

# Let's Do Lunch in Spring

## THREE-COURSE SET LUNCH

~ Três Pratos ~

248 per person

368 per person including beef choice\*

inclusive of coffee or tea

*inclui café e chá*

### To Begin

~ Entrada ~

#### PATE EN CROUTE

Australian wagyu beef, foie gras, bacon, pistachio, fig  
*paté de carne wagyu e foie gras, bacon, pistacho e figos*

or

*ou*

#### OCEAN TUNA

tartar, celeriac panna cotta, wasabi mayo, green salad

*tartar de atum com panna cotta de aipo*

or

*ou*

#### SMOKED DUCK SALAD

orange, endive, maple beetroot, micro cress

*salada de pato fumado com laranja*

or

*ou*

#### GREEN ASPARAGUS

soup, marinated mackerel, salmon pearl

*sopa de espargos verdes com cavala e ovas de salmão*

### Sweet

~ Sobremesa ~

#### SAINT HONORE

raspberry sauce and sorbet

*bolo Saint-Honoré com molho de framboesa e sorbet*

or

*ou*

#### KUMQUAT & HONEY

caramel chocolate, chamomile and vanilla ice cream

*cunquate e mel com chocolate e caramelo*

or

*ou*

#### RUM BABA

vanilla cottage cheese ice cream, madeleine crumble,

yuzu chantilly

*bolo de baba ao rum*

or

*ou*

#### CHEESE SELECTION

raisin bread, fruit salad

*prato de queijos, pão de passas e salada de fruta*

### Main

~ Prato Principal ~

#### MEZZI PACCHERI MANCINI

luganega sausage, aged pork cheek and onion, pecorino cheese

*massa com salsicha Luganega, bochecha de porco*

*maturada e cebola com queijo pecorino*

or

*ou*

#### CAVATELLI GIUSEPPE COCCO

seafood, chardonnay sauce, parsley oil

*massa cavatelli com marisco em molho chardonnay e*

*azeite de salsa*

or

*ou*

#### JAPANESE SEA BASS

artichoke and chickpea purée, rocket pesto

*robalo com puré de alcachofra e grão de bico em pesto de*

*arugula*

or

*ou*

#### KUROBUTA PORK SIRLOIN

parsnip and apple, "Le Puy green lentils", pork and beer sauce

*lombinho de porco Kurobota*

or

*ou*

#### USA BEEF RIB-EYE\*

cress purée, spring pea, beef jus

*Bife de alcatra com puré de agrião, ervilhas e molho de*

*bife*

"Let's Do Lunch in Spring" set menu has to be served to every guest at the same table


THE

# Manor

 Contains pork |  Vegetarian

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

# 春日贴心午餐

## 三道菜午膳套餐

每位 248

每位 368 可选配精选牛扒\*  
包括咖啡或茶

## 头盘

法式和牛鹅肝肉批  
澳洲和牛、鹅肝、培根、开心果、无花果

或

吞拿鱼  
吞拿鱼他他、欧洲西芹头奶冻、芥末蛋黄酱、沙拉

或

烟熏鸭肉沙拉  
香橙、苦苣、枫糖红菜头、迷你水芹

或

青芦笋  
汤、醋鲭鱼、三文鱼籽

## 甜点

法式甜点主保圣人  
覆盆子酱及雪葩

或

柑橘及蜜糖  
焦糖巧克力、洋甘菊及香草雪糕

或

法式朗姆巴巴  
香草茅屋芝士雪糕、玛德琳酥饼脆粒、柚子奶油

或

精选芝士  
提子干面包、水果沙拉

## 主盘

MANCINI 短管意粉  
意式香肠、熟成猪面肉及洋葱、意大利羊奶芝士

或

CAVATELLI 意大利扭指面  
海鲜、白葡萄酒酱、番茜油

或

日本海鲈鱼  
雅枝竹及鹰嘴豆蓉、火箭菜配青酱

或

美国黑豚肉   
欧洲萝卜及苹果、法国Le Puy青扁豆、啤酒豚肉汁

或



美国肉眼扒\*  
水芹蓉、荷兰豆、牛肉汁

同桌每位客人需同时享用「春日贴心午餐」

THE

Manor

雅舍

 含有猪肉 |  素菜

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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