

THE  
*Manor*

雅舍

CRUSTACEAN AND RAW BAR SELECTIONS

海鲜生蚝吧

RARE SEAFOOD SELECTION

精选海鲜拼盘

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

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币,另加收10%服务费。如您有任何食物特殊要求,请通知我们的服务员。

THE  
*Manor*

雅舍

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, 國王魚, 帶子和紅鱒魚刺身配萊姆魚子醬和海蘆筍

228

HAMACHI TARTARE, MUSTARD SORBET, POTATO ALLUMETTES  
油甘魚他他

108

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

1888

AWARD WINNING TASMANIAN TROUT  
WOODBIDGE COLD SMOKED OCEAN TROUT  
冷熏红鱒鱼料理

128

HANDPICKED ALASKAN CRAB FRESH NECTARINE, HASS AVOCADO, CHICORY  
FRESH OVERSIZED SHELL — LESS RUSSIAN CRAB  
WITH A VIBRANT NECTARINE SAUCE  
AND ROASTED CARAMELIZED BELGIUM ENDIVE  
阿拉斯加蟹肉配牛油果醬  
手工挑选阿拉斯加帝王蟹 伴油桃醬及比利时菊苣  
新鲜硕大的去壳俄罗斯海蟹,  
配以油桃醬和烤至焦糖面的比利时菊苣来增加活跃的口感

128

PETUNA OCEAN TROUT TARTARE  
GREEN OLIVE AND PINE NUTS  
紅鱒魚他他

188

ALL OUR SEAFOOD IS SOURCED SUSTAINABLY  
所有海鮮均以可持續方式捕撈或养殖

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.  
所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

COLD STARTERS

冷开胃菜

WINTER FLAVOURS FROM FARM TO PLATE

冬季精选农场直送

CULATELLO DI ZIBELLO DOP "GOLD SPIGAROLI"

"KING OF PROSCIUTTO" SOURDOUGH BAGUETTE & FRENCH BUTTER

ONE OF ITALY'S RAREST HAMS ORGANICALLY PRODUCED ON A FAMILY FARM

AND PAIRED WITH A MANGO SAUCE TO BALANCE THE SWEETNESS AND SALTINESS 🌶️

意大利“金牌火腿”

意大利古拉泰勒火腿 伴新鲜芒果酱

意大利最罕有的原产火腿之一, 产自家庭牧场以保证其优良品质,

并特别配上芒果酱以平衡其咸甜度 🌶️

198

JAMÓN BLÁZQUEZ

HAND SLICED FINEST SPANISH IBERICO CURED HAM 50G

ACORN FED WILD SPANISH PIGS FROM THE BASQUE COUNTRY,

DRY HUNG FOR 36 MONTHS AND ELEVATED WITH A SMOOTH PINEAPPLE SAUCE 🌶️

西班牙『味滋』火腿伴丝滑菠萝酱

来自巴斯克乡间用橡子喂养的西班牙野生猪肉, 自然风干长达36个月之久,

配以柔顺丝滑的菠萝酱提鲜 🌶️

158

ROBATA GRILLED CORN, MISO BUTTER, SWEET GREEN CHILLI

PARMESAN POWDER, PURSLANE, PISTACHIO 🥕🌶️

炉边烤玉米 🥕🌶️

88

PRESSED TOMATO, ESCALIVADA ROAST VEGETABLES

MICRO ROCKET, ROMESCO SALSA, ROUILLE 🥕

蕃茄蓉香烤蔬菜沙律 🥕

128

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。。

THE  
*Manor*

雅舍

COLD STARTERS

冷开胃菜

WINTER FLAVOURS FROM FARM TO PLATE

冬季精选农场直送

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

88

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

88

POACHED CHICKEN, WHITE AND GREEN ASPARAGUS,  
HERB GREENS, CAPERS, PARMESAN DRESSING  
芦笋鸡肉沙律

128

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

148

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.  
所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

HOT STARTERS

热开胃菜

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

SWEET CORN AND BASIL SOUP  
WITH CRAYFISH DUMPLINGS AND SAFFRON  
IMPORTED SCANDINAVIAN CRAYFISH, COLD POACHED  
AND SERVED WITH THE WORLD'S MOST EXPENSIVE INGREDIENT — SAFFRON

虾饺玉米罗勒汤

清甜玉米小龙虾罗勒汤伴藏红花辅味  
北欧进口小龙虾, 通过创新性冷煮工艺烹制,  
搭配世上最奢华香料藏红花以飨味蕾

88

MEDITERRANEAN FISH SOUP, TOMATO, BASIL, CROUTONS, AIOLI  
DECONSTRUCTED HEARTY SOUP SERVED WITH THE FINEST AND FRESHEST FISH  
AND SHELLFISH THE DEEP BLUE HAS TO OFFER

