Manon

雅 舍 INTRODUCTION 介绍

WELCOME TO THE MANOR
WHERE PRIME CUTS OF MEAT
AND FRESH SUSTAINABLY SOURCED SEAFOOD
ARE BEAUTIFULLY PREPARED ON THE ROBATA GRILL.

THE AUTHENTICITY OF THIS MENU IS
ITS PRIME PRODUCE AND COOKING TECHNIQUE
(COUPLED WITH SENSIBLE COMBINATIONS)

THE MANOR IS A CONNOISSEUR'S TEMPLATE FOR THE NEW WORLD CENTRIC BISTRO:
IT'S THE SPIRIT THAT MATTERS,
NOT SO MUCH THE SPECIFIC CUISINE,
IT'S ALL ABOUT TIME-HONOURED FLAVOURS
AND A WAY OF EATING, NOT CLICHÉS

NO NATION COULD CLAIM THE COMBINATIONS FOUND WITHIN OUR DISHES, YET THE INGREDIENTS AND FLAVOURS WILL REMAIN IMMEDIATELY FAMILIAR

欢迎莅临雅舍 我们为您准备各式顶级优质肉类 以及来自可持续生产的海鲜 完美地以炉端烧的烹调方式呈奉

菜单上的每道佳肴 皆是优质食材和烹调技巧的完美结合 配搭得官、相得益彰

雅舍,成为了新时代餐厅的板模 为饮食文化重新定位 重视优质餐飨的繁简 并不局限於某一种菜式 让回味,历久常新 让尝味之道,尽显非凡

我们与别不同的佳肴 或许难以归入任何国家的菜式 但当中的食材和风味必定让你尝出熟悉的滋味



# "LET'S DO LUNCH"

白洗午市套餐

THE MANOR PRESENTS QUICK, SUPERB VALUE LUNCH SET MENUS 2 COURSES 228MOP, 3 COURSES 258MOP. MAIN COURSE ONLY 208MOP 雅舍提供快速,优质的超值午市套餐 两道菜 澳门币228,三道菜 澳门币258, 只选主菜 澳门币208

> CELEBRATING THE 2016 OLYMPICS WITH DISHES FROM AROUND THE WORLD 庆祝2016奥运会而设來自世界各地菜式

> > TO BEGIN 前菜

> > > **SPAIN** 西班牙

HAND - PICKED BLUE SWIMMER CRAB, ALMOND GAZPACHO, BLACK GRAPES 挑选沅洋梭子蟹-西班牙杏仁冷汤,黑葡萄

> OR 或

USA 美国

OYSTERS ROCKERFELLER OYSTERS GRATIN WITH CREAMED SPINACH AND PERNOD 焗牡蛎-奶油菠菜焗牡蛎和茴香酒

> OR 或

**JAPAN** 日本

OCEAN TROUT SASHIMI ON YUKARI ENRICHED KOSHIHIKARI RICE WITH PICKLED MELON, JAPANESE PEACH NANBAN SAUCE 鳟鱼生魚片伴越光大米及腌香瓜,日本南蛮桃酱

"LET'S DO LUNCH" 自洗午市套餐

> MAIN 丰菜

**FRANCE** 法国

DAUBE DE BOEUF - RED WINE BRAISED BEEF CHEEK, BABY HEIRLOOM CARROTS SAUTÉED WITH FRESH HORSERADISH. POTATO PURÉE 红酒炖牛颊肉配迷你胡萝卜和辣根与洋芊泥

> OR 或.

CHINA 中国

SWEET AND SOUR PORK WITH PRAWNS, APPLE AND POMEGRANATE 🚳 糖醋猪肉和虾配苹果和石榴。

> OR 或

**ITALY** 意大利

ROBATA GRILLED SLIPPER LOBSTER ON HOUSE - MADE STROZZAPRETI PASTA WITH CRUSTACEAN BUTTER 炉烤岩礁扇龙虾和家庭自制面食配龙虾牛油



"LET'S DO LUNCH"

