

Diamonds of the Kitchen

SIX-COURSE SET DINNER

2,288 per person

2,788 per person with wine pairing

BRITTANY LANGOUSTINE

Molinari Sambuca marinated fennel, candied lemon, crustacean jus
Alba white truffle

Pol Roger Brut Réserve, Champagne, France, N.V.

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RAVIOLI UPSIDE DOWN

porcini mushroom, slow cooked Japanese egg, bra fondue
Piedmont black truffle

Dr. Loosen Graacher Himmelreich 'Alte Reben' Riesling Grosses Gewachs, Mosel, Germany, 2017

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ACQUERELLO RISOTTO

mushrooms, Parmesan 36months
Alba white truffle

Luciano Sandrone Barbera d'Alba DOC, Piedmont, Italy, 2019

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L'AMADAI

white polenta, French heirloom pickled beetroot, watercress, nashi pear
Alba white truffle

Moss Wood Chardonnay, Margaret River, Australia, 2018

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MIYAZAKI WAGYU BEEF STRIPLOIN

cannellini bean purée, chanterelles, Tokyo turnip
Alba white truffle

Beni di Batasiolo Barolo DOCG, Piedmont, Italy, 2016

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THE PIEDMONT HAZELNUT


Domori chocolate, gianduja chantilly, Ferrero Rocher ice cream
Alba white truffle

Broadbent 10 Years Old Malmsey, Madeira, Portugal

COFFEE or TEA

THE
Manor

"Diamonds of the Kitchen" set menu is to be served to every guest at the same table
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

餐桌上的钻石

六道菜晚膳套餐

2,288 每位

2,788 每位, 另配美酒搭配

布列塔尼海鳌虾

意大利 Molinari Sambuca 酒腌茴香、糖煮柠檬、贝类海鲜酱汁
阿尔巴白松露

Pol Roger Brut Réserve, Champagne, France, N.V.

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意大利云吞

牛肝菌、慢煮日本鸡蛋、芝士酱
皮埃蒙特黑松露

Dr. Loosen Graacher Himmelreich 'Alte Reben' Riesling Grosses Gewachs, Mosel, Germany, 2017

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意大利 ACQUERELLO 米烩饭

奶油菊芋、舞茸菌、36 个月巴马臣芝士
阿尔巴白松露

Luciano Sandrone Barbera d'Alba DOC, Piedmont, Italy, 2019

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L'AMADAI 鲷鱼

白玉米泥、法式腌原种红菜头、西洋菜、水梨
阿尔巴白松露

Moss Wood Chardonnay, Margaret River, Australia, 2018

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宫崎和牛里脊肉

意大利白腰豆、法国鸡油菌、东京白萝卜
阿尔巴白松露

Beni di Batasiolo Barolo DOCG, Piedmont, Italy, 2016

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意大利皮埃蒙特榛子

意大利 Domori 巧克力、榛子巧克力奶油、金沙巧克力冰淇淋
阿尔巴白松露

Broadbent 10 Years Old Malmsey, Madeira, Portugal

咖啡或茶


THE

Manor

雅舍

同桌每位客人需同时享用「餐桌上的钻石」菜单

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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