



THE
Manor
雅舍

Stories of the Sea – The Fourth Chapter

海洋之魅 – 第四章

8-course Set Dinner | 八道菜晚膳套餐


MOP888 per person | 澳门币888每位

MOPI,288 per person with cocktail and wine pairing | 澳门币1,288每位, 另配鸡尾酒及美酒配搭

To Begin

头盘

Roast Suckling Pig |

Baikal Baerii Caviar 

烤乳猪 | 贝加尔湖鲟鱼鱼子酱

Chartogne-Taillet Champagne

or

Thai-inspired Mojito

rum | cilantro | cucumber | mint

Blue Fin Tuna Loin

by Belfagó Spain

liquid egg potato bacon pillow |

stracciatella | black bean

西班牙 Balfegó 蓝鳍吞拿鱼柳

烟肉流心炸包 | 意式软芝士 | 黑豆

Agricola Punica Samas

Vermentino-Chardonnay,

Sardinia

or

Solaire

gin | carrot juice | bitters

Hokkaido Sea Urchin |

Blue Swimmer Crab |

Petrossian Trout Roe

datterini tomato | congee sauce fresh |

green peppercorn

北海道海胆 | 远海梭子蟹 |

法国鱼子酱


意式小蕃茄 | 米浆 | 新鲜青胡椒粒

Wild Mushroom Cappuccino

beef tendon puffs

野菌泡沫


牛筋脆片

 Spicy food 辛辣食物 |  Contains pork 含有猪肉 |  Vegetarian 素菜

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

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

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

Main

主盘

Tiger Prawns in Cedar Bark

smokey buttery lemon aromas |

argan oil

雪松木熏焗虎虾

柠檬烟香 | 摩洛哥坚果油

Robert Mondavi Chardonnay,

Napa Valley

Miso Roast

“Glacier 51” Toothfish

fresh wasabi cream | yuzu curd |

Nameko mushrooms | pea sprouts

味增烤澳洲南极“Glacier 51”齿鱼

鲜山葵忌廉 | 柚子奶冻 | 日本蘑菇 | 豆苗

Viberti Giovanni

Bricco Airoli Barbera d’Alba

Superiore DOC, Italy

Abalone | Prawn Koshihikari

Rice

black truffle sauce

鲍鱼 | 大虾饭 采用日本越光米

黑松露酱

Sweets

甜点

Black Sesame

panna cotta | sponge | tuile |

mandarin sherbet

黑芝麻

意式奶冻 | 柑桔雪葩 | 黑芝麻蛋糕 |

芝麻脆片

Black Sesame Frappuccino

dark rum | black sesame | cold brew |

amaretto cream