

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 🌱🌿

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OKAYAMA PREFECTURE 'SENRYO' EGGPLANT 🌱🌿

grilled eggplant, cherry tomato, almond oil

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

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5DO CINQ DEGRÉS OUEST BRITTANY LOBSTER 🌱🌿

sweet and sour Eric Roy radish 🌱🌿, seaweed 🌱🌿

Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, New Zealand, 2022 🌱🌿

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LES VIVIERS DE NOIRMOUTIER MEDITERRANEAN RED MULLET 🌱🌿

Riserva San Massimo risotto 🌱🌿 and Jean-Yves Bordier yuzu butter 🌱🌿

Neudorf Moutere Chardonnay, Nelson, New Zealand, 2019 🌱🌿

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ZEN-NOH MIYAZAKI A5 WAGYU 🌱🌿

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

Château Haut-Bages Monpelou, Pauillac, France, 2017

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PEACH 🌿 and MARIUS AUDA 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

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

ABOUT SUSTAINABILITY

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.

臻享可持续之味

六道菜晚膳套餐

每位 1,388

每位1,988, 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

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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

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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 Muna' Sauvignon Blanc, Martinborough, New Zealand, 2022

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法国LES VIVIERS DE NOIRMOUTIER地中海红鲷鱼

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

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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

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蜜桃及法国MARIUS AUDA农场食用花

法国Maison Francis Miot有机花蜜、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

可持续捕获 | 有机

同桌每位客人需同时享用「臻享可持续之味」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。

@stregismacao | #TheManorMacao

关于可持续发展

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地中海红鲷鱼

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品的质素。

法国Maison Francis Miot有机花蜜

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。