

# Stories of the Sea - The Seventh Chapter

## SIX-COURSE SET DINNER

888 per person  
1,288 per person with wine pairing  
Inclusive of coffee or tea

### TENNEN MADAI

cherry tomato confit, rainbow trout caviar and white soy sauce  
Pol Roger Brut Champagne Réserve N.V., France

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### ALASKAN KING CRAB

avocado, white asparagus, pomelo and guava

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### SEA URCHIN

fusilli Gentile red mullet bottarga, arugula ginger emulsion  
Domaine Bechtold Obere Hund Gewurztraminer, Alsace, France

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### MONKFISH

Yarra Valley smoked salmon pearls, broccoli rabe, pistachio oil, crispy leek  
Domaine Roux Père & Fils, Santenay Les Prarons, Burgundy, France

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### JOHN DORY

baby cress, endive and vadouvan, roasted almond  
Maison de Grand Esprit La Mystériale Lussac Saint-Émilion, Bordeaux, France

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### PINEAPPLE

granite, lychee-lavender and vanilla

or

### TANGERINE


gooseberries, kumquat and white chocolate, crumble  
Royal Tokaji 5 Puttonyos Aszú, Hungary

“Stories of the Sea – The Seventh Chapter” set menu has to be served to every guest at the same table

THE

*Manor*

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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# 海洋之魅 – 第七章

## 六道菜晚膳套餐

888 每位

1,288 每位, 另配美酒配搭  
包括咖啡或茶

日本真鯛

油封櫻桃茄、虹鱒鱼子酱及白酱油

Pol Roger Brut Champagne Réserve N.V., France

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阿拉斯加帝王蟹

牛油果、白芦笋、柚子及番石榴

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海胆

红鲷鱼乌鱼子意大利手工螺丝粉、鲜姜火箭菜浓汁

Domaine Bechtold Obere Hund Gewurztraminer, Alsace, France

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鮫鯉鱼

澳洲Yarra Valley烟熏三文鱼籽、洋菜心、开心果油、脆炸葱白

Domaine Roux Père & Fils, Santenay Les Prarons, Burgundy, France

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海鲂鱼

菜苗、南印香料及苦苣、烤杏仁

Maison de Grand Esprit La Mystériale Lussac Saint-Émilion, Bordeaux, France

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菠萝

沙冰、荔枝薰衣草及香草

或

柑橘

灯笼果、柑及白巧克力、饼干脆脆

Royal Tokaji 5 Puttonyos Aszú, Hungary


同桌每位客人需同时享用「海洋之魅 – 第七章」菜单

THE

Manor

雅舍

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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