



THE
Manor
雅舍

Captivated by Nature – The Black Truffle Season

自然之魅 - 黑松露之魅

Set dinner at Mop688 per person, Mop88 for extra freshly shaved black truffles (about 3 grams)

a. Additional Mop200 includes recommended wines

b. Additional Mop998 includes premium recommended wines

晚膳套餐澳门币688每位，澳门币88额外添加现切新鲜黑松露片（约3克）

a. 另加澳门币200可享美酒搭配

b. 另加澳门币998可享严选优质美酒搭配

To Begin

头盘

Myriad Spring Peas |
Hokkaido Scallop 198
quail's egg | ice mint | chive oil
碗豆 | 北海道带子
鹌鹑蛋 | 薄荷香冰 | 瑞士葱油

a. *Cloudy Bay Sauvignon Blanc*

b. *Cloudy Bay Te Koko*

Artichoke and
Black Truffle Soup 228
parmesan | mushroom brioche
雅枝竹黑松露汤
巴马臣芝士 | 法式蘑菇奶油面包

Inspired by Chef Guy Savoy
灵感来自世界名厨Guy Savoy

Main

主盘

Rémi Ramon
Yellow Spring Chicken
“In Half-mourning” 328
basmati rice pilaf | baby French beans
sautéed with George Bruck foie gras
法式黑松露Rémi Ramon特级黄油鸡
印度香料饭 | 法国George Bruck鹅肝酱
炒法式小豆

Carved at your table
旁桌服务

a. *Terrazas Reserva Malbec*

b. *Ao Yun 2014*




Sweets

甜点

Mille Feuille with
72% Chocolate Cream 168
chestnut ice cream | cocoa nougatine |
black truffle
法式千层酥伴72%巧克力忌廉
栗子雪糕 | 可可牛乳糖 | 黑松露

a. *Veuve Clicquot Brut*

b. *Dom Perignon*

 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。

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