄油和香烤面包

木炭烤芦笋
芳汀那芝士和意大利风干火腿

布拉塔芝士配柠檬酱
海盐和罗勒

意大利什锦前菜拼盘配腌肉
水瓜柳和小马苏里拉芝士

炭烤章鱼，蒜味刺山柑酱汁
温土豆沙拉配绿橄榄和茴香

温热海鲜沙拉配牛油果
柠檬和欧芹

炸什锦海鲜，樱桃辣椒
生菜沙拉和调味蛋黄酱

APPETIZERS

Italian Chicories Salad with Orange and Fennel
Aged Balsamic and Olive Oil

Warm Three Grain and Mushroom Salad
Roasted Squash and Lemon Dressing

House Made Ricotta with Cranberry Compote
Olive Oil and Grilled Bread

Wood Oven Roasted Asparagus
Fontina and Prosciutto

Burrata Cheese with Lemon Jam
Sea Salt and Basil

Antipasto Misto with Salumi
Caper Berries and Bocconcini

Char Grilled Octopus, Caper Garlic Dressing
Warm Potato Salad with Green Olives and Fennel

Warm Seafood Salad with Avocado
Lemon and Parsley

Fritto Misto Salad with Calamari, Pink Shrimp
Cherry Peppers, Lettuce Hearts and Remoulade Dressing

RMB

78

98

98

108

138

138

148

158

158



什锦蘑菇，三种芝士和有机鸡蛋
Wild Mushrooms, Three Cheese and Farm Egg



自制香肠，牛肋排，意式火腿和熏肉肠
配新鲜马苏里拉芝士
Sausage, Short Rib, Prosciutto Mortadella
Fresh Mozzarella



意式辣味香肠
西兰花和自制乳清芝士
Spicy Salami, Broccoli
House Made Ricotta



黑松露，三种芝士和有机鸡蛋
Black Truffle, Three Cheese and Organic Egg



番茄，罗勒
和新鲜马苏里拉芝士
Tomato, Basil
Fresh Mozzarella



意大利风干火腿，四种芝士和芝麻菜
Prosciutto San Daniele, Four Cheese and Arugula

Mercato莫卡多特制轻薄披萨的面团是由顶级意大利粗粒小麦粉为原料每天由餐厅厨师自制而成。这种独特的面团制作出的披萨口感极佳，轻薄且柔软耐嚼。披萨上覆盖着新鲜的食材和口感丰富的芝士，放进意大利进口烧木烤炉中在超过300度高温中烘烤，恰到好处的焦脆感衬托出以果木熏出的香味。

木炭烤披萨	WOOD OVEN PIZZA	RMB
番茄，罗勒和新鲜马苏里拉芝士	Tomato, Basil and Fresh Mozzarella	98
意式辣味香肠，西兰花和自制乳清芝士	Spicy Salami, Broccolini and House Made Ricotta	148
意式培根，小土豆，腌制洋蓟和迷迭香	Pancetta, Baby Potato, Marinated Artichokes and Rosemary	148
什锦蘑菇，三种芝士和有机鸡蛋	Wild Mushrooms, Three Cheese and Farm Egg	168
意式辣肠，菠萝伏洛干酪，马苏里拉芝士 洋葱和樱桃辣椒	Pepperoni, Provolone, Fresh Mozzarella Onion and Pepperoncini	168
自制香肠，牛肋排，意式火腿和熏肉肠	Sausage, Short Rib, Prosciutto Mortadella	178
配新鲜马苏里拉芝士	Fresh Mozzarella	198
意大利风干火腿，四种芝士和芝麻菜	Prosciutto San Daniele, Four Cheese and Arugula	
黑松露，三种芝士和有机鸡蛋	Black Truffle, Three Cheese and Organic Egg	218

