

The Year is Going, Let It Go

A NEW STORY OF BRAVE NEW WORDS

1,288 per person for six-course
2,188 per person with wine pairing
Inclusive of coffee or tea

ŌRA KING SALMON and SEA URCHIN

yuzu dressing, cauliflower panna cotta, mango,
micro cress, Calvisius Beluga caviar

Bollinger Special Cuvée Brut, Champagne, France, N.V.

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BRITTANY LOBSTER

butter poached, blue prawn, daikon, bouillabaisse

Domaines Ott 'Les Domaniers' Rosé, Côtes de Provence, France, 2019

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SAFFRON RISOTTO

red mullet, artichoke chips, black olive and parsley dust

Soumah Single Vineyard Syrah, Yarra Valley, Australia, 2015

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SEA BASS and LANGOUSTINE

cauliflower, green asparagus and coconut sauce,
seaweed, Calvisius Royal caviar

By Farr Viognier Geelong, Victoria, Australia, 2011

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SMOKED PIGEON

baked in Lotus leaves, foie gras, spinach,
beetroot espuma, shochu chocolate sauce

By Farr Sangreal Pinot Noir, Geelong, Victoria, Australia, 2011

or

JAPANESE AKAUSHI BEEF

sirloin, pistachio mash, garden vegetables, black truffle, beef jus

Marchesi Antinori 'Tignanello', Tuscany, Italy, 2016

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5 CHOCOLATE VARIATION and GOLD

hazelnut gianduja, chestnut confit, red berry coulis

Graham's 20 Years Old Tawny Port, Portugal, N.V.

THE

Manor

If you have any dietary restrictions or food allergies, please let your server know.
Prices are in MOP and subject to 10% service charge.

 @stregismacao | #TheManorMacao

去旧迎新

崭新面貌焕然一新

六道菜晚膳套餐，每位 1,288

每位 2,188，另配美酒配搭
包括咖啡或茶

纽西兰 ŌRA KING 三文鱼 及 海胆

柚子酱、椰菜花意式奶冻、芒果、微型菜苗、
意大利 Calvisius Beluga 鱼子酱

Bollinger Special Cuvée Brut, Champagne, France, N.V.

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法国布列塔尼龙虾

牛油焗、蓝虾、日本白萝卜、马赛鱼汤

Domaines Ott 'Les Domaniers' Rosé, Côtes de Provence, France, 2019

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意式番红花烩饭

红鲷鱼、雅支竹脆片、黑水榄及蕃茜粉

Soumah Single Vineyard Syrah, Yarra Valley, Australia, 2015

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海鲈鱼 及 海鳌虾

椰菜花、青芦笋及椰子酱、海藻、
意大利 Calvisius Royal 鱼子酱

By Farr Viognier Geelong, Victoria, Australia, 2011

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烟熏乳鸽

荷香焗、鹅肝、菠菜、红菜头泡沫、烧耐巧克力酱

By Farr Sangreal Pinot Noir, Geelong, Victoria, Australia, 2011

或

日本 AKAUSHI 赤和牛

西冷、开心果泥、田园蔬菜、黑松露、牛肉浓汁

Marchesi Antinori 'Tignanello', Tuscany, Italy, 2016

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巧克力五重奏

意式榛子巧克力、油封栗子、红莓酱

Graham's 20 Years Old Tawny Port, Portugal, N.V.

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雅舍

如阁下对任何食物有敏感或要求，请于点单时告知您的服务员。所有价格均为澳门币，另加收 10% 服务费。

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