朝日地中海鱼汤

地中海慢炖熬煮海鲜汤  
产自地中海最新鲜的鱼和贝类,  
通过悉心熬煮的浓汤, 将精华都融入其中

88

SEARED HOKKAIDO SEA SCALLOP, SPIGAROLI LARDO  
GRILLED CREAMED SWEET CORN, SMOKED CHILI BUTTER  
HAND CAUGHT EXCLUSIVE JAPANESE SCALLOPS WITH RARE ITALIAN ARTISAN  
LARDO TO ADD A UNIQUE MEATINESS TO THE DISH 🌶️🌶️

北海道人手采摘扇贝 伴意式匠人级猪板油

手工采摘精品日本海底扇贝,  
配搭以意大利匠人级猪板油, 增加扇贝独特的肉质口感 🌶️🌶️

238

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.  
所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

HOT STARTERS

热开胃菜

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

LIGHTLY SALTED SPANISH COD “BACALHAU GIRALDO”  
POACHED, WITH IT’S OWN SAUCE EMULSION, CLAMS AND CORIANDER  
SUSTAINABLY FISHED SPANISH COD, NATURALLY SALTED  
WITH ORGANIC SEA SALT, PAIRED WITH AUSTRALIAN CLAMS  
AND A DASH OF CORIANDER FOR FRESHNESS  
有机海盐轻度腌制西班牙鳕鱼伴澳洲文蛤与香菜  
通过可持续渔猎手段捕捞的西班牙鳕鱼, 用有机海盐自然腌制,  
辅以澳洲文蛤与少许香菜, 使菜式新鲜诱人

338

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

138

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

198

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.  
所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

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  
THE BEAUTIFUL SOFT FLAVOR OF THE BEEF IS BROUGHT TO LIFE  
BY THE ROBATA GRILL, PERFECTLY MATCHED BY THE HOMEMADE  
CUMIN MAYONNAISE AND THE EARTHY FLAVOR OF ROSE HARISSA 🌶️

香煎西班牙肉眼扒配玫瑰哈里萨辣酱  
西班牙名牌干式熟成牛肉伴孜然蛋黄酱和玫瑰哈里萨辣酱  
日式炉端烧重新唤醒牛肉的鲜嫩质感,  
与自制的孜然蛋黄酱和玫瑰哈里萨辣酱完美搭配出自然之味 🌶️

398

HEREFORD GRASS FED, JOHN STONE LONGFORD  
REPUBLIC OF IRELAND  
TENDERLOIN 250G

WITH OYSTERS, POTATO DAUPHINOIS, CARPETBAG SAUCE  
BENEFITING FROM THE MOIST, LUSH, GREEN MEADOWS  
OF THE IRISH MIDLANDS, THIS DRY AGED, GRASS FED BEEF OFFERS A UNIQUE  
RICH TASTE. TO COMPLEMENT IT'S PAIRED WITH A DECADENT 'CARPETBAG'

SAUCE OF OYSTERS, BACON AND BEEF JUICE 🍷🌶️  
安格斯牛柳氏蚝, 薯仔, 烧烤酱  
爱尔兰珍贵牧场牛肉 伴秘制“CARPETBAG”酱汁  
爱尔兰中部茂密丰盛的草原,  
赋予了这款青草喂养, 干式熟成的牛肉得天独厚的丰富口感,  
并搭配以精选蚝肉, 培根和牛肉汁制成的至尊级酱汁, 带来无法比拟的奢侈享受 🍷🌶️

528

ROSSINI WAGYU 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

238

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.  
所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

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

MIYAZAKI WAGYU A5, JAPANESE BLACK - HAired CATTLE, JAPAN  
SIRLOIN 200G

UNIQUE MEAT FROM THE PRESTIGIOUS JAPANESE BLACK BREED.  
ITS UNIQUE DIET OF DRIED, NUTRIENT RICH FOOD ENSURES INTENSE MARBLING,  
LOW FAT CONTENT AND A DISTINCTIVE RICH AND TENDER FLAVOR

A5级日本宫崎黑毛和牛

西冷牛扒 200G

取材自赞誉极高的日本黑毛和牛,  
其干燥又极富营养的饲料保证了其遍布大理石纹的低脂肪肉质,  
拥有绝非一般牛肉可比的丰富和鲜嫩

458

FULL BLOOD WAGYU GRAIN FED, BLACKMORE MS9+  
ALEXANDRA, VICTORIA, AUSTRALIA

THIS 100% WAGYU BREED IS REARED,  
FED AND PRODUCED ENTIRELY ON THIS FAMILY FARM FOR OVER 20 YEARS.  
THE 100% WAGYU BREED ENSURES AN UNPARALLELED SMOOTH BUTTERY FLAVOR  
WITH SLIGHT HINTS IF CAMEL

