

The Long and Short of it

A STORY OF SIGNATURES FROM THE NEW MENU

688 per person for four-course

888 per person for six-course

SICILIAN RED PRAWN and OSCIETRA CAVIAR

served "cru" with yuzu

camarão vermelho da Sicília cru em limão yuzu e caviar oscietra

or

GEORGE BRUCK FOIE GRAS

pan seared, red berry and Japanese kinako

escalope de foie gras "George Bruck" salteado

~

"PINCHED" AGNOLOTTI

wagyu beef short rib, beef jus, 48-month parmesan espuma

agnolotti de bife wagyu, molho de bife e espuma de queijo parmesão

~

GIRALDO BACALHAU LOIN

asparagus, cannellini bean, kale, shrimp "alinho"

lombo de bacalhau Giraldo com camarões ao alinho

or

AVEYRON LAMB RACK

ginger carrot, mushrooms, smoked eggplant caviar

costeletas de cordeiro, cenoura ao gengibre, cogumelos e caviar de berinjela

~

COFFEE

mascarpone cream, caramelized almond, coffee ice cream,

Amaretto and Baileys espuma

creme de mascarpone, amêndoa caramelizada, gelado de café e espuma de Amaretto e Baileys

"The Long and Short of it" set menu has to be served to every guest at the same table


THE

Manor

 Macao inspired

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

尝 · 先

率先体验全新菜单之精髓

四道菜套餐 688 每位

六道菜套餐 888 每位

西西里红虾 及 OSCIETRA 特级鱼子酱
刺身配柚子酱

或

法国 GEORGE BRUCK 鹅肝
香煎、红莓及日本黄豆粉

~

意大利手制云吞
和牛牛小排配香浓牛肉汁、48个月巴马臣芝士泡沫


~

 西班牙 GIRALDO 马介休鱼柳
芦笋、白腰豆、羽衣甘蓝、葡式蒜油虾

或

法国 AVEYRON 羊架
生姜萝卜、野菌、烟熏茄子素鱼子酱

~


 咖啡味蕾
意大利芝士奶油、焦糖杏仁、咖啡冰淇淋、
意大利杏仁甜酒及百利甜酒泡沫

同桌每位客人需同时享用「尝 · 先」菜单

THE
Manor
雅舍

 体验澳门

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。

 @stregismacao | #TheManorMacao