



THE
Manor
雅舍

Let's Do Lunch in Spring

春日贴心午餐

3-course Set Lunch 248

三道菜午膳套餐 *Três pratos 248*

Inclusive of coffee or tea

包括咖啡或茶 *Inclui café e chá*

To Begin

头盘

Spring Green Pea Soup

poached egg | guanciale

青豆汤

水波蛋 | 风干猪面颊肉

Sopa de ervilhas

or

或

Israeli Couscous Risotto

baby beetroot

以色列小米炖饭

小红菜头

Rissoto de cous cous e beterraba

or

或

Charcuterie & Cheese

homemade duck rillettes | pork pâté |

Jean-Yves Bordier cheese

冷切肉及芝士拼盘

自家制鸭肉酱 | 猪肉酱 |

Jean-Yves Bordier 芝士

Charcuteria e queijos

or

或

Seared Squid

mizuna salad | pesto sauce

香煎鱿鱼

京水菜沙拉 | 青酱

lulas grelhadas com molho pesto

To Follow

主盘

Maccheroncini Mancini

carbonara sauce

意大利长型通粉

芝士培根酱

Massa maccheroncini mancini com

molho carbonara

or

或

Red Mullet

Swiss chard | asparagus

红鲷鱼

瑞士甜菜 | 芦笋

Salmonete com asparagos e acelgas

or

或

Veal Rack

fennel | grilled endive

小牛肋扒

茴香 | 烧菊苣

Costeletas de vitela

or

或

Acquerello Rice

saffron | Douro red wine braised

wagyu cheek | caramelized baby onion

意大利白米炖饭

番红花 | 葡萄牙杜罗红酒慢炖和牛面肉 |

焦糖小洋葱

Arroz de açafão com carne wagyu

assada

To Finish

甜点

Domori Madagascar Chocolate and Pistachio Cake

意大利 Domori 马达加斯加巧克力

开心果蛋糕

Bolo de chocolate e pistacho

or

或

Lemon Tart

柠檬挞

Tarte de limão

or

或

Mille-Feuille

bourbon vanilla custard

拿破仑蛋糕

波本威士忌香草奶黄酱

Mille-feuille de baunilha

or

或

Tiramisu

提拉米苏


Tiramisu

 Spicy food 辛辣食物 |  Contains pork 含有猪肉 |  Vegetarian 素菜 |  Signature 厨师推介

If you have any dietary restrictions or food allergies, please let your server know.

Prices are in MOP and subject to 10% service charge.

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。

 @stregismacao | #TheManorMacao