

THE
Manor
雅舍

SUNDAY BRUNCH INDULGENCE AT THE MANOR

臻享雅舍美馐早午餐

MOP488+ INCLUDES UNLIMITED WINES, PUNCHES AND SANGRIAS, JUICES AND SOFT DRINKS

澳门币 488+ 包括无限畅饮葡萄酒、各款水果酒、果汁及汽水

50% DISCOUNT FOR CHILDREN UNDER 12 YEARS AND COMPLIMENTARY FOR 5 YEARS AND BELOW

12 岁以下小童可享半价 · 5 岁或以下免费

LOBSTER

龙虾美馐


COLD POACHED BOSTON LOBSTER

冻煮新鲜波士顿龙虾

BOSTON LOBSTER EGG NOUVELLE

波士顿龙虾焗蛋

ROBATA GRILLED BOSTON LOBSTER ROLL WITH XO SAUCE 

炉端烧波士顿龙虾卷配 XO 酱 

BOSTON LOBSTER BISQUE

WHEAT AND RAISIN ROLLS, WALNUT BAVARIAN RYE ROLLS, FRENCH ROLLS


APRICOT & RUM BUTTER

波士顿龙虾浓汤

小麦葡萄干面包卷、巴伐利亚核桃黑麦面包卷、法式面包卷

杏子及兰姆酒牛油

BOSTON LOBSTER THERMIDOR WITH MOREL RAGOUT 

芝士蘑菇焗波士顿龙虾 

CRUSTACEAN BAR

海鲜吧

COLD POACHED PRAWN

冻煮新鲜鲜虾

COLD POACHED BLUE MUSSEL

冻煮新鲜蓝青口

COLD POACHED ALASKAN CRAB LEG

冻煮新鲜阿拉斯加长蟹脚

FRESHLY-SHUCKED FINE DE CLAIRE OYSTER

法国芬大奇生蚝

ROBATA GRILLED OYSTER WITH CHORIZO BUTTER

炉端烧生蚝配西班牙肠牛油

CONDIMENTS

LEMON, MIGNONETTE, COCKTAIL SAUCE

配料

柠檬、红酒醋、鸡尾酒酱

 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.

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THE MANOR HOUSE CHOPPED SALAD — ALA MINUTE

雅舍现场调制沙律

CHAMPAGNE DRESSING

香槟酒醋酱

“LA FERMIERE” YOGURT TERRACOTTA POTS

“LA FERMIERE” 法国优酪乳

NATURAL AND LOW FAT, ORIGINAL FLAVOR

天然低脂，原味

ORANGE BLOSSOM HONEY FLAVOR

橘子花蜜口味

STRAWBERRY AND REDCURRANT FLAVOR

草莓和红莓口味


BLACKBERRY AND BLUEBERRY FLAVOR

黑莓和蓝莓口味

PARMESAN CHEESE ON THE WHEEL

巴马臣芝士轮

ROMAINE LETTUCE, PANCETTA, NARDIN ANCHOVIES 

罗曼菜、意大利培根、腌鳀鱼 

TASMANIAN WOODBRIDGE SMOKED OCEAN TROUT — FRESHLY CARVED

现切塔斯曼尼亚 WOODBRIDGE 烟熏深海鳟鱼


CELERIAC REMOULADE, CHIVE OIL, PANCAKES

芹菜酱、韭菜油、班戟


ITALIAN HAM

意大利火腿

22 MONTHS AGING PARMA HAM 

22 个月熟成帕尔马火腿 

BERNARDINI WILD BOAR MORTADELLA 

BERNARDINI 意大利熏制肉肠 

CONDIMENTS

SOUR CRÈME, ONION CONFIT, KALAMATA OLIVE, SUNDRIED TOMATO, ARTICHOKE

配料

酸忌廉、腌洋葱、卡拉马塔橄榄、蕃茄干、雅枝竹

 Contains chili 含有辣椒

 Contains pork 含有猪肉

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SIGNATURE CHEESE COUNTER

优质芝士

BY JEAN-YVES BORDIER OF BRITTANY FRANCE,
COMPOTES, JELLIES AND MUSTARD FRUITS BY LE TAMERICI
JEAN-YVES BORDIER 法国布列塔尼芝士拼盘
LE TAMERICI 果酱、果冻、芥末水果