自洗午市套餐

**SWEETS** 

甜点

**GERMANY** 

德国

**BLACK FOREST TRIFLE** 

MASCARPONE CREAM, CHOCOLATE FLAKES, CHOCOLATE CAKE, LIQUEUR SOAKED CHERRIES, A SOUR JAM AND RICH CHOCOLATE MOUSSE 黑森林蛋糕-马斯卡忌廉,巧克力片,巧克力蛋糕,酒浸车厘子 酸果酱和浓郁巧克力慕斯

> OR 或

**AUSTRALIA** 澳大利亚

PASSIONFRUIT PAVLOVA

SOFT MERINGUE, WHIPPED CREAM, PASSIONFRUIT SAUCE 百香果帕夫洛娃-软酥皮,忌廉,百香果酱

> OR 或

**ENGLAND** 英国

BANOFFEE PIE - BANANA, CRÈME FRAICHE, DULCE DE LECHE SALTED CARAMEL, GINGER SABLE CRUMB, CHOCOLATE 香蕉太妃批-香蕉,鲜忌廉,咸焦糖牛奶,姜屑紫貂,巧克力

> OR 或

**DESSERT TROLLEY** 自助甜品

**COFFEE OR TEA** 咖啡或茶

Contains chili 含有辣椒

Contains pork 含有猪肉





### CRUSTACEAN AND RAW BAR SELECTIONS 海鲜生蚝吧

SASHIMI OF YELLOWFIN TUNA, HIRAMASA KINGFISH HOKKAIDO SCALLOP AND OCEAN TROUT FINGER LIMES AND SEA HERBS 吞拿魚, 国王魚, 带子和红鳟鱼刺身配莱姆鱼子醬和海芦笋 158

HAMACHI TARTARE, MUSTARD SORBET, POTATO ALLUMETTES 油甘鱼他他

108

WHOLE LIVE AUSTRALIAN LOBSTER SASHIMI PREPARATION WITH CHILI AND LIME 原只澳洲龙虾刺身 1888

AWARD WINNING TASMANIAN TROUT WOODBRIDGE COLD SMOKED OCEAN TROUT 冷熏红鳟鱼料理 128

HANDPICKED ALASKAN CRAB FRESH NECTARINE, HASS AVOCADO, CHICORY 阿拉斯加蟹肉配牛油果酱

128

PETUNA OCEAN TROUT TARTARE GREEN OLIVE AND PINE NUTS 紅鳟鱼他他 138

ALL OUR SEAFOOD IS SOURCED SUSTAINABLY 所有海鲜均以可持续方式捕捞或养殖









### CRUSTACEAN AND RAW BAR SELECTIONS 海鲜牛蚝吧

RARE SEAFOOD SELECTION 精洗海鲜拼盘 688

EXTRAORDINARY SEAFOOD SELECTION 豪华海鲜拼盘 988

> FRESH OYSTERS HALF DOZEN 新鲜生蚝 - 半打 298

> > GILLARDEAU, FRANCE 法国吉拉德生蚝

KUMAMOTO, JAPAN 日本熊本生蚝

FINE DE CLAIRE, FRANCE 法国芬大奇生蚝

OYSTER ESSENTIALS; BOTH TABASCOS, MIGNONETTE SAUCE FRESH LEMON AND FRESHLY GRATED HORSERADISH 塔巴斯科辣椒酱,木犀草酱,新鲜柠檬和鲜磨辣根

> ALL OUR SEAFOOD IS SOURCED SUSTAINABLY 所有海鲜均以可持续方式捕捞或养殖







# **COLD STARTERS** 冷开胃菜

#### WINTER FLAVOURS FROM FARM TO PLATE 冬季精洗农场直送

WHITE ASPARAGUS, SOFT MILK CURD, ROASTED NUTS AND GRAINS, HERB FLOWERS 白芦笋, 軟牛奶豆腐, 烤坚果和谷物, 草本花卉人