纯种穀饲里摩尔和牛9+

亚歷山德, 拉维多利亚, 澳洲

100%纯种和牛, 二十年来一直养殖及生产于布莱克莫尔家族牧场,  
保证了无与伦比宛若黄油般的丝滑口感, 并有丝丝焦糖甜香

FILLET 250G

菲力 250G

480

SIRLOIN 300G

西冷 300G

500

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE  
严选优质牛肉建议熟度3分熟

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。。



THE  
*Manor*

雅舍

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

RANGE VALLEY PURE BLACK ANGUS 300 DAY GRAIN FEED, AUSTRALIA  
THIS HUMANELY AND SUSTAINABLY FARMED BEEF ENSURES  
NATURAL MARBLING FOR MAXIMUM JUICINESS FOR A SUPERIOR STEAK

澳洲山谷牧场300天谷物喂养纯种安格斯黑牛

带骨肋眼牛排1000克 / T骨牛排600克

自然且可持续的放牧环境 ·

令牛排的肉质保存了天然油花和丰富肉汁

RIB - EYE ON THE BONE 1000G

带骨肋眼扒 1000G

900

T - BONE 600G

T-骨牛排 600G

500

USDA PRIME CORN - FED ANGUS, GREATER OMAHA  
NEBRASKA, UNITED STATES

RIB - EYE 350G

THE KING OF AMERICAN BEEF, ONLY 2% OF ALL US BEEF IS CERTIFIED USDA.

THE MAGICAL COMBINATION OF DRY AGING AND A CORN-FED DIET

RESULTS IN A BUTTERY AND BEAUTIFULLY TENDER STEAK

美国顶级USDA认证优质牛排

仅有百分之二的美国牛肉能获得美国农业部(USDA)的认证 · 属最高的极佳等级 ·

玉米喂养加上干式熟成的完美处理 · 带来黄油般丰富口感和鲜嫩肉质

肋眼350g

338

SIGNATURE TASTING PLATTER OF 5 BREEDS

招牌品尝拼盘 - 5种

1688

PRIME QUALITY BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

严选优质牛肉建议熟度3分熟

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币，另加收10%服务费。如您有任何食物特殊要求，请通知我们的服务员。。

THE  
*Manor*

雅舍

CONDIMENT SERVICE

酱汁

MUSTARDS BY EDMOND FALLOT  
法国费洛芥末酱

HOMEMADE BARBECUE SAUCE  
自制BBQ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

68

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 

78

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform our service attendant  
所有價格均為澳門幣表示，另加收10%服務費。如閣下在餐飲上有任何食物特殊要求，請通知我們的服務員

THE  
*Manor*

雅舍

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  
FRESH SUSTAINABLE CAUGHT FRENCH TURBOT  
COOKED AND SERVED ON THE BONE TO PRESERVE FLAVOR AND TASTE

法国多宝鱼

地道原味带骨法国大菱鲆

新鲜法国大菱鲆, 通过可持续渔猎手段捕捞,  
带骨烹制, 将口感和鲜味以最高程度完美保存

248

AUSTRALIAN EASTERN ROCK LOBSTER

澳洲活龙虾

1888

TASMANIAN PETUNA OCEAN TROUT FILLET  
THE WAGYU OF THE SEA  
INTENSE, VIBRANT AND BEAUTIFULLY BALANCED TASMANIAN FISH  
WORLD RENOWNED FOR ITS ELECTRIC HIGH QUALITY MARBLING

塔斯马尼亚特有深海鳟鱼

有着“海中和牛”的美誉, 塔斯马尼亚海鱼将紧弹的肉质和鲜美的口感完美平衡,  
同时也以令人惊喜的高品质大理石花纹肉质驰名于世

258

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。

THE  
*Manor*

雅舍

MAIN PLATES

主菜

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

258

BALIK STYLE ROSEMARY SMOKED OCEAN TROUT  
PARMESAN CREAM, SWEET PICKLED BABY ONIONS, ONION POWDER  
TASMANIAN TROUT CURED WITH SALT AND SUGAR,  
WITH HAND CRAFTED DRIED ONION POWDER, PARMESAN 'SNOW'  
AND WOOD CHIPPED SMOKED A LA MINUTE  
鲍利克风格烟熏深海鳟鱼伴洋葱干粉及帕玛森奶酪  
用盐和糖腌制的塔斯马尼亚鳟鱼,  
配以手制洋葱干粉, 以及雪花般轻幼的帕玛森奶酪,  
点单后为您用木片即时烟熏烹制, 以保证最佳口感

