

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 CLAIRES, "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 148

served "cru" with yuzu

camarão vermelho da Sicília cru em limão yuzu e caviar oscietra

HOKKAIDO SEA URCHIN and PETROSSIAN OCEAN TROUT ROE 118

cauliflower panna cotta

ouriço-do-mar de Hokkaido e ovas de truta Petrossian em panna cotta de couve-flor

🏰 HOKKAIDO SCALLOPS 238

"bulhão pato" style with a foam from roasted fish bones

vieiras à bulhão pato e espuma de vértebras de peixe assadas

🏰 BLUE FIN TUNA BY BALFEGÓ SPAIN 148

salad, heirloom tomato jelly, fresh green peppercorn

salada de atum-azul "Balfegó" e gelatina de tomate heirloom com pimenta verde

🏰 WHITE ASPARAGUS 🍷 118

heirloom bean feijoada, Paolo Parisi organic egg,

artichoke cream, smoked tomato butter

feijoada de aspargos brancos com ovo biológico "Paolo Parisi"

e manteiga de tomate fumado

FASSONA BEEF 138

tartare with black truffle

tártaro de bife Fassona e trufa negra

GEORGE BRUCK FOIE GRAS 148

pan seared, pear, brioche and Hokkaido black sugar

escalope de foie gras "George Bruck" salteado, pêra,

pão brioche e açúcar preto de Hokkaido

CORATO BURRATA CHEESE 🍷 128

ravioli in Kabocha pumpkin sauce

almofadinhas recheadas de queijo burrata de Corato em molho de abóbora

Soups

~ Sopas ~

🏰 WILD MUSHROOM BISQUE 🍷 98

aveludado de cogumelos selvagens

🏰 GIRALDO BACALHAU and BAIKAL BAERII CAVIAR 128

creamed Jerusalem artichoke

creme de alcachofras com bacalhau "Giraldo" e caviar do Baikal

Seafood

~ Marisco ~

BRITTANY LOBSTER 368

poached with Oscietra caviar and sea urchin sauce

lavagante escalfado com caviar oscietra e molho de ouriço-do-mar

🏰 GLACIER 51 TOOTHFISH 🍷 328

roasted, toasted chouriço migas and squid ink

marlonga 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

🏰 SPANISH OCTOPUS and KAMCHATKA KING CRAB 268

rice with saffron

arroz de polvo e caranguejo em açafrão

Steaks, Chops & Birds

~ Bifes, Costeletas e Aves ~

🏰 LES LANDES CHICKEN 🍷 668

roasted whole, "Afrique" sauce

for up to four people, please allow approximately forty minutes

galinha à africana inteira, até para quatro pessoas, tempo de cozinhado de quarenta minutos

🏰 MAGRET DUCK 🍷 188

the leg confit and breast seared, rice, chouriço sausage

arroz de pato e chouriço

VINHA D'ALHOS RHUG ESTATE PORK TENDERLOIN 🍷 238

ibérico ham, celeriac and black truffle sauce

lombo de porco "Rhug Estate" vinha d'alhos com presunto ibérico

e molho de aipo e trufa negra

AGED MIYAZAKI WAGYU BEEF STRIPLOIN 688

potato mille-feuille, matsutake mushroom and black truffle

bife Wagyu Miyazaki maturado com mille-feuille de batata,

coqumelo matsutake e trufa negra

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 de outros cortes de carne maturada ~

RANGERS VALLEY TOMAHAWK 888/kg

on the bone

tomahawk "Rangers Valley" no osso

KAGOSHIMA WAGYU SIRLOIN 100g 268

bife do lombo Kagoshima Wagyu 100g

BLACKMORE FULL BLOOD WAGYU MS9+ SIRLOIN 100g 298

bife do lombo "Blackmore" Wagyu Australiano ms9+ 100g

ASTURIAS RIB EYE 300g 458

bife do filé da costela das Asturias 300g

RANGERS VALLEY "BLACK ONYX" RIB EYE* 300g 458

*2019 World Steak Challenge Gold Winner

bife do filé da costela "Rangers Valley" 300g

RANGERS VALLEY FILET MIGNON 300g 428

filé mignon "Rangers Valley" 300g

Trolley Service

~ Serviço de Guéridon ~



RANGERS VALLEY BEEF FILET WELLINGTON 448

bife Wellington "Rangers Valley"

