

Under the tutelage of renowned Executive Sous Chef Michele Dell'Aquila, The Manor presents an exquisite culinary dining experience with an emphasis on the finest, sustainably sourced ingredients sourced from all over the world. The Manor's carefully crafted menus utilize cooking techniques that ensure the ingredients become the 'star' of the dish, optimizing slow cooking techniques and uncomplicated flavoring, then elevated into the contemporary through innovative presentation.

Originally, from Bari on Italy's Southern Adriatic Coast, Chef Michele has gained experience and knowledge in kitchens all over Italy, Germany, Spain and Switzerland, including the two Michelin-star La Broche, before relocating to Asia in 2004.

"Having travelled, lived and worked around the world, food memories are what have inspired me to create this menu."
– Chef Michele Dell'Aquila

于世界各地游历、生活及工作过后，
对各种美食的回忆启发我的灵感创作出这份菜单。
– 行政助理总厨Michele Dell'Aquila

「雅舍」在行政助理总厨Michele Dell'Aquila的带领下，精心搜罗全球最优质及可持续捕获之新鲜食材，致力为宾客提供最精致的用餐体验。
「雅舍」厨师团队擅长以慢煮技术创作出突显食材鲜味的佳肴，配合细致创新的摆盘，令菜肴更具特色。

出生于意大利南部亚得里亚海沿岸的巴里，Michele先后在意大利、德国、西班牙和瑞士等地工作，期间于多间米芝莲星级餐厅累积了丰富的厨艺经验和知识，其中包括米芝莲二星餐厅「La Broche」。于2004年，他转移到亚洲工作，继续琢磨自己的烹饪技巧。

Celebrate Sustainability

SIX-COURSE SET DINNER

1,388 per person

1,988 per person with wine pairing

GEAY L'ULTIME OYSTER ☘

lime, Sturia Oscietra caviar ☘

Ferrari Perlé, Trentino-Alto Adige, Italy, 2015 ☘

OKAYAMA PREFECTURE 'SENRYO' EGGPLANT ☘

grilled eggplant, cherry tomato, almond oil

Dr. Loosen 'Blue Slate' Riesling Kabinett, Mosel Valley, Germany, 2020

5DO CINQ DEGRÉS OUEST BRITTANY LOBSTER ☘

sweet and sour Eric Roy radish ☘, seaweed ☘

Craggy Range 'Te Mana' Sauvignon Blanc, Martinborough, New Zealand, 2022 ☘

LES VIVIERS DE NOIRMOUTIER MEDITERRANEAN RED MULLET ☘

Riserva San Massimo risotto ☘ and Jean-Yves Bordier yuzu butter ☘

Neudorf Moutere Chardonnay, Nelson, New Zealand, 2019 ☘

ZEN-NOH MIYAZAKI A5 WAGYU ☘

Les Vergers St-Eustache onion ☘ confit, Eric Roy légumes ☘, beef jus

Château Haut-Bages Monpelou, Pauillac, France, 2017

PEACH ☺ and MARIUS AUDI FLOWERS ☘

Maison Francis Miot organic flowers honey ☺, St. Regis blend signature tea

Domaine Huët 'Le Haut-Lieu' Moelleux, Vouvray, France, 2018 - Biodynamic

COFFEE or TEA

☘ Sustainable | ☺ Organic

"Celebrate Sustainability" set menu is to be served to every guest at the same table

All alcoholic beverages listed exceed 1.2% ABV. If you have any dietary restrictions or food allergies, please let your server know.

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

 @stregismacao | #TheManorMacao

A continuation in promoting the philosophy of protecting the environment and supporting social responsibility, Chef Michele Dell'Aquila insists on the superior integrity of selecting primary sustainable producers worldwide and bringing them to The Manor.

Oyster from Geay

oysters are placed in old salt marshes – 'claires' in the Marennes-Oléron basin, that are very rich in sediments and phytoplankton, which give oysters a special taste and the thickness in flesh.