108

SALAD OF HEIRLOOM BABY BEETROOTS WITH FIG, GOATS CURD CYLINDER AND TRUFFLE HONEY 小甜菜根无花果沙律人

BRIE CHEESE FILLED WITH MASCARPONE AND BLACK TRUFFLE 芝士黑旋风 🔪

# **HOT STARTERS** 热开胃菜

#### INSPIRED BY THE FARMERS MARKET 农夫市集启发的灵感

MEDITERRANEAN FISH SOUP, TOMATO, BASIL, CROUTONS, AIOLI 朝日地中海鱼汤

98

SPENCER GULF PRAWNS WITH SPICY PRAWN OIL, HERITAGE CHERRY TOMATOES AND SEMOLINA NOODLES 斯宾赛海虾蕃茄義大利面

128

KINKAWOOKA MUSSELS STEAMED WITH JAMÓN BLÁZQUEZ CHILI, CHICKPEAS AND ORZO 🚳 🕻 清炒澳洲贻贝与西班牙火腿 🚳 🕻



雅舍 **SANDWICHES** 二明治

THE ST. REGIS BAR SANDWICH ROASTED FRENCH CHICKEN BREAST, GUANCIALE BACON, ONION RELISH, AVOCADO AND AIOLI 🚳 瑞吉三明治 118

**GRENOBLOISE TOAST** LEMON BUTTER AND CAPER TOAST, PARMA HAM, SLOW COOKED EGG 🚳 泡沫吐司 98

ROSSINI BURGERWAGYU BEEF BURGER SEARED FOIE GRAS, TRUFFLE KETCHUP, BRIOCHE BUN, TRUFFLE FRIES 罗西尼汉堡 香煎鸭肝与和牛汉堡肉配布里欧面包佐松露薯条和松露蕃茄酱

280

CULATELLO DI ZIBELLO DOP "GOLD SPIGAROLI" "KING OF PROSCIUTTO" SOURDOUGH BAGUETTE & FRENCH BUTTER ௵ 意大利「金牌火腿」配法式牛油棍包ሙ



# PRIME SELECTIONS MEAT 严选优质肉类

# THE PENTHOUSE KITCHEN'S ROBATA GRILL FROM NORTHERN JAPAN THAT UTILIZES WHITE OAK "BINCHOTAN". 阁楼厨房使用炉端烧的烹调技术特选来自日本的白橡木备长炭

VACUM IBERICO DRY AGED GRASS FED FINCA VACUM, NORTHERN SPAIN RIB-EYE 300G SPICED EGGPLANT, ROSE HARISSA, GHERKIN AND CUMIN MAYO 香煎西班牙肉眼扒配玫瑰哈里萨辣酱 398

HEREFORD GRASS FED, JOHN STONE LONGFORD REPUBLIC OF IRELAND TENDERLOIN 250G WITH OYSTERS, POTATO DAUPHINOIS, CARPETBAG SAUCE 安格斯牛柳氐蠔, 薯仔, 烧烤醬 🧑 528

> SIGNATURE TASTING PLATTER OF 5 BREEDS 招牌品尝拼盘 - 5种 PERSONALIZE EXPERIENCE 50G EACH 个人化的体验 50克 一位

888

SHARING PLATE 250 G EACH 分享板 250克 一位 1688

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

Contains chili 含有辣椒



Contains pork 含有猪肉



◀ Vegetarian 素菜



### PRIME SELECTIONS MEAT

### 严洗优质肉类

THE PENTHOUSE KITCHEN'S ROBATA GRILL FROM NORTHERN JAPAN THAT UTILIZES WHITE OAK "BINCHOTAN". 阁楼厨房使用炉端烧的烹调技术特选来自日本的白橡木备长炭

MIYAZAKI WAGYU A5, JAPANESE BLACK - HAIRED CATTLE, JAPAN SIRLOIN 200G 宫崎A5和牛, 日本黑牛, 西冷牛扒 200G 468

FULL BLOOD WAGYU GRAIN FED, BLACKMORE MS9+ ALEXANDRA, VICTORIA, AUSTRALIA 纯种榖饲里摩尔和牛9+ 亚歷山德, 拉维多利亚, 澳洲 FILLET 250G 菲力 250g 480

