

Stories of the Sea - The Sixth Chapter

EIGHT-COURSE SET DINNER

888 per person
1,288 per person with cocktail and wine pairing
Inclusive of coffee or tea

BRITTANY TROUT

cured, mango chutney, fennel, lemon cream, yuzu jelly
Moët & Chandon Rosé Impérial Brut, NV, France

BOSTON LOBSTER

smoked artichoke, black truffle, asparagus

~

OYSTER and SEVRUGA CAVIAR

sweet onion soup from Auxonne
Billecart-Salmon Brut Réserve, NV, France

~

BLUE FIN TUNA by BALFEGÓ SPAIN

Vesuvio pasta and stracciatella, taggiasche olive and cantabrian anchovy pesto
Feudi di San Gregorio 'Fiano di Avellino' DOCG, Campania, Italy

JAPANESE KINMEDAI

marinated in miso paste, roasted fish bone emulsion, butternut pumpkin
Terenzi 'Balbino' Vermentino Maremma, Tuscany, Italy

DOVER SOLE

cous cous and tarragon oil, celeriac, champagne sauce
Domenico Clerico 'Trevigne' Barbera d'Alba DOC, Piedmont, Italy

~

MELON and SAKE


frozen, pear, Greek yoghurt espuma

IL QUADRO

bitter chocolate, chestnut, persimmon
Caramel whisky infused with black walnuts and coffee

THE
Manor

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 - 第六章

八道菜晚膳套餐

888 每位

1,288 每位, 另配美酒配搭
包括咖啡或茶

法国布列塔尼鳎鱼

醋渍腌制、芒果酸辣酱、茴香、柠檬奶油、柚子果冻
Moët & Chandon Rosé Impérial Brut, NV, France

波士顿龙虾

烟熏雅枝竹、黑松露、芦笋

~

生蚝 及 闪光鲟鱼子酱

法国传统奥克松洋葱汤

Billecart-Salmon Brut Réserve, NV, France

~

西班牙BALFEGÓ蓝鳍吞拿鱼

火山形意粉、意大利软芝士、塔贾斯卡橄榄及西班牙鳀鱼青酱
Feudi di San Gregorio 'Fiano di Avellino' DOCG, Campania, Italy

日本金目鲷

味噌腌、烤鱼骨浓汁、葫芦南瓜

Terenzi 'Balbino' Vermentino Maremma, Tuscany, Italy

多佛比目鱼

古斯米、龙蒿油、欧洲西芹头、香槟酱汁

Domenico Clerico 'Trevigne' Barbera d'Alba DOC, Piedmont, Italy

~

清酒蜜瓜

冰冻、梨、希腊乳酪泡沫

意大利油画

黑巧克力、栗子、柿


自家浸制黑核桃咖啡焦糖威士忌

THE

Manor

雅舍

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