Oscietra Caviar from Sturia

a leading caviar producer in France, their Sturgeon are fed on granules, composed of fish meal and oils, plants, minerals and vitamins, which come from sustainable and quota-managed fisheries.

Senryo Eggplant from Okayama Prefecture

Senryo eggplant is the culmination of a rich natural environment and outstanding technology. Many farmers are dedicated to long-term production and it is popular as an ambassadorial vegetable that represents Okayama Prefecture.

Brittany Lobster from 5DO Cinq Degrés Ouest

they developed a high pressure process for cold shelling and freezing seafood in Europe, which does not shock the animal and protects it from stress to obtain an incomparable quality of meat.

Mediterranean Red Mullet from Les Viviers de Noirmoutier

a French fish company who committed to sustainable and responsible fish production, they also support the local economy by sourcing shellfish from small, independent fishermen.

Carnaroli Rice from Riserva San Massimo

The Riserva San Massimo is a nature reserve that extends on an area of more than 800 hectares in Italy. Their rice received the blue label of Parco Ticino – Produzione Controllata which identifies producers that use eco-friendly agricultural techniques.

Miyazaki A5 Wagyu from Zen-Noh

they aim to maximize the return to the farmers in Japan while bringing the best quality products including Wagyu, rice, fruits and vegetables to the world.

Onion from Les Vergers St-Eustache

they build their approach within the framework of a set of actions that integrate environmental, social and economic concerns. They work with small producers in France by favoring local productions with the constant concern to reduce ecological footprint.

Flowers from Marius Auda

started as a family business specializing in gardening in the 1960s in France. Taking control of the whole production to ensure a constant supply and optimal quality of a range of products.

Organic Flowers Honey from Maison Francis Miot

a French company specialized in handmade gourmet jams and confectionery products. For almost 30 years they have been working with beekeepers in Béarn to offer a selection of 100% French honeys.

Vegetables from Eric Roy

a French grower company that assures their products of high quality by managing the soil, understanding the climate and monitoring rotations on generally very short-cycle crops.

Stories of the Sea - The Twelfth Chapter

SIX-COURSE SET DINNER

1,388 per person

1,988 per person with wine pairing

SMOKED AMBERJACK

tomato water consommé and Ponzu, Oscietra caviar

Ferrari Brut Trentodoc, Trentino-Alto Adige, Italy, N.V.

THE ABALONE SEA GARDEN

light broth of assorted shellfish and lemongrass

Dr. Loosen Blue Slate Riesling Kabinett, Mosel Valley, Germany, 2020

CANDELE PASTA

red mullet, tomato cherry sauce, rocket pesto, artichokes

Château d'Esclans Whispering Angel Rosé, Provence, France, 2020

FRENCH BRITTANY SCALLOP

bell pepper and Maracuya passion fruit, green pea

Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2021

MEDITERRANEAN SEA BREAM

potatoes Anna, fennel, shrimp, date and peach chutney

Roux Père & Fils Saint-Aubin Premier Cru 'Les Cortons', Burgundy, France, 2018

CANTALOUPE MELON

assorted textures and Amalfi Meloncello sorbet

Vietti Cascinetta Moscato d'Asti, Piedmont, Italy, 2020

COFFEE or TEA

 Macao Inspired |  Spicy food |  Contains pork |  Vegetarian

"Stories of the Sea - The Twelfth Chapter" set menu is to be served to every guest at the same table

All alcoholic beverages listed exceed 12% ABV. If you have any dietary restrictions or food allergies, please let your server know.

