

Stories of the Sea - The Fifth Chapter

SIX-COURSE SET DINNER

788 per person
1,188 per person with wine pairing

Thyme-infused Aperol Spritz

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BLUE FIN TUNA by BALFEGÓ SPAIN
jelly and tuna bottarga

Billecart-Salmon Brut Réserve Champagne

BLACK BOUCHOT MUSSELS from BRITTANY
sweet spring green peas, saffron and fennel

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KAMCHATKA KING CRAB and LANGOUSTINE
as tortelloni with lemongrass

De Stefani Pinot Grigio, Italy

RED CARABINEROS PRAWN
artichoke and cantaloupe melon

Chateau Miraval Cotes de Provence Rosé, France

GLACIER 51 TOOTHFISH
asparagus, liquorice carrot, coconut milk sauce

Neudorf Pinot Noir, New Zealand

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BUFFALO RICOTTA
candied orange, bergamot essence

Dow's Fine Ruby Port, Portugal

THE
Manor

🌶️ 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

海洋之魅 - 第五章

六道菜晚膳套餐

788 每位

1,188 每位, 另配美酒配搭

Thyme-infused Aperol Spritz

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西班牙 Balfegó 蓝鲸吞拿鱼
腌制吞拿鱼鱼子

Billecart-Salmon Brut Réserve Champagne

法国布列塔尼黑青口
甜青豌豆、番红花、茴香

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俄罗斯红帝王蟹 及 海螯虾
意式云吞配柠檬草

De Stefani Pinot Grigio, Italy

西班牙红虾
亚枝竹、罗马哈密瓜

Chateau Miraval Cotes de Provence Rosé, France

澳洲南极“GLACIER 51”齿鱼
芦笋、甘草胡萝卜、椰奶酱汁

Neudorf Pinot Noir, New Zealand

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水牛瑞可达芝士
糖渍橘子、佛手柑油

Dow's Fine Ruby Port, Portugal

THE

Manor

雅舍

🌶️ 辛辣食物 | 🐷 含有猪肉 | 🌱 素菜

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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