

Let's Do Lunch in Winter

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 ~

TUNA

sesame seared, black olive, tomato confit, salsa verde
atum grelhado com confit de tomate e molho verde

or

ou

SEA BREAM

carpaccio, avocado, pomelo, cress
carpaccio de sargo com avocado e pomelo

or

ou

SWEET CORN SOUP

snails, parsley butter, smoked cheese foam, sorrel
creme de milho doce, caracóis e espuma de queijo

or

ou

PARMA HAM 24 MONTHS

warm polenta and parmesan, green asparagus,
egg mimosa, sourdough
presunto de parma 24 meses em polenta e parmesão

Sweet

~ Sobremesa ~

TANGERINE & COCONUT

orange gel, passion fruit, meringue
tangerina e côco, gel de laranja, maracujá e merengue

or

ou

PEAR

hazelnut crumble, saffron, vin santo & vanilla cream
pera, crumble de avelã, açafrão e creme de baunilha

or

ou

WHITE CHOCOLATE

dome, blueberry ice cream, lavender sponge
chocolate branco, gelado de mirtilos e esponja de lavanda

or

ou

CHEESE SELECTION

hazelnut bread, fruit jam
prato de queijos, pão de avelãs e marmelada

Main

~ Prato Principal ~

OSSOBUCO RAVIOLI

creamy saffron emulsion, lemon gremolata, beef sauce
ravioli de ossobuco com emulsão de açafrão

or

ou

ORECCHIETTE

yellow cauliflower, turnip tops,
spicy tomato sauce, burrata
massa orecchiette em molho de tomate picante

or

ou

HALIBUT

smoked eggplant, gorgonzola risotto,
avocado tomato salsa, potato chips
linguado com berinjela e risotto de gorgonzola

or

ou

CHICKEN COQ AU VIN

wild mushroom, pancetta, red wine sauce
peito de frango em molho de vinho tinto

or

ou




BEEF TENDERLOIN*

black garlic, fondant potato, baby red onion bulbs,
creamy Dijon mustard beef jus
*bife do lombo com com fondat de batata e
molho de mostarda*


Each set menu is served to one guest only.

THE

Manor

 Spicy food |  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

冬日贴心午餐

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

吞拿鱼

芝麻香煎、黑橄榄、油封蕃茄、莎莎青酱

或

鲷鱼

鱼生薄片、牛油果、柚子、水芹

或

粟米浓汤

蜗牛、蕃茜、烟熏芝士泡沫、红酸膜叶

或

24 个月巴马火腿 🍷

意大利玉米蓉及帕马森芝士、青芦笋、
传统法式鸡蛋沙拉、酸种面包

甜点

柑橘 及 椰子

香橙酱、热情果、蛋白脆饼

或

香梨

榛子脆脆、番红花、意大利甜酒及云呢拿奶油

或

白巧克力

蓝莓雪糕、薰衣草海绵蛋糕

或

精选芝士

榛子面包、果酱

主盘

焗牛膝酿意大利云吞

番红花忌廉酱汁、意式香草柠檬酱、牛肉浓汁

或

意大利猫耳面

黄花椰菜、萝卜嫩叶、香辣蕃茄酱、水牛芝士

或

比目鱼

烟熏茄子、意大利蓝芝士炖饭、
牛油果番蕃茄莎莎、香脆薯片

或

法式红酒炖鸡 🍷

野菌、意式培根、红酒酱汁

或

优质牛柳*

黑蒜、方旦马铃薯、迷你红洋葱、
法式芥末及香浓牛肉汁

每份套餐仅供一位享用

THE

Manor

雅舍

🌶️ 辛辣食物 | 🐷 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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