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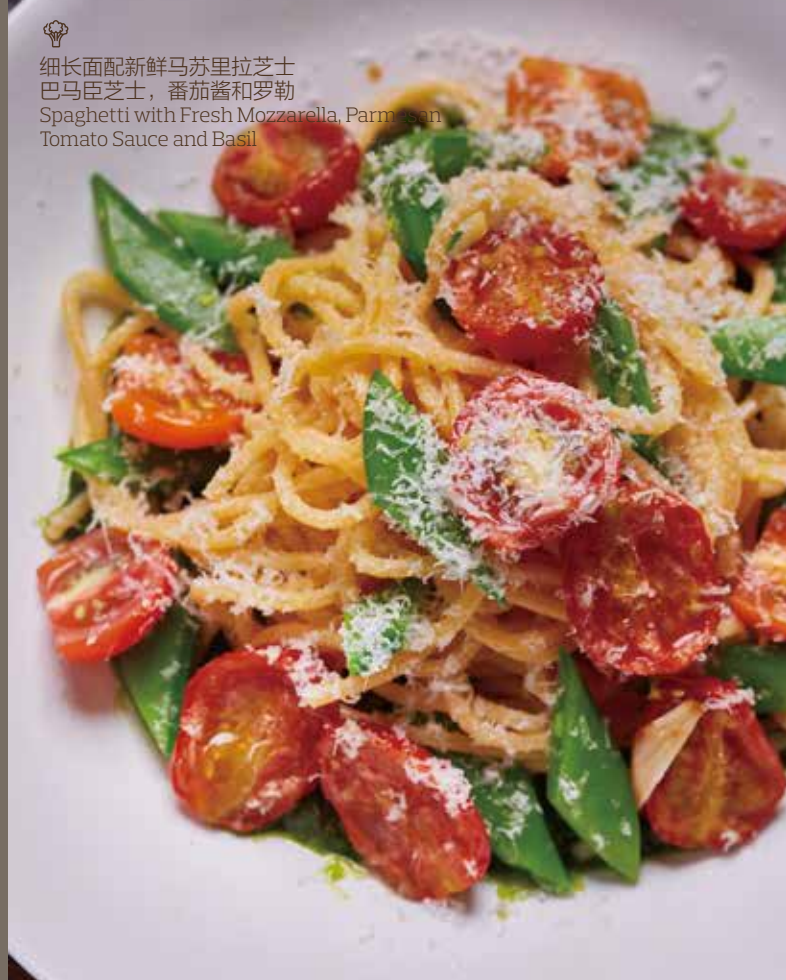




条形折叠面配新鲜马苏里拉芝士
巴马臣芝士，番茄酱和罗勒
Casarecce with Fresh Mozzarella
Parmesan Cheese, Tomato Sauce and Basil



细长面配新鲜马苏里拉芝士
巴马臣芝士，番茄酱和罗勒
Spaghetti with Fresh Mozzarella, Parmesan
Tomato Sauce and Basil



香辣蒜油小宽面配老虎虾
Linguine Chili- Aglio e Olio with Tiger Prawns



意式芦笋烩饭配菌菇油醋
巴马臣芝士，柠檬和香草
Asparagus Risotto with Mushroom Vinaigrette
Parmesan Cheese, Lemon and Herbs



龙虾和虾仁饺子
橄榄油，柠檬和香草
Lobster and Shrimp Ravioli
Olive Oil, Lemon and Herbs



手工意大利面和意式烩饭

细长面配新鲜马苏里拉芝士
巴马臣芝士，番茄酱和罗勒

直通心粉配肉丸
烟熏辣椒番茄酱

龙虾和虾仁饺子
橄榄油，柠檬和香草

南瓜饺子配巴马臣芝士和杏仁曲奇碎

虾仁和烤香菇烩饭配欧芹

香辣蒜油小宽面配老虎虾

螺旋面配蓝口贝
白贝，虾，小鱿鱼，辣椒和欧芹

HOUSE MADE PASTA & RISOTTO

Spaghetti with Fresh Mozzarella
Parmesan, Tomato Sauce and Basil

Rigatoni and Meatballs
Smoked Chili Tomato Ragu

Lobster and Shrimp Ravioli
Olive Oil, Lemon and Herbs

Honeynut Ravioli with Parmesan and Crushed Amaretti

Shrimp and Roasted Shitake Mushroom Risotto with Parsley

Linguine Chili-Aglio e Olio with Tiger Prawns

Fusilli with Mussels
Clams, Shrimp, Squid, Chili and Parsley

RMB

88/118

118/148

148/208

138

148

178

188

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玉米饺子
樱桃番茄沙拉和罗勒黄油酱
Corn Ravioli
Cherry Tomato Salad and Basil Fondue



直通心粉配肉丸
烟熏辣椒番茄酱
Rigatoni and Meatballs
Smoked Chili Tomato Ragu



炙烤安格斯肉眼牛排
风味香草酱，烤孢子甘蓝（1000克）
Grilled Black Angus Ribeye
Salsa Verde, Roasted Brussels Sprouts(1000g)



酥脆牛肋排，炸玉米条
烟熏辣椒红酒酱(350克)
Crispy Beef Short Rib, Polenta Fries
Smoked Chili Chianti Glaze(350g)