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 @stregismacao | #TheManorMacao

Today's Chilled Crustacean

~Crustáceos do dia~

SEAFOOD PLATTER

~Marisqueira~

with a variety of Portuguese inspired house dips

com vários molhos feito à Portuguesa

 GRAND 788 ·  ROYAL 1,198

OYSTERS

~Ostras~

DANIEL SORLUT NO. 2, France

GILLARDEAU, France

ROCK DONEGAL, Ireland

3 pcs/228 · 6 pcs/448 · 12 pcs/888

Soups

~Sopa~

 PORTOBELLO MUSHROOM 148

Petit Reblochon-Azeitão cheese agnolotti and black truffle foam

cogumelo Portobello, Petit Reblochon-Azeitão queijo agnolotti e espuma de trufa negra

 GERALDO BACALHAU and BAIKAL BAERII CAVIAR 148

creamed Jerusalem artichoke

bacalhau do 'Geraldo' e Caviar do Baikal Baerii crème de alcachofra de Jerusalém

 Macao inspired |  Spicy food |  Contains pork |  Vegetarian |  Sustainable |  Organic

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.

 @stregismacao | #TheManorMacao

Appetizers

hot & cold selections

~Entradas~

seleção de pratos quentes e frios

BOUQUET OF GARDEN ⚒ 238

mesclun leaves, heirloom tomato, Normandy apple cider, burrata cheese, avocado
*salada de Jardim com folhas de mesclun, tomate relíquia, cidra de
maçã da Normandia, queijo burrata, abacate*

■ FRENCH BRITTANY SCALLOPS 268

'bulhão pato' style with foam from roasted fish bones
vieiras de frança de estilo à bulhão pato com espuma de espinhas de peixe assado

NAGASAKI PREFECTURE EGG 268

slow cooked, green peas, mushroom ravioli, Brillat-savarin and
brie cheese, seasonal black truffle
*ovo de Nagasaki, cozido lentamente, ervilhas verdes, ravióli de cogumelos,
Brillat-savarin e queijo brie, trufa negra sazonal*

SICILIAN RED PRAWN and OSCIETRA CAVIAR 328

served 'cru' with yuzu
camarão vermelho da Sicilia e caviar de Oscietra servido com limão yuzu

■ Macao inspired | 🔥 Spicy food | 🐷 Contains pork | 🌱 Vegetarian | 🌎 Sustainable | 🍂 Organic

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FB @stregismacao | #TheManorMacao

Seafood

~Marisco~

RED PRAWNS CARABINEROS 328

paccheri pasta, cherry tomato and lobster bisque
carabineiro com macarrão, tomate-cereja e bisque de lagosta

ACQUERELLO RISOTTO 398

Norwegian langoustine, cataplana sauce, fish emulsion
risoto de marisco com lagostim Norueguês, molho de cataplana, emulsão de peixe

GLACIER 51 TOOTHFISH 428

roasted, toasted chouriço migas and squid ink
peixe assado com migas de chouriço e tinta de lula

FRENCH TURBOT 428

roasted fish bone sauce, butternut pumpkin
pregado francês, molho de espinha de peixe assado, abóbora-manteiga

