

# Diamonds of the Kitchen

## BLACK AND WHITE TRUFFLE MENU

1,588 per person for six-course  
1,988 per person for six-course with wine pairing

BLACKMORE WAGYU BEEF MS9  
carpaccio, umeshu and yuzu jelly, foie gras torchon, white truffle  
Vie di Romans 'Dessimis' Pinot Grigio, Friuli, Italy

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SLOW COOKED EGG  
soft polenta, maple-lemon roasted celeriac, white truffle and 48 months Vacche Rosse parmesan sauce

OR

MUSHROOM CONSOMMÉ  
"plin" ravioli with robiola cheese, black truffle  
Ca'd' Gal Bianco, Langhe, Italy

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EGG TAGLIOLINI  
"tjarin" handmade pasta with Bordier butter, porcini mushroom, white truffle  
Sandrone 'Valmaggione' Nebbiolo d'Alba DOC, Piedmont, Italy

OR

ACQUERELLO RISOTTO AND GOLD  
artichoke and Japanese mushroom, white truffle  
Nada Fiorenzo Barbera d'Alba, Piedmont, Italy

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GUINEA FOWL  
breast roasted and glazed with spices, salt baked French carrots, black truffle  
De Stefani 'Kreda' IGT, Veneto, Italy

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AUSTRALIAN WAGYU BEEF FILLET  
romanesco broccolini, potato galette, morel mushroom, white truffle  
Viberti Giovanni 'Buon Padre' Barolo DOCG, Piedmont, Italy

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DOMORI SUR DEL LAGO DARK CHOCOLATE  
bitter cacao crumble and Piedmont hazelnut chantilly  
Ca'd' Gal Moscato d'Asti Lumine, Piedmont, Italy


THE

# Manor

 Spicy food |  Contains pork |  Vegetarian

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

# 餐桌上的钻石

## 黑白松露菜单

1,588 每位六道菜晚膳套餐

1,988 每位六道菜晚膳套餐，另配美酒配搭

澳洲 BLACKMORE MS9 和牛  
生牛肉薄片、梅酒柚子果冻、鹅肝、白松露  
Vie di Romans 'Dessimis' Pinot Grigio, Friuli, Italy

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### 慢煮鸡蛋

意式玉米糕、枫糖柠檬烤芹菜、白松露及 48 个月熟成 Vacche Rosse 巴马芝士酱

或

### 蘑菇清汤

意大利方饺酿意式软芝士、黑松露

Ca'd' Gal Bianco, Langhe, Italy

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### 意大利全蛋幼面

手工制作幼面配法国Bordier牛油、牛肝菌、白松露  
Sandrone 'Valmaggione' Nebbiolo d'Alba DOC, Piedmont, Italy

或

### 金黄意大利炖ACQUERELLO饭

雅枝竹、日本蘑菇、白松露

Nada Fiorenzo Barbera d'Alba, Piedmont, Italy

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### 珠鸡

香料烤胸肉、盐焗法国胡萝卜、黑松露

De Stefani 'Kreda' IGT, Veneto, Italy

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### 澳洲和牛牛柳

罗马花椰菜、法式薯仔千层批、羊肚菌、白松露  
Viberti Giovanni 'Buon Padre' Barolo DOCG, Piedmont, Italy

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### 意大利DOMORI SUR DEL LAGO黑巧克力

黑可可碎及意大利皮埃蒙特榛子甜奶油

Ca'd' Gal Moscato d'Asti Lumine, Piedmont, Italy

THE

Manor

雅舍

🌶️ 辛辣食物 | 🐷 含有猪肉 | 🌿 素菜

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。

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