木炭烤加拿大龙虾
牛至草，辣椒和柠檬（300/600克）
Wood Oven Roasted Canadian Lobster
Kombu Butter, Chili Sauce and Lime (300/600g)

乡土风味

RUSTIC SPECIALTIES

RMB

木炭烤加拿大龙虾 昆布黄油，辣椒酱和青柠（300/600克）	Wood Oven Roasted Canadian Lobster Kombu Butter, Chili Sauce and Lime (300g/600g)	298/498
木炭烤整条精选海鱼 蕃茄，辣椒，香草，柠檬和白酒（700克）	Wood Oven Roasted Whole Market Fish Tomato, Chili, Herbs, Lemon and White Wine (700g)	298
酥脆牛肋排，炸玉米条 烟熏辣椒红酒酱（350克）	Crispy Beef Short Rib, Polenta Fries Smoked Chili Chianti Glaze (350g)	388
炙烤安格斯肉眼牛排 风味香草酱，烤孢子甘蓝（1000克）	Grilled Black Angus Ribeye Salsa Verde, Roasted Brussels Sprouts (1000g)	998

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木炭烤整条精选海鱼
蕃茄，辣椒，香草，柠檬和白酒（700克）
Wood Oven Roasted Whole Market Fish
Tomato, Chili, Herbs, Lemon and White Wine (700g)





煎扇贝配柠檬花菜酱
炸洋葱，大蒜和水瓜柳和辣椒
Seared Scallops with Lemon-Cauliflower Sauce
Fried Onions, Garlic and Capers and Chili



米兰式脆炸小牛肉配巴马臣芝士
炒罗马生菜和柠檬调味汁
Veal Milanese with Parmesan Cheese
Sautéed Romaine and Lemon Dressing



煎烤鳕鱼配孢子甘蓝
温热培根油醋汁和芹根泥
Pan Roasted Cod with Brussels Sprouts
Warm Bacon Vinaigrette and Celeriac Puree



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
Panko Crusted Eggplant Parmesan Cheese
Tomato Fondue Mozzarella, Pepperoncini and Basil

主菜

MAINS

RMB

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	Panko Crusted Eggplant Parmesan Cheese Tomato Fondue, Mozzarella, Pepperoncini and Basil	138
脆皮鸡，炖土豆配柠檬 洋葱圈，绿辣椒和香草	Crispy Skin Chicken, Braised Potatoes with Lemon Golden Onion, Green Chili and Herbs	188
牛肝菌裹三文鱼 京葱油醋汁和香草	Porcini Crusted Salmon Warm Leek Vinaigrette and Herbs	198
米兰式脆炸小牛肉配巴马臣芝士 炒罗马生菜和柠檬调味汁	Veal Milanese with Parmesan Cheese Sautéed Romaine and Lemon Dressing	258
煎烤鳕鱼配抱子甘蓝 温热培根油醋汁和芹根泥	Pan Roasted Cod with Brussels Sprouts Warm Bacon Vinaigrette and Celeriac Puree	268
煎扇贝配柠檬花菜酱 炸洋葱，大蒜和水瓜柳和辣椒	Seared Scallops with Lemon-Cauliflower Sauce Fried Onions, Garlic and Capers and Chili	268
炙烤美国极佳级安格斯牛柳 脆土豆，炖辣椒和葱花	Grilled USDA Prime Angus Beef Tenderloin Crunchy Potatoes, Spicy Stewed Peppers and Chive Flowers	468
炙烤美国金标和牛西冷牛排（M9,300克） 迷你西兰花和风味辣椒酱	Grilled USA Wagyu Sirloin (M9, 300g) Broccolini and Hot Sauce	718

炙烤美国金标和牛西冷牛排 (M9,300克)
迷你西兰花和风味辣椒酱
Grilled USA Wagyu Sirloin (M9, 300g)
Broccolini and Hot Sauce



脆皮鸡, 炖土豆配柠檬
洋葱圈, 绿辣椒和香草
Crispy Skin Chicken, Braised Potatoes with Lemon
Golden Onion, Green Chili and Herbs



牛肝菌裹三文鱼
京葱油醋汁和香草
Porcini Crusted Salmon
Warm Leek Vinaigrette and Herbs

配菜	SIDES	RMB
橄榄油土豆泥配巴马臣芝士	Olive Oil Whipped Potatoes with Parmesan Cheese	58
烤苞子甘蓝配欧芹 山核桃和意大利黑醋	Roasted Brussels Sprouts with Parsley Pecan and Aged Balsamic	58
香辣芝士脆玉米块	Spicy Crackling Cheesy Polenta	58
炙烤迷你西兰花，橄榄油和辣椒	Char Grilled Broccolini, Olive Oil and Chili	58
什锦菌菇配大蒜，葡萄酒和鼠尾草	Glazed Mushrooms with Garlic, Wine and Sage	58