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Prime Meat

~Carne~

█ SLOW COOKED IBÉRICO PORK TENDERLOIN 438

vegetable casserole, Port wine sauce

porco Ibérico com caçarola de legumes, molho de vinho do Porto

PYRENEES LAMB RACK 568

celeriac and truffle, mint, lamb jus

costeleta de cordeiro com aipo-râbano e trufa, hortelã, molho de cordeiro

AUSTRALIAN STOCKYARD WAGYU BEEF RIBEYE M6-7 618

Cévennes sweet onion caramelized, Bordelaise sauce

bife Wagyu com cebola doce de Cévennes caramelizada, molho de Bordelaise

MIYAZAKI WAGYU BEEF STRIPLOIN 788

potato mille-feuille, French mushroom and black truffle

bife Wagyu Miyazaki com batata mille-feuille, cogumelo e trufa negra

To Share

for 2 to 4 people

~Para partilhar~

AUSTRALIAN STOCKYARD WAGYU TOMAHAWK 998/kg

on the bone with seasonal vegetables

tomahawk 'Stockyard' wagyu com legumes da época

STOCKYARD WAGYU BEEF WELLINGTON 998

bife Wellington 'Stockyard' wagyu

Vegan Selections

~Seleções veganas~

SICILIAN EGGPLANT 158

roasted, lentil salsa, capers, pesto sauce

berinjela assado com molho de lentilhas, alcaparras, molho pesto

KABOCHA PUMPKIN 138

herb oil and toasted seeds

abóbora com óleo de ervas e sementes tostadas

CANNELLINI WHITE BEAN 138

creamy, sun dried tomato, green pea, broccolini

feijão branco, cremoso, tomate seco, ervilha e brócolis

PENNE GLUTEN-FREE 198

green pea and kabocha pumpkin

penne com ervilha verde e abóbora kabocha

ACQUERELLO RISOTTO 208

seasonal mushroom and extra virgin olive oil

risotto com cogumelos e azeite oliveira

MANGO and COCONUT PANNACOTTA 108

mango sorbet, lychee and rose water sauce

pannacotta de manga e coco com sorbet de manga,

lichia e molho de água de rosas

Vegan | Gluten free | Free from milk

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.

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Desserts

~Sobremesas~

CHEESE BY LES FRÈRES MARCHAND 328

fine selection of five with seasonal condiments

queijo de 'Les Frères Marchand' seleção de cinco queijos com acompanhamentos sazonais

IL CRIOLLO

DOMORI CHOCOLATE THE ORIGINAL 148

mousse glazed, chocolate cream, cocoa bitter ice cream

domori chocolate com mousse glacée, creme de chocolate e gelado amargo de cacau

ILLYMISU' 118

mascarpone cream, ladyfingers and Brazilian sustainable illy coffee

illymisu, crème de mascarpone, ladyfingers, café illy sustentável de Brasil

SOUTH TYROLEAN APPLE PGI 108

apple compote, jelly, butter sable

maça do sul de tiroles IGP, compota de maçã, gelatina, manteiga de zibelina

PIEDMONT IGP HAZELNUT 108

caramel and chocolate

caramelo e chocolate

VALRHONA WHITE CHOCOLATE OPALYS AND RASPBERRY 108

yuzu marinated berry salad and lime cream

chocolate branco de valrhona opalys, salada de frutas marinadas com yuzu e crème de limão

Ice Cream

~Gelados~

BY THE SCOOP 78

vanilla bourbon · chocolate · hazelnut · salted caramel

Gelado - baunilha bourbon · chocolate · avelã · caramelo salgado

 Macao inspired |  Spicy food |  Contains pork |  Vegetarian |  Sustainable |  Organic

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illy Coffee ☕
~Café illy~

AMERICAN · ESPRESSO · DOUBLE ESPRESSO
LATTE · CAPPUCCINO 68

Tea Selections
~Seleção de chás~

BLACK · GREEN TEA · HERBAL TEA 68
please inquire about our selections
chá preto · chá verde · chá de ervas
por favor, pergunte sobre as nossas variedades

Digestives
~Digestivos~

WARRE'S OTIMA 10 YEAR OLD TAWNY PORT 98

GRAHAM'S 20 YEAR OLD TAWNY PORT 168

DOMAINE HUET VOUVRAY LE HAUT-LIEU MOELLEUX,
LOIRE VALLEY, FRANCE 98

RÉMY MARTIN VSOP COGNAC 88

MARTELL VSOP COGNAC 148

AMARETTO 88

 Macao Inspired

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Galateo & Friends

Galateo & Friends is a Brand born in 2002 in Arma di Taggia, Liguria. Providing high-quality extra virgin olive oil and balsamico to celebrity chefs like Alain Ducasse, Heinz Beck and Massimo Bottura. It also has collaboration with artists and fashion brands like Alessandro Enriquez, Armani, 10 Corso Como and Swarovski.

EXTRA VIRGIN
OLIVE OIL 178
Cultivar Taggiasca

100 percent made from Taggiasca Olives. Golden yellow tone, with a subtle flavor arouses a memory of dried almonds, ripe fruits, and fresh flowers. These olive trees grow up on terraces that are on the side of mountains along the valleys, that run deep in the inner part of the territory, up till an altitude of 700 mt. This particular landscape surrounding the trees gives the olives such the exceptional quality.

