

The Long and Short of it

A STORY OF SIGNATURES FROM THE NEW MENU

788 per person for six-course
588 per person for four-course*

🏠 HOKKAIDO SCALLOPS*

“bulhão pato” style with a foam from roasted fish bones
vieiras à bulhão pato e espuma de vértebras de peixe assadas

~

🏠 GIRALDO BACALHAU and BAIKAL BAERII CAVIAR

creamed Jerusalem artichoke
creme de alcachofras com bacalhau “Giraldo” e caviar do Baikal

~

🏠 RED CARABINEROS PRAWNS*

paccheri pasta and lobster bisque
massada de carabineiros em molho de lagosta

~

🏠 GLACIER 51 TOOTHFISH* 🐠

roasted, toasted chouriço migas and squid ink
marlonga assada com migas de chouriço e tinta de choccos

or

AGED MIYAZAKI WAGYU BEEF STRIPLOIN*

potato mille-feuille, matsutake mushroom and black truffle
bife Wagyu Miyazaki maturado com mille-feuille de batata, cogumelo matsutake e trufa negra

~

🏠 MANGO FANTASY*

mango sorbet, jasmine fruit foam, mango passion fruit cremeux
sorbete de manga com espuma de jasmim e cremoso de manga maracuja

THE

Manor

🏠 Macao inspired | 🐠 Contains pork

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

尝 · 先

率先体验全新菜单之精髓

六道菜套餐 788 每位

四道菜套餐 588 每位*

北海道带子*

葡国白酒煮、烤鱼骨汤泡沫

~

西班牙 GIRALDO 马介休 及 贝加尔湖 BAERII 鲟鱼鱼子酱

奶油菊芋

~

西班牙红虾*

管形意粉、龙虾浓汤

~

烤澳洲南极GLACIER 5I齿鱼*

焗葡肠面包粒、墨汁

或

熟成宫崎和牛前腰脊肉*

薯仔千层酥、松茸、黑松露

~

清爽香芒*

芒果雪葩、茉莉花果泡沫、芒果热情果奶油


THE

Manor

雅舍

 体验澳门 |  含有猪肉

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