CHEF DE CUISINE ALEX HUANG 餐厅厨师长 黄福鹏

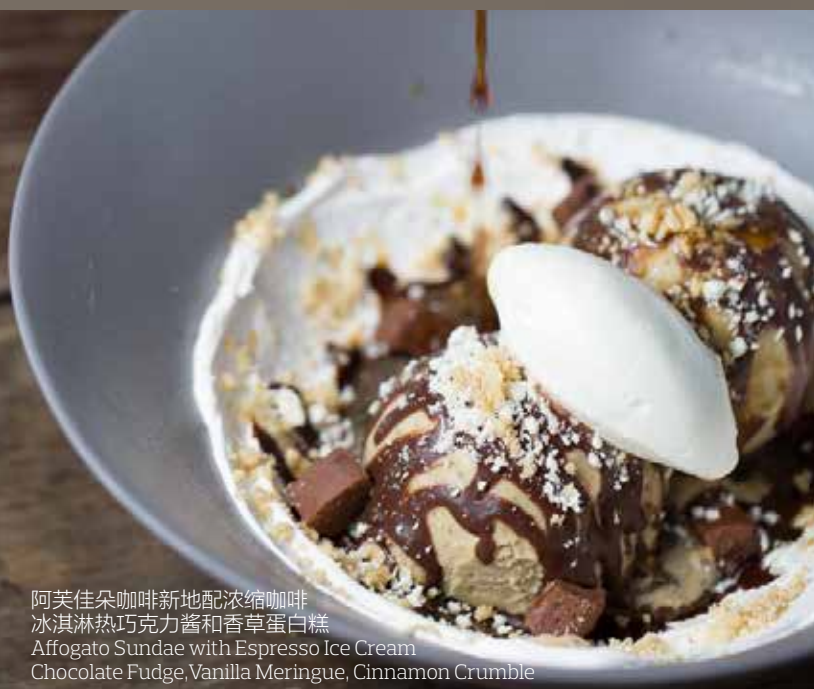
所有价格以人民币计并附加10%服务费 All prices are in RMB and are subject to 10% service charge.



杏仁蛋糕，热带水果，热情果冰沙
Soft and Crunchy Almond Cake, Tropical Fruit and Passion Fruit Sorbet



草莓塔，草莓冰淇淋
Strawberry Crostata with Strawberry Swirl Ice Cream



阿芙佳朵咖啡新地配浓缩咖啡
冰淇淋热巧克力酱和香草蛋白糕
Affogato Sundae with Espresso Ice Cream
Chocolate Fudge, Vanilla Meringue, Cinnamon Crumble



JG巧克力蛋糕，意式香草冰淇淋
Jean-Georges Chocolate Cake, Vanilla Gelato



罗勒意式奶冻，混合浆果和草莓冰沙
Basil Panna Cotta, Assorted Berries and Strawberry Sorbet



胡萝卜蛋糕
奶油芝士糖霜，椰子冰沙
Brown Butter Carrot Cake
Cream Cheese Frosting and Coconut Sorbet

甜品菜单 Dessert Menu

甜品	DESSERT	RMB
提拉米苏	Tiramisu	78
香草意式奶冻和柑橘色拉配血橙冰沙	Vanilla Panna Cotta, Citrus, Blood Orange Sorbetto	78
辛香南瓜布蕾和椰子薄脆片 石榴冰沙	Spiced Pumpkin Creme Brulee with Coconut Tuille Pomegranate Sorbet	78
焦糖苹果派 枫叶糖浆碧根果冰淇淋	Caramelized Apple Crustada Maple Pecan Gelato	78
JG巧克力蛋糕，意式香草冰淇淋	Jean-Georges Warm Chocolate Cake, Vanilla Gelato	78
阿芙佳朵咖啡新地配浓缩咖啡 冰淇淋热巧克力酱和香草蛋白糕	Affogato Sundae with Espresso Ice Cream Chocolate Fudge, Vanilla Meringue, Cinnamon Crumble	78
自制意大利冰淇淋或冰沙（3个球）	Daily Selection of House Made Gelato or Sorbet (Three Scoops)	78

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