

THE
Manor
雅舍

SUNDAY BRUNCH INDULGENCE AT THE MANOR

臻享雅舍美饌早午餐

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

OYSTER BAR
生蚝吧

FINE DE CLAIRE, FRANCE
法国芬大奇生蚝

DANIEL SORLUT, FRANCE
法国 DANIEL SORLUT 生蚝

COFFIN BAY, AUSTRALIA
澳洲哥芬灣生蚝

KUMAMOTO, JAPAN
日本熊本生蚝

GILLARDEAU, FRANCE
法国吉拉德生蚝

CRUSTACEAN BAR
海鲜吧

COLD POACHED BOSTON LOBSTER
冻煮新鲜波士顿龙虾

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

COLD POACHED RAZOR CLAM
冻煮新鲜蛏子

ACONDIMENTS
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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PASS AROUND
沿桌服务

BOSTON LOBSTER EGG NOUVELLE
波士顿龙虾焗蛋

OCEAN TROUT CEVICHE | OYSTER TARTAR
酸橘汁腌深海鳟鱼配生蚝他他

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

HOKKAIDO SCALLOP | CANTONESE CHEESE SAUCE
香煎北海道带子配粤式芝士汁

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

MISO ICE CREAM | BLUEBERRY COMPOTE | COFFEE MERINGUE
味噌雪糕配蓝莓酱及咖啡蛋白脆饼

BLACK AND WHITE SESAME SEED PANNA COTTA CONE | MATCHA JELLY
黑白芝麻奶冻配抹茶果冻

TROLLEY GUERIDON SERVICE
旁桌服务

SEAFOOD SALAD
海鲜沙拉

TASMANIAN WOODBRIDGE SMOKED OCEAN TROUT |
CELERIAC REMOULADE | CHIVE OIL | PANCAKES
塔斯曼尼亚 WOODBRIDGE 烟熏深海鳟鱼配芹菜酱、韭菜油及班戟

“REMI RAMON” CHICKEN KARA-AGE | CHARCOAL BATTER | HEIRLOOM RADISH | TENTSUYU
日式墨鱼汁炸“REMI RAMON”鸡配鲜磨萝卜蓉及天妇罗汁

SLOW COOKED LAMB RACK | MINT JELLY
慢煮羊架配薄荷酱

SOUP
汤

BOSTON LOBSTER BISQUE WITH
ROBATA GRILLED BOSTON LOBSTER ROLL | XO SAUCE
波士顿龙虾浓汤配炉端烧 XO 酱波士顿龙虾卷

HOT
热菜

SINGAPORE CHILI CRAB MEAT DIP | MANTOU | CRISP SOFT SHELL CRAB
新加坡辣椒蟹肉酱蘸馒头及酥脆软壳蟹

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“SERVED ALTERNATIVELY”

