



THE  
*Manor*  
雅舍

# Stories of the Sea – The Second Chapter

## 海洋之魅 – 第二章

6-course Set Dinner | 六道菜晚膳套餐

MOP788 per person

MOP1,188 per person with cocktail and wine pairing

澳门币788每位

澳门币1,188每位，另配美酒配搭

### To Begin

#### 头盘

Hokkaido Sea Urchin |  
Ocean Trout Roe  
cauliflower  
北海道海胆 | 鳟鱼鱼籽  
椰菜花

Sicilian Red Prawns  
apple and sunflower honey |  
plankton and avocado oil | chervil  
西西里红虾  
苹果蓉及太阳花蜜 | 海藻牛油果油 |  
香叶芹

*Yuzu Martini*  
vodka | yuzu | orange bitters

### Main

#### 主盘

Spanish Octopus  
Cooked as Char Siu  
spring onion and ginger relish  
西班牙八爪鱼  
叉烧汁制  
葱姜蓉

*Chateau Ste. Michelle,  
Chardonnay, Washington, USA*

“Glacier 51” Toothfish  
parmesan risoni | chamomile tea  
澳洲南极“Glacier 51”齿鱼  
帕马森芝士米型意粉 | 洋甘菊茶

*Quinta do Monte d'Oiro,  
Madrigal Viognier, Lisbon,  
Portugal*

Bluefin Tuna Rib  
by Balfegó Spain  
blackberry | Sichuan pepper | kale  
西班牙Balfegó蓝鳍吞拿鱼扒  
黑莓 | 四川花椒油 | 羽衣甘蓝




*Castello di Nipozzano,  
Chianti Blend, Tuscany, Italy*

### Sweets

#### 甜点

Chocolate  
From Valrhona  
5 curated textures | finished with  
Japanese whiskey  
巧克力  
法国Valrhona巧克力  
5重变奏伴日本威士忌


*Dow's, Fine Ruby Port,  
Portugal*

 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