

Today's Chilled Crustacean

~ Crustáceos do Dia ~

with a variety of Portuguese inspired house dips
com molhos da casa

🏠 GRAND 588 · 🏠 ROYAL 888

OYSTERS

~ Ostras ~

DANIEL SORLUT, France 58

GILLARDEAU, France 58

ROCK DONEGAL, Ireland 58

SPÉCIALES DE CLAIRE, "Marennes Oléron" France 48

TSARSKAYA, France 58

BELON, France 48

Assorted Appetizers

hot & cold selections

~ Entradas - selecção de quentes e frios ~

SICILIAN RED PRAWN and OSCIETRA CAVIAR 188
served "cru" with yuzu

camarão vermelho da Sicília cru em limão yuzu e caviar oscietra

🏠 HOKKAIDO SCALLOPS 238

"bulhão pato" style with a foam from roasted fish bones
vieiras à bulhão pato e espuma de vértebras de peixe assadas

GREEK SALAD 🥗 138

kalamata olive, tomato, oregano, Crete EVO DOP, feta cheese
salada Grega

FASSONA BEEF 198

steak tartare, Nardín Cantabrian anchovies and vegetable salad,
black truffle

tártaro de bife Fassona e trufa negra

GEORGE BRUCK FOIE GRAS 188

pan seared, red berry and Japanese kinako
escalope de foie gras "George Bruck" salteado

"PINCHED" AGNOLOTTI 198

wagyu beef short rib, beef jus, 48-month parmesan espuma
agnolotti de bife wagyu, molho de bife e espuma de queijo parmesão

Soups

~ Sopas ~

BOSTON LOBSTER 128

mushroom consommé, foie gras, parmesan chips
consomê de cogumelos com foie gras, lascas de parmesão e lavagante

🏠 GIRALDO BACALHAU and BAIKAL BAERII CAVIAR 128

creamed Jerusalem artichoke
creme de alcachofra-girassol com bacalhau
"Giraldo" e caviar do Baikal

Seafood

~ Marisco ~

🏠 FUSILLI LUNGHI GENTILE 328

sea urchin, red mullet bottarga, Alaskan king crab, smoked paprika oil
fusilli com ouriço do mar, bottarga de salmonete e caranguejo do Alaska

🏠 GLACIER 51 TOOTHFISH 🐙 328

roasted, toasted chouriço migas and squid ink
marlona assada com migas de chouriço e tinta de chocos

🏠 RED CARABINEROS PRAWNS 228

paccheri pasta and lobster bisque
massada de carabineiros em molho de lagosta

🏠 GIRALDO BACALHAU LOIN 388

asparagus, cannellini bean, kale, shrimp "alinho"
lombo de bacalhau Giraldo com camarões ao alinho

🏠 MEMORY OF THE SEA ACQUERELLO RICE 358

langoustine, Hokkaido scallop, tuna, calamari, Mazara red prawn,
Boston lobster, cataplana sauce, Ca'del Bosco Franciacorta emulsion
risoto de marisco

Steaks & Chops

~ Bifes e Costeletas ~

🏠 IBÉRICO PORK 🐷 398

combination of belly, suckling pig, tenderloin, fennel, quince
combinado de barriga, leitão assado e lombo de porco Ibérico

AVEYRON LAMB RACK 488

ginger carrot, mushrooms, smoked eggplant caviar
costeletas de cordeiro, cenoura ao gengibre, cogumelos e caviar de berinjala

🏠 WAGYU BEEF CHEEK 288

Japanese sweet potato, artichoke Barigoule, Port wine sauce
bochecha de bife Wagyu em molho de vinho do Porto

PRIME AGED STEAKS

please inquire with your Captain about our additional cuts
from our in-house dry ager

~ Carnes de Primeira Maturadas - pergunte ao nosso
chefe de mesa a disponibilidade dos nossos cortes de carne maturada ~

AGED MIYAZAKI WAGYU BEEF STRIPLOIN 688

potato mille-feuille, mushroom and black truffle
bife Wagyu Miyazaki com mille-feuille de batata, cogumelo e trufa negra

BLACKMORE FULL BLOOD WAGYU MS9+ SIRLOIN 698

baby zucchini, beetroot, smoked yoghurt
bife do lombo "Blackmore" Wagyu Australiano MS9+

OKAN WAGYU STRIPLOIN M4-5* 488

black garlic, asparagus, roasted cherry tomato, beef jus
bife da vazia "Okan" Wagyu Australiano M4-5

OKAN WAGYU RIBEYE M6-7* 558

pumpkin, micro cress salad, kale, beef jus
filé da costela "Okan" Wagyu Australiano M6-7

OKAN TENDERLOIN M6-7* 648

butter soy Jerusalem artichoke, morels, broccolini, beef jus
filé mignon "Okan" Wagyu Australiano M6-7