交替供应

CLAMS A' LA NORMANDE

法式诺曼第汁煮蚬

ASPARAGUS | GARLIC BUTTER | SESAME OIL | SOY

芦笋配香蒜牛油、麻油及酱油

BEEF CHEEK DAUBE | VIERGE

法式炖牛面肉配番茄柠檬橄榄油

COQUILLETES | JAMBON | COMTE | TRUFFE NOIRE

法式焗通粉配火腿、孔泰芝士及黑松露

OR

或

TOMATOES ALA CRÈME | NDUJA TOAST

忌廉汁煮蕃茄配意式辣肉肠吐司

CHORIZO STUFFED MEDJOOOL DATES | PANCETTA | CIDER ONIONS

西班牙香肠酿中东甜枣配意式烟肉及苹果酒煮洋葱

WILD MUSHROOM FRICASSEE | BRANDY | BUTTER

白兰地及牛油烩野菌

RED BRAISED KANGAROO TAIL | CHILI | BLACKBEANS

红烧袋鼠尾配辣椒及黑豆

CARVING

现切优质肉类

ROAST WHOLE SUCKLING PIG | STUFFED APPLES | ROSEMARY JUS

烤脆皮乳猪配猪肉酿苹果及迷迭香汁

ITALIAN FASSONE BEEF - FIORENTINA T-BONE CUT |

RED WINE SAUCE | MUSTARD & CONDIMENT SELECTION

意式 FASSONE T 骨牛扒配红酒汁、芥末及精选配料

PENTHOUSE LIVE KITCHEN

雅舍·顶厨 现场烹制

ROBATA GRILLED OYSTER | CHERVIL BUTTER

炉端烧生蚝配香芹牛油

BOSTON LOBSTER THERMIDOR | MOREL RAGOUT

酿焗波士顿龙虾配羊肚菌汁

 Contains chili 含有辣椒

 Contains pork 含有猪肉

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SEARED FOIE GRAS | SUNFLOWER HONEY | FRIED QUAILS EGG
香煎鵝肝配葵花蜜糖及煎鸚鵡蛋

TEPPANYAKI ANGUS BEEF STRIPLOIN | COGNAC FLAMBE | GARLIC CHIPS
铁板炙烧干邑安格斯西冷牛扒配炸蒜片

PENTHOUSE DISPLAY
雅舍·顶厨 美食陈列



“CAESAR TABLE”
凯撒沙拉区



PARMESAN CHEESE WHEEL | ROMAINE | NARDIN ANCHOVIES |
GRILLED BACON AND CHICKEN SKEWERS
巴马芝士轮、萝蔓生菜、腌鯷鱼、炭烧烟肉鸡串



“CHARCUTERIE TABLE”
冷切肉区

22 MONTHS AGED PARMA HAM 
22 个月熟成帕尔马火腿 

BERNARDINI WILD BOAR MORTADELLA 
BERNARDINI 意大利熏制肉肠 

SALAME MILANO 
意式米兰莎乐美肠 

COPPA DI TESTA — WILD BOAR NECK 
意式野猪颈肉肠 

TANNENHOF BLACK FOREST HAM 
德国 TANNENHOF 黑森林火腿 

CONDIMENTS
配料

SOUR CRÈME, ONION CONFIT, KALAMATA OLIVE, SUNDRIED TOMATO, ARTICHOKE
酸忌廉、腌洋葱、卡拉马塔橄榄、番茄干、雅枝竹

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“CHEESE TABLE”

芝士区

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

“CURED FISH TABLE”

渍鱼区

TUNA CEVICHE | AVOCADO | WASABI MAYO
酸橘汁腌吞拿鱼配牛油果及芥末蛋黄酱

CLASSIC GRAVLAX

传统盐渍三文鱼

CITRUS CURED SALMON

柑橘渍三文鱼

BEETROOT CURED SALMON

红菜头渍三文鱼

CONDIMENTS

配料

SOUR CREAM | GRAVLAX MUSTARD SAUCE | CAPER AND RED ONION RELISH
TOASTED MINI BAGELS | CAFÉ ZUNI BREAD AND BUTTER PICKLES
酸忌廉、糖盐渍三文鱼酱、酸豆洋葱酱烤迷你贝果、CAFÉ ZUNI 意式腌黄瓜

“FRIDGE”

冷藏区

“LA FERMIERE” YOGURT TERRACOTTA POTS

“LA FERMIERE” 法国优酪乳

NATURAL | LOW FAT

天然原味，低脂

ORANGE BLOSSOM HONEY

橘子花蜜口味

STRAWBERRY AND REDCURRANT

草莓和红莓口味

BLACKBERRY AND BLUEBERRY

黑莓和蓝莓口味

BERRIES & IMPORTED FRUIT

杂莓及新鲜进口水果

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SWEET ENDINGS FANTASY

甜蜜结尾

MACARON TOWER

马卡龙塔

CROQUEMBOUCHE

焦糖奶油松饼

'FRAISIER'

SELECTION OF CUP CAKES

法式纸杯蛋糕

PEAR & SALTED CARAMEL SLICE

海盐焦糖洋梨切片蛋糕

DULCE DE LECHE CHOCOLATE CAKE

焦糖炼乳巧克力蛋糕

SACHER CAKE, GUANAJA CHOCOLATE CREAM

榛子巧克力蛋糕

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

草莓雪莉酒英式布丁杯

CRÈME BRULÉE WITH CINNAMON AND CARAMEL

焦糖肉桂法式炖蛋

COOKIES, CANDIES & CHOCOLATE JARS

什锦曲奇、糖果及巧克力