

Festive Lunch Set

FIVE-COURSE SET LUNCH

588 per person

Additional 188 per person for free-flow of selected sparkling, still wines, beer and other beverages
Additional 388 per person for free-flow of selected Champagnes, still wines, beer and other beverages
Inclusive of coffee or tea

FOIE GRAS TERRINE

mille-feuille, compressed pineapple, sour cherry sauce, Sauternes and sake jelly

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CHICKEN BREAST

consommé, agnolotti, black truffle

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FUSILLORO VERRIGNI

red mullet bottarga, parsley, broccoli rabe, Calvisius Prestige caviar

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FRENCH TURBOT

Swiss chard, heirloom vegetables, dashi emulsion

or

VENISON

Spanish quince, black trumpet mushroom and artichokes,
Umeshu wine sauce

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PANDORO

white chocolate mousse, orange, vanilla,
raspberry coulis, salted caramel ice cream

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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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节庆午膳套餐

五道菜午膳套餐

每位 588

每位另加 188, 可畅饮精选汽泡酒、葡萄酒、啤酒及其他饮料

每位另加 388, 可畅饮精选香槟、葡萄酒、啤酒及其他饮料

包括咖啡或茶

法式鹅肝酱

法式千层冻、慢煮菠萝、酸樱桃酱、法国贵腐酒及清酒果冻

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鸡胸肉

法式清汤、意大利手制云吞、黑松露

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意大利 VERRIGNI 螺丝粉

红鲷鱼乌鱼子、蕃茜、西兰花苗、意大利 Calvisius Prestige 鱼子酱

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法国多宝鱼

瑞士甜菜、原种蔬菜、日式高汤酱汁

或

鹿肉

西班牙木梨、黑喇叭菇及雅支竹、梅酒酱汁

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意大利节庆黄金面包

白巧克力慕斯、香橙、香草、覆盆子酱、焦糖海盐冰淇淋

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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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