

Let's Do Lunch in Summer

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 ~

GARDEN SALAD

mango and tomato chutney, basil oil, ricotta cheese
salada da horta com queijo ricotta

or

ou

CURED OCEAN TROUT

sambuca and fennel, pomegranate, yuzu, turmeric
truta fumada em sambuca e erva-doce

or

ou

LOBSTER BISQUE

cream, daikon, fava bean, peach, herb
creme de lagosta com favas

or

ou

USA ROAST BEEF

smoked artichoke, truffle mustard, greens
rosbife e alcachofras em mostarda de trufas

Sweet

~ Sobremesa ~

PINEAPPLE and COCONUT

mousse, passion fruit and mango sorbet
mousse de côco com ananás caramelizado

or

ou

ALMOND MILK PANNA COTTA

apricot and verbena jelly, yoghurt, crumble
pannacotta de leite de amêndoa

or

ou

VANILLA and CHOCOLATE

caramel cream, figs, almond crispy
creme de caramelo, chocolate, baunilha e figos

or

ou

CHEESE SELECTION

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

Main

~ Prato Principal ~

SPAGHETTI MANCINI

mussels, cherry tomato, parsley toast bread
esparguete Mancini com mexilhões

or

ou

ACQUERELLO RISOTTO

tiger prawn, squash, lemon and celeriac, seaweed powder
risotto de abóbora, limão e aipo com camarão

or

ou

SEA BREAM

cauliflower cous cous, zucchini sauce
sargo com cous cous de couve-flor

or

ou

FRENCH CHICKEN BREAST 🍗

parsnip, black olive, chorizo, port wine sauce
peito de frango em molho de vinho do porto

or

ou

AUSTRALIAN WAGYU BEEF STRIPLOIN*

beef cheek ravioli, green peas, heirloom carrot, beef jus
bife Wagyu Australiano com raviolis de bochecha de carne, ervilhas e cenoura heirloom

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

夏日贴心午餐

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

田园沙律
芒果蕃茄甜酸酱、罗勒油、意大利芝士

或

烟熏海鳟鱼
茴香酒、石榴、柚子、姜黄

或

龙虾浓汤
奶油、萝卜、蚕豆、桃、香草

或

美式烤牛肉
烟熏雅枝竹、松露芥末、沙拉

甜点

菠萝及椰子
慕斯、芒果百香果雪葩

或

意式杏仁奶冻
杏桃马鞭草果冻、乳酪、饼干碎

或

香草巧克力
焦糖奶油、无花果、杏仁脆片

或

精选芝士
榛子面包、果酱

主盘

MANCINI 意大利粉
青口、樱桃茄、蕃茜烤面包


或

意大利 ACQUERELLO 米炖饭
虎虾、南瓜、法式芹菜、海苔粉

或

海鲷鱼
椰菜花饭、意大利黄瓜酱汁

或

法国鸡胸肉 
欧洲萝卜、黑橄榄、葡肠、波特酒酱汁

或

澳洲和牛前腰脊肉*
牛脸肉意式云吞、青豆、原种萝卜、牛肉汁

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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