ACETO BALSAMICO
DI MODENA IGP 158
Balsamic Vinegar of Modena

The balsamic vinegar of Modena is obtained through a slow fermentation of cooked musts which come from its homeland grapes opportunely mixed with balanced percentages of strong wine vinegar. It is naturally aged and refined in little casks of various kinds of wood such as oak, chestnut, mulberry, etc., respecting the tradition of the production area. It goes well with various dishes, from appetizers to desserts.

臻享可持续之味

六道菜晚膳套餐

每位I,388

每位I,988, 另配美酒配搭

法国GEAY L'ULTIME生蚝

青柠、法国Sturia鲟鱼鱼子酱

Ferrari Perlé, Trentino-Alto Adige, Italy, 2015

日本冈山县千两茄子

炭烤茄子、樱桃茄、杏仁油

Dr. Loosen 'Blue Slate' Riesling Kabinett, Mosel Valley, Germany, 2020

法国5DO CINQ DEGRÉS OUEST布列塔尼龙虾

法国Eric Roy酸甜樱桃萝卜、海带

Craggy Range 'Te Mana' Sauvignon Blanc, Martinborough, New Zealand, 2022

法国LES VIVIERS DE NOIRMOUTIER地中海红鲻鱼

意大利Riserva San Massimo米烩饭 及法国Jean-Yves Bordier柚子黄油

Neudorf Moutere Chardonnay, Nelson, New Zealand, 2019

日本全农宫崎A5和牛

油封法国Les Vergers St-Eustache洋葱、法国Eric Roy蔬菜、肉汁

Château Haut-Bages Monpelou, Pauillac, France, 2017

蜜桃 ⑦ 及法国MARIUS AUDI农场食用花

法国Maison Francis Miot有机花蜜 ⑦、瑞吉招牌红茶

Domaine Huët 'Le Haut-Lieu' Moelleux, Vouvray, France, 2018 - 生物动力葡萄酒

咖啡或茶

体验澳门 | 辛辣食物 | 含有猪肉 | 素菜 | 可持续捕获 | ⑦ 有机

同桌每位客人需同时享用「臻享可持续之味」菜单

以上酒精饮料酒精含量高于1.2%。如阁下对任何食物有敏感或要求，请告知您的服务员。所有价格均为澳门币，另加收10%服务费。

@stregismacao | #TheManorMacao

为持续推广保护环境及使用可持续捕获食材的理念，行政助理总厨Michele Dell'Aquila
严选来自世界各地优质并可持续捕获的食材，并把它们带来雅舍。

❖ 法国Geay生蚝

生蚝会被放置在法国Marennes-Oléron的旧盐场(claries)里养殖，池内蕴含丰富的沉淀物及浮游生物，为生蚝带来独特鲜味及饱满肉质。

❖ 法国Sturia鲟鱼鱼子酱

一家法国鱼子酱生产商，他们的鲟鱼饲料由鱼油、植物、矿物质及维生素组成，特意找来可持续及设有配额管理之渔业提供。

❖ 日本冈山县千两茄子

千两茄子是由自然环境及卓越技术结合而成的成品，当地许多农民致力于长期生产千两茄子，使其成为代表冈山县的品牌蔬菜并广受欢迎。

❖ 法国5DO Cinq Degrés Ouest布列塔尼龙虾

5DO Cinq Degrés Ouest开发了独有的高压技术，在欧洲用于冷冻海鲜，该技术不会使动物受到惊吓并保护其免受压力，以保存肉质的鲜嫩。

❖ 法国Les Viviers de Noirmoutier地中海红鲻鱼

一家致力于可持续及负责任捕获鱼类的法国渔业公司，他们并从小型独立渔民采购贝类以支持当地经济。

❖ 意大利Riserva San Massimo米

Riserva San Massimo是一个自然保护区，面积超过800公顷。这里的大米获得了Parco Ticino - Produzione Controllata的蓝色标签，该标签代表其生产使用了环保农业技术。