SMALL BITES

特色小食

“REMI RAMON” YELLOW CHICKEN KARA-AGE
CHARCOAL BATTER, HEIRLOOM RADISH, TENTSUYU
“REMI RAMON” 炸鸡配日式墨汁及天妇罗汁

BIKINI TOASTED SANDWICH 

HAND SLICED JAMÓN IBÉRICO DE BELLOTA, MANCHEGO CHEESE, TRUFFLE AIOLI

烤三文治 


手切伊比利垂火腿、曼彻格芝士、松露酱

EGG PORN

鸡蛋美馐

EGG BENEDICT 

TOASTED BUTTERED ENGLISH MUFFINS, HOLLANDAISE EMULSION, 63° EGG,
PATA NEGRA, SHAVED LEG HAM

班尼迪蛋 

63° 温泉蛋、伊比利亚火腿、德国火腿片
配蛋黄酱及烤英国牛油松饼

EGG WITH CAVIAR

POACHED EGG WITH ARISTOCRAT BELUGA AND PEA PURÉE

鱼子酱鸡蛋

水波蛋配 ARISTOCRAT 鱼子酱及青豆泥

EGG CONFIT

GRILLED EGG WITH DUCK AND PORCINI MUSHROOMS

烤蛋配油浸鸭肫及牛肝菌

 Contains chili 含有辣椒

 Contains pork 含有猪肉

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LIVE STATION

现场烹调

SINGAPORE CHILI CRAB MEAT DIP MANTOU
新加坡辣椒蟹肉蘸馒头

TEPPANYAKI

日式铁板烧

ANGUS BEEF STRIPLOIN WITH RED WINE SAUCE AND GARLIC CHIPS
安格斯西冷牛扒配红酒汁及炸蒜片

CARVING

现切优质肉类

SLOW COOKED CRISP SUCKLING PIG WITH BURNT PEACH BUTTER 
慢煮脆皮乳猪配蜜桃牛油 

ITALIAN FASSONE BEEF - FIORENTINA T-BONE CUT,
HOT GARLIC HERB EXTRA VIRGIN OLIVE OIL
意式 FASSONE T 骨牛扒配香草橄榄油

GUERIDON SERVICE

旁桌服务

SLOW COOKED SICHUAN LAMB
四川慢煮羊架



PASS AROUND

沿桌服务

OCEAN TROUT CEVICHE WITH OYSTER TARTA
酸柠汁腌深海鳟鱼配生蚝他他

ROBATA GRILLED HALIBUT WITH LEMON CAPER SAUCE
炉端烧比目鱼配柠檬酸豆汁

HOKKAIDO SCALLOP WITH CANTONESE CHEESE SAUCE
北海道带子配粤式芝士汁

PUMPKIN ESPUMA WITH JAMÓN IBÉRICO DE BELLOTA 
南瓜泡沫配伊比利亚火腿 

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SWEET ENDINGS

甜点及水果

SEASONAL FRUIT PLATTER

新鲜水果拼盘

'FRAISIER'

SELECTION OF CUP CAKES

法式纸杯蛋糕

PEAR AND SALTED CARAMEL SLICE

海盐焦糖梨切片蛋糕

DULCE DE LECHE CHOCOLATE CAKE

焦糖炼奶朱古力蛋糕

SACHER CAKE WITH GUANAJA CHOCOLATE CREAM

榛子朱古力蛋糕

NEW YORK CHEESECAKE WITH FRESH MANGOES

芒果纽约芝士饼

COUNTRY STYLE APPLE AND FOREST BERRY TART

苹果野莓挞

STRAWBERRY TRIFLE WITH SHERRY AND LADY FINGERS

草莓雪梨酒英式布丁杯

CRÈME BRULÉE WITH CINNAMON AND CARAMEL

焦糖肉桂法式炖蛋

COOKIES, CANDIES AND CHOCOLATE JARS

什锦曲奇、糖果及朱古力

PASS AROUND

沿桌服务

MISO ICE CREAM WITH FRESH BLUEBERRIES AND COFFEE MERINGUE

味噌雪糕配新鲜蓝莓及咖啡蛋白脆饼

'BLACK AND WHITE' SESAME SEED PANNA COTTA CONE WITH MATCHA JELLY

黑白芝麻奶冻配抹茶果冻