



Take Home our Delicacies

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

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

Food

- Slow Cooked Australian Lamb Shoulder with a farce of dried fruits and fresh rosemary 398
(Side dishes and sauces: garlic confit sauce, boulangère potatoes with tropea onions, roasted king oyster mushroom with chilli and lemon pangrattato, Provençale vegetable stew with montijo bacon)
- Citrus Brined Farm Chicken 298
(Side dishes and sauces: roast chicken gravy, grana padano mashed potatoes, mesclun greens, heirloom cherry tomatoes, ricotta cheese, sautéed garden vegetables with chive butter)
- Rangers Valley Beef Fillet 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 fraiser 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)

Red Wine

- Ruffino 'IL Ducale' Rosso IGT, Tuscany, Italy 200
A Tuscan blend of Syrah, Merlot and Sangiovese. Black berries and spices in a well-rounded wine

White Wine

- Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile 200
Elegant Sauvignon Blanc from Chile, crisp acidity and refreshing

Prices are in MOP. Pick up available at The Manor, 48-hour advanced order is required.

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



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2020年10月1日至31日，早上11时至晚上11时

美食

- 慢煮澳洲羊肩配干果及新鲜迷迭香 398
(配菜及酱料：油封香蒜汁、法式洋葱焗薯仔、烤杏鲍菇配辣椒柠檬面包脆粒、法式蔬菜杂烩配葡式培根)
- 西柠田园烤鸡 298
(配菜及酱料：烤鸡肉汁、意式芝士薯泥、田园蔬菜、原种樱桃蕃茄、意式软芝士、香葱牛油炒田园蔬菜)
- 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 / 夏威夷果仁白巧克力曲奇)

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)

红葡萄酒

- Ruffino 'IL Ducale' Rosso IGT, Tuscany, Italy 200
以西拉、梅洛及桑娇维塞葡萄混酿的意大利托斯卡纳地区红酒，富黑莓果及香料风味

白葡萄酒

- Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile 200
优雅的智利苏维翁白酒，微酸开胃之选

所有价格均为澳门币。外带美食于雅舍餐厅提取，需提前最少48小时预订。

扫描二维码以订购套餐
(请使用扫码应用程序)



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雅舍

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