



THE  
*Manor*  
雅舍

# Gourmet Tour Sunday Brunch with Jak

## 雅舍周日环球早午自助餐

MOP528+ per adult includes unlimited non-alcoholic Champagne, fruit punches and cold-infused tea

澳门币 528+成人每位，包括无限畅饮无酒精香槟、果汁宾治及冷泡茶

50% discount for children under 12 years and complimentary for 3 years and below;

including an exquisite Jak cookie decorating kit for each child

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## The Verandah – Stroll around Paris with Jak

### 长廊 – 与小鹿 Jak 漫游巴黎

#### Oyster Bar

##### 生蚝吧

David Hervé – Fine | France  
法国 David Hervé 精选生蚝

David Hervé – BB Boudeuse | France  
法国 David Hervé 奥莱龙岛生蚝仔

David Hervé – Royale | France  
法国 David Hervé 皇家生蚝

Speciale de Claires “Marenes  
Oleron” | France  
法国 Marenes Oleron 特级生蚝

Daniel Sorlut | France  
法国赛维尔生蚝

#### Condiments

配料

Lemon | Mignonette | Cocktail Sauce  
柠檬 | 红葱胡椒醋汁 | 鸡尾酒酱

#### Crustacean Bar

##### 海鲜吧

Poached Lobsters  
冻煮新鲜龙虾

Brown Crab  
面包蟹

Sweet Prawns  
甜虾

Kinkawooka Blue Mussels  
日本蓝青口

Sea Scallop on the Shell  
海扇贝

#### Eiffel Desserts

##### 法式甜品

Chocolate Souffle | Raspberry Sauce  
巧克力梳芙厘 | 红莓酱

Citron Meringue Tart  
柠檬蛋白挞

Blackcurrant Chocolate Éclair  
黑加仑子巧克力长条泡芙

Strawberry Verrine | Cremeux |  
Streusel  
草莓脆饼甜品杯

Passion Fruit Chocolate Mousse Cake  
百香果巧克力慕斯蛋糕

Paris Brest | Praline Cream  
巴黎布雷斯特榛果泡芙

Macaron Ispahan  
红莓夹心马卡龙

Canelé | Pistachio Chantilly Cream  
法式可丽露蛋糕配开心果奶油

Blueberry Coconut Mousse Cake  
蓝莓椰子慕斯蛋糕

Assorted Mini Doughnuts  
什锦迷你甜甜圈

Snacks and Candies  
小食及糖果

🌶️ Spicy food 辛辣食物 🐷 Contains pork 含有猪肉 🌿 Vegetarian 素菜 ☆ Signature 厨师推介

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

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## The Dining Room – Visit New York with Jak

### 珍膳廊 – 与小鹿 Jak 同游纽约

#### Carvings

##### 现切优质肉类

2 types of prime meat in rotation  
交替供应两款肉类

50-Hour Oven Roasted Beef Flat |  
Rangers Valley “M5” | Australia  
50 小时慢烤澳洲 Rangers Valley  
牧场 “M5” 牛排

Lamb Saddle | Wammco | West  
Australia  
烤西澳洲 Wammco 羊脊肉

Cider and Cherry Roasted Christmas  
Ham | Rosemary Bacon Marmalade  
苹果酒樱桃烤圣诞火腿 |  
迷迭香培根柑橘酱

Mustard | Condiments Selection  
芥末 | 精选配料

#### Sandwiches & Sliders

##### 三文治及小汉堡

Poppy Seed Bagel | Victoria Island Cured  
Smoked Salmon | Capers  
罂粟籽贝果 | 盐渍烟熏加拿大  
三文鱼 | 酸豆

Barcelona Bikini Sandwich | Ham and  
Cheese | Quail Egg  
西班牙比基尼式三文治 | 火腿芝士 |  
鹌鹑蛋

Cronut Slider | Dry Aged Beef |  
New York White Cheddar  
甜甜圈酥 | 风干熟成牛肉 |  
纽约白车打芝士