158

ROAST BRESSE CHICKEN BREAST,  
CHESTNUT AND RED BEAN PURÉE, BACONY BRUSSEL SPROUTS  
ORGANIC FREE RANGE FRENCH CHICKEN SOFTLY COOKED WITH  
JAPANESE RED BEANS AND PAIRED WITH CHESTNUTS,  
BACON AND BRUSSEL SPROUTS FOR A NATURAL EARTHINESS 🌱  
香烤法国有机牧场鸡胸肉 伴栗子、培根和布鲁塞尔小椰菜  
严选法国布列斯有机牧场的生态放养鸡·与日本红豆一起柔和烹制·  
配以栗子、培根和源自比利时布鲁塞尔的小椰菜·增加菜式的大地馨香 🌱

238

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

138

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌱 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币, 另加收10%服务费。如您有任何食物特殊要求, 请通知我们的服务员。。

THE  
*Manor*

雅舍

MAIN PLATES

主菜

AGNEI IBERICO LAMB, DEBONED LEG, RACK AND RIB  
SHEEP'S YOGHURT, QUINOA AND HAZELNUTS  
SOUS VIDE COOKED FOR TENDERNESS,  
THIS ORGANIC FREE RANGE LAMB REARED IN THE FOOTHOLDS OF THE PYRÉNÉES,  
IS PAIRED WITH A VIBRANT HOMEMADE SHEEP'S YOGURT  
AND EARTHY QUINOA & HAZELNUTS  
FOR A CULINARY DELIGHT OF CONTRASTING TEXTURES AND FLAVORS

法式真空低温烹煮羊肉 伴羊乳酸奶, 藜麦及榛子  
来自法西两国交界的比利牛斯山脉有机放养羊肉,  
法式真空低温烹调以保存肉质鲜嫩,  
配以自制羊乳酸奶, 以及充满自然之味的藜麦和榛子,  
带来不同口感与味觉的欣喜碰撞

258

SLOW COOKED WAGYU BEEF SHORT RIB, SICHUAN PEPPER OIL  
BLACKBERRY CAVIAR, KAILAN  
AUSTRALIAN WAGYU BEEF, MARINATED AND COOKED FOR OVER 24 HOURS  
WITH INTRICATE SICHUAN CHILI OIL TO NATURALLY INFUSE A UNIQUE FLAVOR  
THROUGH THE MEAT AND ELEVATED

WITH A SPRINKLING OF HANDMADE BLUEBERRY CAVIAR 🌶️  
慢煮和牛肋排伴四川辣椒油及自制蓝莓鱼子酱  
优品澳洲和牛,用精致四川辣油腌煮超过24小时,独特风味融入肉质之中,  
并撒上自制蓝莓鱼子酱来提升味蕾享受 🌶️

238

SLOW COOKED RHUG ESTATE ORGANIC PORK DOUBLE CHOP  
WITH YUXIANG AND EGGPLANT

ORGANIC ARTISAN PORK FROM THE WELSH FARMLANDS,  
THE PERSONAL CHOICE OF THE BRITISH ROYALE FAMILY,  
PAIRED WITH A HOMEMADE SICHUAN YUXIANG  
FOR A DECADENT, INCOMPARABLE COMPLEMENT 🌶️🌶️

威尔士精选牧场猪排伴特色四川鱼香调味酱  
英国皇家之选,来自威尔士农场的匠人级有机猪肉,  
以自制四川鱼香调味,带来无与伦比的美味体验 🌶️🌶️

228

🌶️ Contains chili 含有辣椒

🐷 Contains pork 含有猪肉

🌿 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform your service attendant.

所有价格均为澳门币,另加收10%服务费。如您有任何食物特殊要求,请通知我们的服务员。

THE  
*Manor*

雅舍

BESPOKE  
量身定制

CARVING TROLLEY

烤肉餐车

ASK OUR STAFF ABOUT  
THE CARVING SELECTION OF THE DAY

请向我们询问当天精选烤肉

MARKET PRICE 时价

CHEESE TROLLEY

芝士餐车

BY JEAN-YVES BORDIER OF BRITTANY FRANCE  
COMPOTES, JELLIES AND MUSTARD FRUITS

BY LE TAMERICI

法国知名芝士品牌JEAN-YVES BORDIER  
精选新鲜手工芝士配LE TAMERICI果酱

128

DESSERT TROLLEY

自助甜品

INDULGE YOUR SWEET DESIRES BY  
CHOOSING FROM THE DESSERT CART

从甜品餐车上挑选喜爱的甜点

尽情享受您的甜蜜时光

78

 Contains chili 含有辣椒

 Contains pork 含有猪肉

 Vegetarian 素菜

Prices are in MOP and subject to 10% service charge. If you have any special dietary needs or restrictions, please inform our service attendant  
所有價格均為澳門幣表示，另加收10%服務費。如閣下在餐飲上有任何食物特殊要求，請通知我們的服務員