



THE
Manor
雅舍

Sunday Brunch Indulgence At The Manor

臻享雅舍美饌早午餐

MOP498+ includes unlimited punches and sangrias, juices and soft drinks
澳门币 498+ 包括无限畅饮各款水果酒、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

Condiments

Lemon, Mignonette, Cocktail Sauce
配料
柠檬、红酒醋、鸡尾酒酱

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
冻煮新鲜阿拉斯加蟹脚

Cold Poached Razor Clam
冻煮新鲜蛏子

Pass Around 沿桌服务

Boston Lobster Egg Nouvelle
波士顿龙虾焗蛋

Ocean Trout Ceviche I Oyster Tartar
酸橘汁腌深海鳟鱼配生蚝
他他





Robata Grilled Halibut I Lemon
Caper Sauce
炉端烧比目鱼配柠檬酸豆汁

Hokkaido Scallop I Cantonese
Cheese Sauce
香煎北海道带子配粤式
芝士酱

Pumpkin Espuma I Jamón Ibérico De
Bellota
南瓜泡沫配伊比利亚火腿

Miso Ice Cream I Blueberry Compote
I 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 I Matcha Jelly
黑白芝麻奶冻配抹茶果冻

 辛辣食物 Spicy food  含有猪肉 Contains pork  素菜 Vegetarian  廚師推介 Signature

If you are concerns regarding food allergies, please alert your server prior to ordering.
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Trolley Gueridon Service 旁桌服务

Seafood Salad
海鲜沙拉

Tasmanian Woodbridge Smoked Ocean
Trout I
Celeriac Remoulade I Chive Oil I
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 I Charcoal
Batter I HeirloomR I 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 I Mint Jelly
慢煮羊架配薄荷酱

Soup 汤

Boston Lobster Bisque With
Robata Grilled Boston Lobster Roll I
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 I
Mantou I 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

法式诺曼第汁煮蜆

Asparagus I Garlic Butter I

Sesame Oil I Soy

芦笋配香蒜牛油、麻油及酱油

Beef Cheek Daube I Vierge

法式炖牛牛肉配蕃茄柠檬橄榄油

Coquillettes I Jambon I Comte I

Truffe Noire

法式焗通粉配火腿、孔泰芝士
及黑松露

Or
或

Tomatoes Ala Crème I Nduja

Toast

忌廉汁煮蕃茄配意式辣肉

肠吐司

Chorizo Stuffed Medjool

Dates I Pancetta I 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 I

Brandy I Butter

白兰地及牛油烩野菌

Red Braised Kangaroo Tail I

Chili I Blackbeans

红烧袋鼠尾配辣椒及黑豆

Carving 现切优质肉类

Roast Whole Suckling Pig I

Stuffed Apples I 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 I

Red Wine Sauce I 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

Robata Grilled Oyster I Chervil
Butter

炉端烧生蚝配香芹牛油

Boston Lobster Thermidor I Morel

Ragout





酿焗波士顿龙虾配羊肚菌汁

Eppanyaki Angus Beef Striploin I

Cognac Flambe I Garlic Chips

铁板炙烧干邑安格斯西冷牛扒配炸

蒜片

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“Caesar Table” 凯撒沙拉区

Parmesan Cheese Wheel I
Romaine I Nardin Anchovies I
Grilled Bacon And Chicken
Skewers
巴马芝士轮、罗马生菜、腌
鲑鱼、炭烧烟肉鸡串

Condiments
配料

Sour Crème, Onion Confit, Kalamata
Olive, Sundried Tomato, Artichoke
酸忌廉、腌洋葱、卡拉马塔橄榄、蕃茄
干、亚枝竹

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

“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

“Cured Fish Table” 渍鱼区

Tuna Ceviche I Avocado I 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 I Gravlax Mustard Sauce I
Caper and Red Onion Relish
Toasted Mini Bagels I 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

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“Fridge” 冷藏区

“La Fermiere” Yogurt Terracotta Pots
“La Fermiere” 法国优酪乳

Natural I 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

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

Sweet Endings Fantasy 甜蜜结尾

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 Brulee With Cinnamon And
Caramel
焦糖肉桂法式炖蛋

New York Cheese Cake With
Fresh Mangoes
芒果纽约芝士饼

Cookies, Candies & Chocolate Jars
什锦曲奇、糖果及巧克力

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