❖ 日本全农宫崎A5和牛

一家希望尽力回报日本农民的日本公司，同时将当地和牛、大米、水果及蔬菜等最优质的产品推向世界各地。

❖ 法国Les Vergers St-Eustache洋葱

他们注重整合环境、社会及经济问题并作出相对应的行动，与法国本地小型生产商合作以支持本地生产，并关注减少碳足迹。

❖ 法国Marius Auda农场食用花

法国Marius Auda早于1960年代起就开始从事家庭式园艺工作，严格控制生产过程的每个部分以确保稳定的供应及农作物的质素。

⑦ 法国Maison Francis Miot有机蜂蜜

一家专门生产手工果酱及糖果的法国公司，近30年来，他们一直与法国Béarn的蜂农合作，提供一系列纯正法国蜂蜜。

❖ 法国Eric Roy蔬菜

Eric Roy及其团队严谨地监测整个生产过程以确保产出优质的成品 - 由研究土壤、气候及轮耕等。

海洋之魅 - 第十二章

六道菜晚膳套餐

每位I,388

每位I,988, 另配美酒配搭

烟熏鲷鱼

蕃茄清汤及柑橘酱油、Oscietra鱼子酱

Ferrari Brut Trentodoc, Trentino-Alto Adige, Italy, N.V.

海上花园

鲍鱼及海鲜香茅清汤

Dr. Loosen Blue Slate Riesling Kabinett, Mosel Valley, Germany, 2020

意大利长管意粉

红鲻鱼、蕃茄樱桃酱、火箭菜青酱、雅枝竹

Château d'Esclans Whispering Angel Rosé, Provence, France, 2020

法国布列塔尼带子

甜椒及百香果、青豆

Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2021

地中海鲷鱼

法式千层焗薯、茴香、虾、枣及蜜桃酸辣酱

Roux Père & Fils Saint-Aubin Premier Cru 'Les Cortons', Burgundy, France, 2018

哈密瓜多重奏

意大利阿马尔菲哈蜜瓜酒雪葩

Vietti Cascinetta Moscato d'Asti, Piedmont, Italy, 2020

咖啡或茶

体验澳门 | 辛辣食物 | 含有猪肉 | 素菜 | 可持续捕获 | 有机

同桌每位客人需同时享用「海洋之魅 - 第十二章」菜单

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@stregismacao | #TheManorMacao

