



THE  
*Manor*  
雅舍

# Let's Do Lunch in Summer

## 夏日贴心午餐

Special crafted selection of starters, soups, artisan charcuterie and seasonal desserts buffet 188  
精选头盘、汤、冷切肉、芝士及甜点自助餐 188

Main & Buffet 248 | Beef & Buffet 358  
主盘及自助餐 248 | 顶级牛扒及自助餐 358

Inclusive of coffee or tea  
包括咖啡或茶

Supplementary Oysters | France  
Daniel Sorlut Spéciales de Claire | Marennes Oleron 18  
特配生蚝 | 法国  
Marennes Oleron 特级赛维尔生蚝 18

## Main

### 主盘

Steamed Atlantic Halibut   
Sichuan pickled vegetable | chili  
蒸大西洋比目鱼  
四川酸菜 | 辣椒  
*Linguado do Atlântico cozido ao vapor*  
*vegetais de Sichuan em conserva | malagueta*

or  
或

Cultured Cream Poached Chicken Breast  
rose harissa spiced heirloom carrots | almond cream  
传统忌廉煮鸡胸  
玫瑰哈里萨辣酱配原种萝卜 | 杏仁酱  
*Peito de Frango Escalfado*  
*cenouras heirloom salteadas em harissa | creme de amêndoas*

or  
或





Giuseppe Cocco Spaghetti   
prawns | asparagus | parma ham | mascarpone  
意大利Giuseppe Cocco意粉  
大虾 | 芦笋 | 帕尔马火腿 | 意大利芝士  
*Esparguete Giuseppe Cocco*  
*camarão | espargos | presunto de parma | queijo mascarpone*

## Beef

### 顶级牛扒

Rangers Valley "Black Onyx"\* | Australia |  
Beef Char Siu  
spring onion and ginger  
澳洲Rangers Valley牧场“黑玛瑙”牛扒\* | 叉烧汁制  
香葱及姜  
*Bife da Australia "Rangers Valley" ao estilo Char Siu*  
*cebolinho e gengibre*


\*2019 World Steak Challenge  
Gold Winner 金奖

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

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。

 @the\_manor\_macao | #TheManorMacao