*2020 AWA Wagyu Branded Beef Competition Winner
Class 3 Commercial Wagyu Steak Category M5-7 ~ Gold Medal & Champion
Class 2 Open Cross Bred Wagyu Steak ~ Gold Medal

THE Manor

🏠 Macao Inspired | 🌶️ Spicy food | 🐷 Contains pork | 🥗 Vegetarian
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

To Share For 2 to 4

~ Para partilhar entre 2 a 4 ~

OKAN WAGYU BEEF WELLINGTON* 898

bife Wellington "Okan" Wagyu

RANGERS VALLEY WAGYU TOMAHAWK 888/kg

on the bone
tomahawk "Rangers Valley" Wagyu no osso

baby English spinach · whipped la ratte potato · wild mushrooms · green asparagus
espinafres · pure de batata ratte · cogumelos selvagens · espargos

时令特色海鲜拼盘

配精选葡式酱料

🏰 精选 588 · 🏰 豪华 888

生蚝

新鲜即开，配多款配料

赛维尔生蚝，法国 58

吉拉德生蚝，法国 58

多尼哥郡石蚝，爱尔兰 58

MARENNES OLÉRON特级生蚝，法国 48

塔斯卡亚生蚝，法国 58

贝隆生蚝，法国 48

前菜

冷盘及热盘

西西里红虾及 OSCIETRA 特级鱼子酱 188

刺身配柚子酱

🏰 北海道带子 238

葡国白酒煮、烤鱼骨汤泡沫

希腊沙拉 🍴 138

卡拉马塔橄榄、蕃茄、香草、希腊 Crete 特级初榨橄榄油、希腊芝士

意大利 FASSONA 牛肉 198

牛肉他他、西班牙鳀鱼沙拉、黑松露

法国 GEORGE BRUCK 鹅肝 188

香煎、红莓及日本黄豆粉

意大利手制云吞 198

和牛牛小排配香浓牛肉汁、48个月巴马臣芝士泡沫

汤

波士顿龙虾 128

野菌清汤、鹅肝、巴马臣芝士脆片

🏰 西班牙 GIRALDO 马介休及贝加尔湖 BAERII 鲟鱼鱼子酱 128

奶油菊芋

海鲜

🏰 GENTILE 意大利手工螺丝粉 328

海胆、红鲱鱼乌鱼子、阿拉斯加帝王蟹、烟熏辣椒油

🏰 烤澳洲南极 GLACIER 51 齿鱼 🍷 328

焗葡肠面包粒、墨汁

🏰 西班牙红虾 228

管形意粉、龙虾浓汤

🏰 西班牙 GIRALDO 马介休鱼柳 388

芦笋、白腰豆、羽衣甘蓝、葡式蒜油虾

🏰 意大利 ACQUERELLO 米海鲜饭 358

海螯虾、北海道带子、吞拿鱼、鱿鱼、西西里马扎拉红虾、波士顿龙虾、海鲜浓汁、意大利 Ca'del Bosco 汽泡酒浓汁

优质肉类

🏰 伊比利亚猪 🍷 398

腩肉、烧乳猪及猪柳拼盘、茴香、木梨

法国 AVEYRON 羊架 488

生姜萝卜、野菌、烟熏茄子素鱼子酱

🏰 和牛牛面肉 288

日本甜薯、法式白酒烩雅支竹、波特酒酱

严选优质熟成牛肉

另外欢迎查询是日雅舍熟成牛肉

熟成宫崎和牛前腰脊肉 688

薯仔千层酥、野菌及黑松露

澳洲 BLACKMORE 纯种 MS9+ 和牛西冷 698

迷你意大利黄瓜、红菜头、烟熏乳酪

澳洲 OKAN M4-5 冕和牛西冷* 488

黑蒜、芦笋、烤樱桃茄、香浓牛肉汁

澳洲 OKAN M6-7 冕和牛肉眼* 558

南瓜、水芹苗沙拉、羽衣甘蓝、香浓牛肉汁

澳洲 OKAN M6-7 冕和牛牛柳* 648

牛油酱油菊芋、羊肚菌、小西兰花、香浓牛肉汁

*澳洲和牛协会品牌和牛评选

Class 3 开放品种 M5-7 金奖及冠军得主

Class 2 开放等级混种和牛金奖得主

THE
Manor

雅舍

🏰 体验澳门 | 🌶️ 辛辣食物 | 🐷 含有猪肉 | 🍴 素食
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

供2-4人分享

威灵顿澳洲 OKAN 冕和牛牛柳* 898

澳洲 RANGERS VALLEY 连骨战斧和牛牛扒 888/公斤

英国嫩菠菜、法国 la ratte 薯蓉、

野生蘑菇、青芦笋