时令冻海鲜

特色海鲜拼盘

配精选葡式酱料

■ 精选 788 · ■ 豪华 1,198

生蚝

赛维尔生蚝，法国

吉拉德生蚝，法国

多尼哥郡石蚝，爱尔兰

3只/228 · 6只/448 · 12只/888

汤

■ 波特菇汤 148

法国勒布洛雄芝士及葡萄牙羊奶芝士手制意式云吞、黑松露泡沫

■ 西班牙GIRALDO马介休 及 贝加尔湖BAERII鲟鱼鱼子酱 148

奶油菊芋

前菜

冷盘及热盘

时令沙拉 238

嫩叶沙拉、原种蕃茄、法国诺曼第苹果酒、水牛芝士、牛油果

法国布列塔尼带子 268

葡国白酒煮、烤鱼骨汤泡沫

日本长崎县鸡蛋 268

慢煮、青豆、蘑菇意大利云吞、法国布里亚萨瓦兰芝士及
法式布利芝士、黑松露

西西里红虾 及 OSCIETRA特级鱼子酱 328

刺身配柚子酱

海鲜

 西班牙红虾 328

管形意粉、樱桃茄、龙虾浓汤

 意大利ACQUERELLO米海鲜饭 398

挪威海螯虾、海鲜浓汁、鱼骨泡沫

 烤澳洲南极GLACIER 5I齿鱼 428

焗葡萄面包粒、墨汁

 法国多宝鱼 428

烤鱼骨酱汁、奶油南瓜

优质肉类

慢煮伊比利亚猪里脊肉 438

蔬菜、波特酒酱汁

法国PYRENEES羊排 568

欧洲西芹头及松露、薄荷、羊肉汁

澳洲STOCKYARD M6-7和牛肉眼 618

焦糖法国赛文纳甜洋葱、法式波尔多酱汁

日本宫崎和牛前腰脊肉 788

千层薯仔、法国野菌及黑松露

分享

供二至四人享用

澳洲STOCKYARD连骨战斧和牛扒 998/公斤

配时令蔬菜

威灵顿澳洲STOCKYARD冕和牛牛柳 998

体验澳门 | 辛辣食物 | 含有猪肉 | 素菜 | 可持续捕获 | 有机
阁下对任何食物有敏感或要求，请告知您的服务员。所有价格均为澳门币，另加收10%服务费。

@stregismacao #TheManorMacao

纯素菜单



意大利西西里茄子 158
香烤、扁豆莎莎、水瓜柳、罗勒酱

日本南瓜 138
香草油及香烤南瓜子

意大利白腰豆 138
奶油、油渍蕃茄干、青豆、西兰花苗

无麸质长通粉 198
青豆及日本南瓜

意大利ACQUERELLO米烩饭 208
时令蘑菇及特级初榨橄榄油

芒果及椰子意式奶冻 108
芒果雪葩、荔枝及玫瑰酱汁

纯素 | 无麸质 | 无乳糖牛奶

如阁下对任何食物有敏感或要求，请告知您的服务员。所有价格均为澳门币，另加收10%服务费。

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甜品

精选LES FRÈRES MARCHAND芝士 328
精选五种芝士及配料

意大利DOMORI CRIOLLO巧克力 148
镜面慕斯、巧克力奶油、黑巧克力冰淇淋

ILLY咖啡提拉米苏 118
意大利芝士奶油、手指饼、巴西可持续illy咖啡

意大利SOUTH TYROLEAN苹果 108
苹果酱、果冻、牛油曲奇

皮埃蒙特榛子 108
焦糖及巧克力

法国VALRHONA白巧克力及覆盆子 108
柚子渍杂莓沙拉、青柠奶油

冰淇淋

每球 78
波本香草 · 巧克力 · 榛子 · 盐味焦糖

illy咖啡

美式咖啡 · 浓缩咖啡 · 双份浓缩咖啡
拿铁 · 泡沫咖啡 68

茗茶

红茶 · 绿茶 · 花茶 68
请向我们查询更多精选茶饮选择

餐后酒

WARRE'S OTIMA 10 YEAR OLD TAWNY PORT 98

GRAHAM'S 20 YEAR OLD TAWNY PORT 168

DOMAINE HUET VOUVRAY LE HAUT-LIEU MOELLEUX,
LOIRE VALLEY, FRANCE 98

RÉMY MARTIN VSOP COGNAC 88

MARTELL VSOP COGNAC 148

AMARETTO 88

Galateo & Friends

来自意大利的Galateo & Friends品牌于2002年创立，一直以来为世界各地不同名厨如Alain Ducasse、Heinz Beck及Massimo Bottura等提供优质特级初榨橄榄油及陈年黑醋等产品。品牌亦与不少艺术家及时尚品牌合作推出别注产品，当中包括Alessandro Enriquez、Armani、10 Corso Como及Swarovski等。

EXTRA VIRGIN
OLIVE OIL 178
Cultivar Taggiasca

百分百产自意大利Taggiasca橄榄，色泽金黄，带微微的杏仁干、成熟水果及鲜花的香气。橄榄树沿着山谷旁的梯田一直生长，直至接近海拔700米。这种被群树环绕的独特生长环境造就橄榄油卓越的品质。

ACETO BALSAMICO
DI MODENA IGP 158
Balsamic Vinegar of Modena

意大利Modena地区的陈年黑醋通过萃取本土葡萄煮熟后的葡萄汁经缓慢发酵后混入适当比例的酒醋，再按当地悠长生产传统放入橡木、栗木、桑树等不同木材制作的木桶作自然陈年。陈醋适合配上不同的菜式，由前菜到甜品等。