



# Take Home our Delicacies

Enjoy our exquisite signature roasts, sweets and a selection of cocktails from The Manor at home with our delicious take-home sets.

August 1-31, 2020, 11:00 AM – 11:00 PM

## Food

- Southern Style Barbecue Pork Ribs 298  
(Side dishes and sauces: traditional barbecue sauce, char grilled pineapple honey mustard coleslaw, hickory smoked corn on the cob coated with buttermilk, foie gras oil infused cottage fries with citrus salt)
- Mediterranean Whole Baked Halibut 428  
(Side dishes and sauces: lobster cognac sauce, sundried tomatoes and forest mushrooms à la grecque, Sicilian caponata in agrodolce sauce, baby potato glazed with an emulsion of lemon)
- Rangers Valley Beef Filet Wellington  
448 for 1 person (200g) / 1,698 for 4 people (800g)  
(Side dishes and sauces: baby English spinach, whipped la ratte potato, wild mushrooms, red wine sauce)  
We invite you to freshly roast our beef wellington at home - when you are ready to cook the beef wellington, bake at 200°C or Gas 6 for 15-20 minutes (200g) or 20-30 minutes (800g) until the pastry is golden brown and the fillet gets pink. Rest for 10 minutes before carving.
- Homemade Breads 48 each  
(Raisin and Walnut Loaf / Sourdough)
- Desserts to Finish 50 each for 1 person  
(Strawberry Fraisier Cake / Mango and Matcha Chiffon Cake / Chocolate Cookies and Cream Cake)
- Cookies for your Coffee 18 each  
(Oat & Raisin / Dark Chocolate Chip / Macadamia and White Chocolate)

## Cocktails

- Gin & Tonic 198  
Inclusive of 1 bottle of home-infused gin (200 ml) and 4 bottles of tonic water  
  
Selection of home-infused gin  
(Lychee Rosemary / Grapefruit / Roasted Pineapple)  
  
Selection of tonic water  
(East Imperial Burma / East Imperial Yuzu / East Imperial Grapefruit)
- Bulldog Margarita 198  
Inclusive of 1 bottle of home-infused lavender Patrón Tequila and Triple Sec Liqueur (200ml), yuzu lemon and 2 bottles of Corona beers (330ml)
- Cinnamon-Thyme Long Island Iced Tea 198  
Inclusive of 1 bottle of home-infused cinnamon-thyme vodka, gin, rum, tequila and Triple Sec Liqueur (200ml), lime peel and 2 cokes (330ml)

Marriott Bonvoy members enjoy 15% discount.  
Prices are in MOP. Pick up available at The Manor, 48-hour advanced order is required.

Scan the QR code to order  
(use a QR code scanner app)




THE  
*Manor*

+853 2882 8898 [themanor.macao@stregis.com](mailto:themanor.macao@stregis.com)  
1st floor, The St. Regis Macao, Cotai Strip  
[thestregismacao.com](http://thestregismacao.com) [@stregismacao](https://www.facebook.com/stregismacao) #themanormacao



## 雅舍外带滋味

立即预订雅舍厨师精心炮制外带滋味美食，包括精选烤焗套餐、自家制甜点、曲奇及精选鸡尾酒，与家人安坐家中品尝垂涎美食。

2020年8月1日至31日，早上11时至晚上11时

### 美食

- 德州式炭火烤排骨 298  
(配菜及酱料：传统烧烤酱、炭烤菠萝蜜糖芥末沙拉、烟熏烤奶油原条粟米、鹅肝油焗薯片配柑橘盐)
- 地中海式烤原条比目鱼 428  
(配菜及酱料：龙虾干邑酱汁、希腊式野生蘑菇蕃茄干沙拉、西西里式糖醋炖茄子、柠檬酱烤薯仔)
- 澳洲Rangers Valley威灵顿牛柳 448 供一位享用(200克) / 1,698 供四位享用(800克)  
(配菜及酱料：英国菠菜苗、法国la ratte薯蓉、野生蘑菇、红酒酱汁)  
于家中轻易炮制酥脆威灵顿牛柳：首先预热焗炉，再把雅舍威灵顿牛柳放进焗炉，以200°C或6档火焗15-20分钟(200克)或20-30分钟(800克)，待酥皮焗至金黄色、牛柳焗至五成熟，取出冷却10分钟，即可享用。
- 自家制面包 每个48  
(葡萄干核桃面包 / 酸种面包)
- 甜点 每件50 供一位享用  
(草莓蛋糕 / 芒果抹茶雪纺蛋糕 / 巧克力饼干奶油蛋糕)
- 曲奇 每件18  
(燕麦葡萄干曲奇 / 黑巧克力曲奇 / 夏威夷果白巧克力曲奇)

### 鸡尾酒

- 杜松子酒配汤力水 198  
包括自家浸制杜松子酒一瓶(200毫升)及优选汤力水四瓶  
请选以下一款自家浸制杜松子酒  
(荔枝迷迭香 / 西柚 / 烤菠萝)  
请选以下一款优选汤力水  
(East Imperial 缅甸 / East Imperial 柚子 / East Imperial 西柚)
- Bulldog 玛格丽特鸡尾酒 198  
包括自家浸制薰衣草Patrón龙舌兰酒及Triple Sec白橙皮利口酒一瓶(200毫升)、柚子柠檬及科罗娜啤酒两瓶(330毫升)
- 肉桂百里香长岛冰茶 198  
包括自家浸制肉桂百里香伏特加酒、杜松子酒、朗姆酒及Triple Sec白橙皮利口酒一瓶(200毫升)、青柠皮及可乐两罐(330毫升)

万豪旅享家会员享有85折优惠。  
所有价格均为澳门币。外带美食于雅舍餐厅供应，需提前最少48小时预订。

扫描二维码以订购套餐  
(使用扫码应用程序)



THE  
*Manor*  
雅舍

+853 2882 8898 [themanor.macao@stregis.com](mailto:themanor.macao@stregis.com)  
1st floor, The St. Regis Macao, Cotai Strip  
澳门瑞吉酒店1楼  
[thestregismacao.com](http://thestregismacao.com) [@stregismacao](https://www.facebook.com/stregismacao) #themanormacao



澳門通  
MACAU Pass

欢迎使用澳门通付款。