PYRENEES LAMB RACK 348

costeletas de cordeiro dos Pirenéus

baby English spinach · whipped la ratte potato · wild mushrooms

espinafres · batata ratte · cogumelos selvagens

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

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

- 賽維尔生蚝，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 148
刺身配柚子酱
- 北海道海胆 及 PETROSSIAN鱈鱼鱼子酱 118
花椰菜奶冻
- 🏠 北海道带子 238
葡国白酒煮、烤鱼骨汤泡沫
- 🏠 西班牙BALFEGÓ蓝鳍吞拿鱼 148
沙拉、原种蕃茄果冻、新鲜青胡椒
- 🏠 白芦笋 🍴 118
葡式焗红腰豆、法国Paolo Parisi有机鸡蛋、烟熏蕃茄牛油
- 意大利FASSONA牛肉 138
牛肉他他配黑松露
- 香煎法国GEORGE BRUCK鹅肝 148
香梨、法国奶油面包、北海道黑糖
- 意大利科拉托芝士云吞 🍴 128
日本南瓜酱汁

汤

- 🏠 野菌浓汤 🍴 98
- 🏠 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

- 法国布列塔尼龙虾 368
Oscietra特级鱼子酱、海胆酱汁
- 🏠 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
- 🏠 西班牙八爪鱼 及 俄罗斯红帝王蟹 268
番红花饭

优质肉类

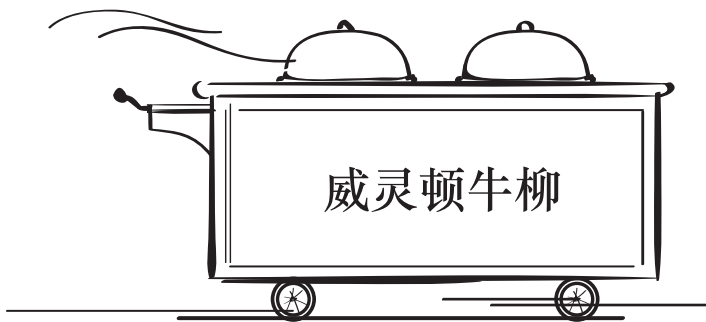
- 🏠 烤法国LES LANDES散养鸡 🍴 668
全只、特色北非酱汁
可供四人享用，制作约需时四十分
- 🏠 鸭胸 🍴 188
油封鸭腿及香煎鸭胸、葡肠、饭
- 英国RHUG ESTATE有机猪里脊肉 🍴 238
葡式酒蒜腌、芹菜、黑松露酱
- 熟成宫崎和牛前腰脊肉 688
薯仔千层酥、松茸、黑松露

严选优质熟成牛肉

另外欢迎查询是日雅舍熟成牛肉

- 澳洲RANGERS VALLEY连骨战斧牛扒 888/公斤
- 鹿兒島和牛西冷 100克 268
- 澳洲BLACKMORE纯种MS9+和牛西冷 100克 298
- 西班牙ASTURIAS肉眼 300克 458
- 澳洲RANGERS VALLEY「黑玛瑙」肉眼* 300克 458
*2019 World Steak Challenge金奖
- 澳洲RANGERS VALLEY牛柳 300克 428

旁桌服务



- 澳洲RANGERS VALLEY威灵顿牛柳 448
- 法国PYRENEES羊架 348
- 英国嫩菠菜、法国la ratte薯蓉、野生蘑菇

THE
Manor
雅舍