

# 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

烟熏深海鳟鱼

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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