

The Connoisseur's Table

ROSÉ WINE INDULGENCE SIX-COURSE WINE LUNCH

May 13, 2023
888 per person

Duval-Leroy Brut Rosé, Champagne, France, N.V.

GILLARDEAU OYSTER

smoked salmon tartare, Luigi Bosca Rosé granite and Royal Caviar
Luigi Bosca Rosé, Mendoza, Argentina, 2019

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HOKKAIDO SCALLOP

bouillabaisse and lemongrass

Château de Pibarnon Bandol Rosé, Provence, France, 2020

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HANDMADE PAPPARDELLE

wild rocket pesto, tomato reduction, burrata, Sicilian red prawn
Eddie McDougall's Little Pig Rosé, Margaret River, Australia, 2022

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ALASKAN BLACK COD

dashi broth and crab

Casal Sta. Maria 'Mar de Rosas' Rosé, Vinho Regional Lisboa, Portugal, 2020

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IBÉRICO PORK BELLY AND TENDERLOIN

spring green pea, carrot and apple sauce

Château d'Esclans Whispering Angel Rosé, Côtes de Provence, France, 2019

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LES FRÈRES MARCHAND


French cheese selection and berry salad

PETIT FOUR

COFFEE or TEA

THE
Manor

"The Connoisseur's Table" 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

鉴赏家之桌

「醉人粉红」六道菜美酒午宴

2023年5月13日
每位888

Duval-Leroy Brut Rosé, Champagne, France, N.V.

吉拉德生蚝

烟三文鱼他他、Luigi Bosca 玫瑰葡萄酒冰沙及皇家鱼子酱
Luigi Bosca Rosé, Mendoza, Argentina, 2019

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北海道带子

法式海鲜浓汤及香茅

Château de Pibarnon Bandol Rosé, Provence, France, 2020

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意大利手制阔条面

火箭菜青酱、蕃茄酱、水牛芝士、西西里红虾
Eddie McDougall's Little Pig Rosé, Margaret River, Australia, 2022

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阿拉斯加黑鳕鱼

鳕鱼高汤及蟹肉

Casal Sta. Maria 'Mar de Rosas' Rosé, Vinho Regional Lisboa, Portugal, 2020

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伊比利亚猪腩及猪里脊肉

青豆、甘荀及苹果酱

Château d'Esclans Whispering Angel Rosé, Côtes de Provence, France, 2019

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法国 LES FRÈRES MARCHAND 芝士

精选法国芝士及杂莓沙拉

餐后美点


咖啡或茶

THE
Manor

雅舍

同桌每位客人需同时享用「鉴赏家之桌」菜单。

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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