Boston Lobster Roll | Cream Fraiche |  
XO Sauce  
波士顿龙虾卷 | 法式酸奶油 |  
XO 酱

#### Sichuan Boil

##### 四川麻辣

Pickled Fish Soup | Black Cod |  
Pickled Mustard Green  
酸菜鱼 | 黑鳕鱼 | 酸菜

Pork Dumpling | Hot Chili Oil  
猪肉饺子 | 辣椒油

Spicy Wok-fried Chicken | Peanuts |  
Sichuan Peppercorn  
辣子鸡 | 花生 | 花椒

Crisp Tofu | Garlic and Chili Crumb  
酥炸豆腐 | 蒜蓉辣椒碎

#### Clam Table

##### 蚬吧

New English Clam Chowder |  
Sourdough Bowl  
英式周打蚬汤 | 酸面包

White Clams | Vinho Verde |  
Chouriço  
白酒煮蚬 | 葡国白酒 | 葡肠

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## The Penthouse Kitchen – Travel to Tokyo with Jak

### 顶厨 – 小鹿 Jak 东京之旅

#### Robata Grill

##### 炉端烧

Boston Lobster  
波士顿龙虾

“Mariscos Gilmar” Octopus  
Tentacles  
加拿大“Mariscos Gilmar”  
八爪鱼须

Live Jinga Prawn  
鲜活明虾

Daniel Sorlut Oyster  
赛维尔生蚝

Scallop  
扇贝

Yakitori - Chicken skewer  
日式烧鸡串

#### Teppanyaki

##### 铁板烧

Rangers Valley “M5” Beef Fillet |  
Australia  
澳洲Rangers Valley牧场“M5”牛柳

Salmon | Norway  
挪威三文鱼

Foie Gras Garlic Rice  
鹅肝蒜蓉饭

Robata Grill & Teppanyaki  
Served with  
炉端烧及铁板烧配  
Miao Tou | Sakura Ebi | Yuzu Kosho |  
Truffle Salt  
菜苗 | 樱花虾 | 柚子胡椒酱 |  
松露盐

#### Salad Table

##### 沙拉吧

Ice Plant Leaf | Goma Dressing  
冰花菜 | 日式芝麻酱

Tofu Salad | Tuna | Garlic Chips  
豆腐沙律 | 吞拿鱼 | 香蒜片

Potato Salad | Smoked Salmon Roe  
薯仔沙律 | 烟三文鱼籽

Japanese Spinach | Sesame Seeds  
日式菠菜 | 芝麻

Spiralized Cucumber Salad | Sakura Ebi  
青瓜串沙律 | 樱花虾

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## The Penthouse Kitchen – Travel to Tokyo with Jak

### 顶厨 – 小鹿 Jak 东京之旅

#### Sushi and Sashimi Boat 寿司及刺身船

Amaebi | Sweet Prawn  
日本甜虾

Hotategai | Live Scallop  
鲜帆立贝

Buri | Yellowtail  
油甘鱼

Sake | Salmon  
三文鱼

Unagi | Eel  
鳗鱼

Maguro | Tuna  
吞拿鱼

#### Uruchimai | Rice 日式饭

Zosui – Japanese Rice Soup  
Crab | Abalone  
日式蟹肉鲍鱼汤饭

Tamago Kake Gohan  
Japanese Rice | Slow Cooked Egg | Furikake  
和风鸡蛋饭  
日式饭 | 慢煮蛋

#### Fridge 日式沙律及甜点

Green Tea Milk Pudding  
绿茶牛奶布丁

Japanese Matcha Tarlet  
日式抹茶挞

Green Tea Jelly | Citrus Sauce  
绿茶果冻 | 柑橘酱

Chocolate Milk | Meiji  
日本明治巧克力牛奶

Hokkaido 3.6 Milk  
北海道特选 3.6 牛乳

Sesame Milk | Japan  
芝麻牛奶 | 日本

Green Tea Milk | Japan  
抹茶牛奶 | 日本


Japanese Fruit Salad  
日式水果沙律

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#### Pass Around

##### 沿桌服务

Uni and Caviar Toast | Watermelon  
Radish

海胆鱼子酱吐司 | 西瓜萝卜

Mini Cone | Cotton Candy Cream  
迷你甜筒 | 忌廉棉花糖

Seafood Conchiglie

海鲜贝壳粉

Slow Cooked Black Angus Beef Cheek

potato foam | beef jus

慢煮黑安格斯牛脸肉

薯仔泡沫 | 牛肉汁

Grilled Balsamic Blue Fin Tuna Rib

melting tomato

意大利香醋烤蓝鳍吞拿鱼扒


酸甜蕃茄

#### Gueridon Service

##### 旁桌服务

Bordier Cheese Trolley

法国 Bordier 芝士手推车

Charcuterie Trolley 


冻肉手推车

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