

Let's Do Lunch in Fall

THREE-COURSE SET LUNCH

~ Três Pratos ~

248 per person

358 per person including beef choice*

inclusive of coffee or tea

inclui café e chá

To Begin

~ Entrada ~

GREEK SALAD

kalamata olive, tomato, Creta EVO oil, feta cheese, caper

salada Grega

or

ou

SMOKED OCEAN TROUT

puff, artichoke, spotted radicchio, sour cream,

red onion and beetroot pickle

truta fumada

or

ou

SWEET CORN SOUP

razor clams, tomato jam, rosemary yogurt, sorrel

creme de milho doce

or

ou

WAGYU BEEF TARTARE

cucumber and pomelo jelly, pistachio bread,

baby green leaf, goat cheese

tártaro de bife wagyu

Sweet

~ Sobremesa ~

HAZELNUT PROFITEROLES

chantilly cream, gianduia sauce, caramelized nuts

profiteroles de avelãs

or

ou

RED FRUIT VACHERIN

red berry, Bronte pistachio ice cream, merengue

vacherin de frutos vermelhos

or

ou

MONT BLANC

sweet cherry, vanilla and mascarpone cream,

chestnut confit

mousse de chocolate branco com

confit de castanhas

or

ou

CHEESE SELECTION

hazelnut bread, fruit jam

prato de queijos, pão de avelãs e marmelada

Main

~ Prato Principal ~

MEZZE MANICHE MANCINI

pumpkin, black trumpet mushroom,

butter truffle sauce

massa com abóbora e cogumelos em

molho de manteiga de trufa

or

ou

BUSIATE TRAPANESE

turnip tops, anchovies, Sicilian red prawn, almond

massa busiate trapanese com camarão da sicilia

or

ou

HALIBUT

kakavia fish sauce and mussels, coriander

linguado em molho kakavia e mexilhões

or

ou

GUINEA FOWL

pumpkin ravioli, pancetta, girolles mushroom, chestnut

galinha-da-guiné com ravioli de abóbora e pancetta

or

ou

AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN*

celeriac, spinach, red onion, beef jus

bife de Angus com aipo e espinafre, cebola roxa e molho

au jus

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

秋日贴心午餐

三道菜午膳套餐

每位 248

每位 358 可选配精选牛扒*
包括咖啡或茶

头盘

希腊沙拉

卡拉马塔橄榄、蕃茄、酸豆、希腊芝士、
希腊Creta特级初榨橄榄油

或

烟熏深海鳕鱼

泡芙、雅支竹、紫椰菜、酸奶油、腌红洋葱及
红菜头

或

粟米浓汤

蛭子、蕃茄酱、迷迭香乳酪、酸模草

或

生和牛他他

青瓜及柚子果凍、开心果包、嫩青菜、羊芝士

主盘

MANCINI 意大利粉

南瓜、黑喇叭菇、牛油松露酱

或

意大利西西里式手工卷意粉

萝卜、鳀鱼、西西里红虾、杏仁

或

比目鱼

希腊式海鲜汤、芫荽

或

珠鸡 🐔

南瓜意大利饺子、意式培根、黄油菌、栗子

或

澳洲黑安格斯牛柳*

欧洲芹菜头、菠菜、红洋葱、牛肉浓汁

甜点

榛子冷冻泡芙

香缇伊奶油、榛子酱、焦糖果仁

或

红果法式雪糕蛋糕

红莓、西西里开心果雪糕、蛋白脆饼

或

蒙布朗蛋糕

甜樱桃、香草意式软芝士奶油、油渍栗子

或

精选芝士

榛子面包、果酱

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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