> SIRLOIN 300G 西冷 300g 500

RANGE VALLEY PURE BLACK ANGUS 300 DAY GRAIN FEED, AUSTRALIA 黑安格斯肉眼扒 RIB-EYE ON THE BONE 1000G 有骨肋眼扒 1000g 900

> T-BONE 600G T-骨扒 600g

500

USDA PRIME CORN - FED ANGUS, GREATER OMAHA NEBRASKA, UNITED STATES RIB - EYE 350G 美国顶级玉米饲养安格斯牛欧马哈 内布拉斯加,美国 肋眼350g 388

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE









CONDIMENT SERVICE

**瓷**汁

MUSTARDS BY EDMOND FALLOT 法国费洛芥末酱

HOMEMADE BARBECUE SAUCE 自制BBO酱

> BÉARNAISE EMULSION 贝尔那斯酱

ROSE HARISSA CHILI RELISH 玫瑰哈里萨辣酱 🕻

MOREL MUSHROOM SAUCE 羊肚菌酱汁

SIDES

配菜

CARAMELISED BANANA SHALLOTS AND CHAMPIGNON MUSHROOMS WITH BARREL AGED FETA CHEESE AND APPLE BALSAMIC VINEGAR 焦糖红葱,香槟蘑菇配陈年羊奶起司和苹果巴薩米可醋

88

POTATO PURÉE 薯泥

58

TRUFFLE FRENCH FRIES 松露薯条

BROCCOLINI WITH BOTTARGA AND MACADAMIA NUTS 青花菜,乌鱼子和夏威夷果仁

68

HEIRLOOM BABY CARROTS, SICHUAN SPICES 花椒迷你萝卜┃



SEAFOOD

海鲜

WE ARE COMMITTED TO THE PRESERVATION OF THE OCEAN AND ITS FISHERIES: AND ARE PROUD THAT ALL OUR SEAFOOD IS SUSTAINABLY SOURCED GLOBALLY AND FROM THE FINEST PROVIDERS. PLEASE CHECK ON AVAILABILITY AS WE ONLY SERVE FRESH SEAFOOD 我们挑选最优质的供应商并致力于保护海洋生态及可持续发展的渔业行为 我们又提供当日最新鲜的海鲜 请向服务人员询问

> FRENCH TURBOT ON THE BONE 法国多宝鱼

> > 248

AUSTRALIAN EASTERN ROCK LOBSTER 澳洲活龙虾

1888

TASMANIAN PETUNA OCEAN TROUT FILLET 塔斯马尼亚鳟鱼 258

MAIN PLATES

丰菜

SEARED WHITE COD, WHITE SESAME OIL, ORGANIC SOY SAUCE YOUNG BAMBOO SHOOTS, DRAGON WELL TEA RICE 鳕鱼龙井茶饭

258

ROAST BRESSE CHICKEN BREAST. CHESTNUT AND RED BEAN PURÉE, BACONY BRUSSEL SPROUTS 🚳 烤布列斯鸡胸

238

AGNEI IBERICO LAMB, DEBONED LEG, RACK AND RIB SHEEP'S YOGHURT, QUINOA AND HAZELNUTS 三式伊比利亚羊肉

258

SLOW COOKED WAGYU BEEF SHORT RIB, SICHUAN PEPPER OIL BLACKBERRY CAVIAR, KAILAN ( 慢炖花椒牛小扒伴黑莓鱼子酱

SPINACH RISOTTO ACQUERELLO RICE WITH PEAR, BABY SPINACH, PINE NUTS, GORGONZOLA POWDER 香梨菠菜意大利烩饭 🔧

### SIGNATURE DESSERTS 招牌甜点

WARM "AMEDEI" CHOCOLATE CAKE, SALTED CARAMEL ICE CREAM 顶级法国心太软

88

RASPBERRY SOUFFLÉ LEMON CURD FILLED BABY DOUGHNUTS 覆盆子梳芙厘 68

> **ICED CHOCOLATE ICE CREAM BONBONS** 溏心雪球

48

MANGO PUDDING WITH WHITE CHOCOLATE AND BLACK OLIVE 香芒布丁 78

ICE CREAM SELECTION PLEASE INQUIRE WITH YOUR SERVER FOR OUR BESPOKE FLAVOR SELECTION 冰淇淋 請向我們询问各种口味