

The Connoisseur's Table

A ROMANTIC INDULGENCE SIX-COURSE SET DINNER

February 10 – 16, 2023
2,588 per couple
3,588 per couple with wine pairing

BRITTANY LOBSTER

smoked, dashi terrine, almond, Tahiti vanilla oil, Calvisius Royal Caviar

Ferrari Perlé Rosé Trentodoc, Trentino-Alto Adige, Italy, 2016

or

Ferrari Perlé, Trentodoc, Trentino-Alto Adige, Italy, 2015

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FRÉDÉRIC POUPARD WHITE ASPARAGUS

Hokkaido scallop and trumpet mushroom

Craggy Range Te Muna Road Vineyard Sauvignon Blanc, Martinborough, New Zealand, 2022

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PINCHED AGNOLOTTI

New Zealand scampi, asparagus and seafood emulsion

AIX Rosé, Coteaux d'Aix-en-Provence, France, 2021

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TURBOT MILLEFEUILLE

celeriac, green pea, sea urchin, cherry blossom

Roux Père & Fils Saint-Aubin Premier Cru 'Les Cortons', Burgundy, France, 2020

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AUSTRALIAN WAGYU BEEF SIRLOIN M7

beetroot, baby carrot and Bordelaise sauce

Château Haut Bages Monpelou, Pauillac, Bordeaux, France, 2017

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DOMORI CHOCOLATE

raspberry, vanilla crumble and strawberry ice cream

Broadbent 10 Years Old Malmsey, Madeira, Portugal, N.V.

COFFEE or TEA

THE

Manor

"The Connoisseur's Table" set menu is to be served to every guest at the same table.

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

Partners



VALENTINO
BEAUTY

鉴赏家之桌

「浪漫约会」六道菜晚膳套餐

2023 年 2 月 10 日至 16 日

两位 2,588

两位 3,588, 另配美酒配搭

法国布列塔尼蓝龙虾

烟熏、鲑鱼高汤果冻、杏仁、大溪地香草油、Calvisius Royal 鱼子酱

Ferrari Perlé Rosé Trentodoc, Trentino-Alto Adige, Italy, 2016

或

Ferrari Perlé, Trentodoc, Trentino-Alto Adige, Italy, 2015

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法国 FRÉDÉRIC POUPARD 白芦笋

北海道带子及喇叭菇

Craggy Range Te Muna Road Vineyard Sauvignon Blanc, Martinborough, New Zealand, 2022

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意大利手制云吞

纽西兰海鳌虾、芦笋及海鲜酱汁

AIX Rosé, Coteaux d'Aix-en-Provence, France, 2021

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比目鱼千层酥

欧洲西芹头、青豆、海胆、樱花

Roux Père & Fils Saint-Aubin Premier Cru 'Les Cortons', Burgundy, France, 2020

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澳洲 M7 和牛西冷

红菜头、小甘笋及法式红酒酱汁

Château Haut Bages Monpelou, Pauillac, Bordeaux, France, 2017

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意大利 DOMORI 巧克力

覆盆子、香草脆脆及草莓冰淇淋

Broadbent 10 Years Old Malmsey, Madeira, Portugal, N.V.

咖啡或茶

THE

Manor

雅舍

同桌每位客人需同时享用「鉴赏家之桌」菜单。

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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合作伙伴

