



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.

September 1-30, 2020, 11:00 AM – 11:00 PM

Food

- Spiced Rub Roast Whole US Duckling 298
(Side dishes and sauces: bigarade sauce, duck fat roasted kipfler potatoes and gala apples, braised cabbage with pancetta and caraway seed, warm red beet salad with caramelized onion and balsamic dressing)
- Traditional Pan Roasted Pork Belly 298
(Side dishes and sauces: lemongrass sweet chili sauce, char-grilled baby sweet potato with walnut, haricot beans sautéed with confit garlic, roasted Japanese pumpkin salad with herbs and comté cheese)
- 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)
Baked from The Manor kitchen OR we invite you to freshly roast our beef wellington at home - pre-heat the oven and 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)

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

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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9月1日至30日，早上11时至晚上11时

美食

- 香料烤原只美国嫩鸭 298
(配菜及酱料：柑橘酱、鸭油烤细长薯仔及加拉苹果、香草炖椰菜配烟熏猪腩肉、暖红菜头沙拉配焦糖洋葱及黑醋)
- 传统烤猪腩肉 298
(配菜及酱料：香茅甜辣酱、碳烧小甜薯配核桃、香炒扁豆配油封香蒜、香烤日本南瓜沙拉配香草及孔泰芝士)
- 澳洲Rangers Valley威灵顿牛柳
448 供1位享用(200克) / 1,698 供4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)
由雅舍新鲜烤焗 或 于家中轻松炮制酥脆威灵顿牛柳：首先预热焗炉，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、牛柳约为五成熟，取出并放置10分钟后，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1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1瓶(200毫升)及优选汤力水4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1瓶(200毫升)、柚子柠檬及科罗娜啤酒2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1瓶(200毫升)、青柠皮及可乐2罐(330毫升)

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)



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雅舍

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