



THE
Manor
雅舍

Captivated by Nature – The White Truffle Season

自然之魅 - 白松露之魅

Set dinner at Mop1,288 per person, additional Mop300 includes recommended wines
Mop128 for extra freshly shaved white truffles (about 3 grams)
晚膳套餐澳门币1,288每位，另加澳门币300可享严选美酒搭配
澳门币128额外添加现切新鲜白松露片（约3克）

To Begin

头盘

Daniel Sorlut Oyster |
Baikal Caviar 328
Champagne butter | lettuce purée
法国赛维尔生蚝 | 贝加尔鱼子酱
香槟牛油 | 生菜蓉

*Billecart-Salmon Brut,
Champagne*

Pumpkin and
White Truffle Soup 268
George Bruck foie gras
南瓜白松露汤
法国George Bruck鹅肝酱

Victoria Island
Cured Smoked Salmon Fillet
and Salmon Roe 228
New Zealand organic scrambled egg |
dill
加拿大盐渍烟三文鱼柳及三文鱼籽
新西兰有机炒蛋 | 刁草

Sordo Barbera D'Alba 2017

Main

主盘

Glacier 51 Toothfish 488
meyer lemon and capers |
mascarpone cream | ratte potato
香煎澳洲南极齿鱼
梅尔柠檬酸豆 | 意式软忌廉芝士 | 小薯仔

*Langhe Bianco Chardonnay
2016*

or
或

Rangers Valley M5+ Rib-eye |
Its Own Sauce 598
radicchio trevigiano | creamed
bone marrow
澳洲Rangers Valley牧场M5+肉眼扒 |
肉眼酱汁
红叶菜 | 忌廉骨髓




Sordo Barolo 2013

Sweet

甜点

White Chocolate Truffle
Crème Brûlée 198
hazelnut ice cream | coffee crunch
白巧克力松露焦糖布丁
榛子雪糕 | 咖啡脆脆

*Grappa and Coffee
格拉巴酒及咖啡*

 Spicy food 辛辣食物 |  Contains pork 含有猪肉 |  Vegetarian 素菜

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP and subject to 10% service charge.

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。

 @the_manor_macao | #TheManorMacao