

# Loving Others

## A CHRISTMAS STORY OF JOY AND GIVING

988 per person for six-course  
1,488 per person for six-course with wine pairing  
Inclusive of coffee or tea

CARABINEROS RED PRAWN and OSIETRA CAVIAR  
tartare, shiso leaf, micro greens

Billecart-Salmon Blanc de Blancs Grand Cru Champagne, France

OR

FOIE GRAS

fig, Piedmont hazelnut and sweet onion, chestnut sauce

Chateau Ste. Michelle Riesling, Columbia Valley, USA

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CARRUBA FAGOTTINI 

fava bean, stracciatella, morel, guanciale and parmesan

Chateau Montelena Chardonnay, Napa Valley, USA

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30 SECONDS SMOKED BRITTANY SEA BASS

saffron sauce, fish emulsion

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VENISON

black truffle and porcini, Campari beetroot and kumquat, celeriac

St. Francis Old Vines Zinfandel, Sonoma, USA

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ALMOND ICE CREAM

coffee crumble, milk chocolate sauce

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PANETTONE

dried fruit, mascarpone and rum raisin cream, sweet Vin Santo sabayon

Oddero Moscato d'Asti DOCG, Piedmont, Italy


THE

Manor

 Contains pork

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP and subject to 10% service charge.

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# 爱的欢乐颂晚膳套餐

## 分享喜悦

988 每位六道菜晚膳套餐  
1,488 每位六道菜晚膳套餐，另配美酒配搭  
包括咖啡或茶

西班牙红虾及 OSCIETRA 特级鱼子酱  
红虾他他、紫苏叶、蔬菜苗

Billecart-Salmon Blanc de Blancs Grand Cru Champagne, France  
或  
鹅肝

无花果、意大利榛子及甜洋葱、栗子酱  
Chateau Ste. Michelle Riesling, Columbia Valley, USA

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长角豆意大利饺子 

蚕豆、意式水牛芝士、羊肚菌、意式风干猪面肉及巴马臣芝士  
Chateau Montelena Chardonnay, Napa Valley, USA

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30秒轻烟熏布列塔尼海鲈鱼  
番红花酱、鱼香奶油酱

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鹿肉

黑松露及牛肝菌、橙酒红菜头及柑橘、欧洲西芹头  
St. Francis Old Vines Zinfandel, Sonoma, USA

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杏仁雪糕

咖啡脆脆、牛奶巧克力酱

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意式圣诞水果面包

水果干、意式软芝士及秣酒葡萄干奶油、意式甜酒沙巴翁  
Oddero Moscato d'Asti DOCG, Piedmont, Italy


THE

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雅舍

 含有猪肉

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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