

# 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

*salada Grega*

or

*ou*

#### CURED OCEAN TROUT

fennel, micro cress, yuzu sour cream

*truta do mar fumada*

or

*ou*

#### KABOCHA PUMPKIN SOUP

croutons and walnuts

*sopa de abóbora Kabocha*

or

*ou*

#### AUSTRALIAN ROAST BEEF

smoked artichoke, truffle mustard, greens

*rosbife e alcachofras em mostarda de trufas*

### Sweet

~ Sobremesa ~

#### HAZELNUT PROFITEROLES

chantilly cream, gianduja sauce, caramelized nut

*profiteroles de avelãs*

or

*ou*

#### CREMA CATALANA

chestnut and cinnamon ice cream

*leite creme com gelado de castanha e canela*

or

*ou*

#### VANILLA and CHOCOLATE

caramel cream, figs, almond crispy

*creme de caramelo, baunilha, chocolate e figos*

or

*ou*

#### CHEESE SELECTION

hazelnut bread, fruit jam

*prato de queijos, pão de avelãs e marmelada*

### Main

~ Prato Principal ~

#### MEZZE MANICHE MANCINI

speck and robiola cheese, wild mushroom

*massa com queijo Robiola e cogumelos selvagens*

or

*ou*

#### PAPPARDELLE

slow cooked lamb, aged bra cheese, red wine reduction

*pappardelle de cordeiro e queijo Bra em molho de*

*vinho tinto*

or

*ou*

#### JAPANESE HAMACHI

ratte potato fondue, brussel sprouts, artichokes, chickpea

*hamachi Japonês com batata ratte, couve de*

*bruxelas, alcachofras e grão de bico*

or

*ou*

#### FRENCH CHICKEN BREAST

parsnip, baby broccolini, chardonnay sauce

*peito de frango em molho chardonnay*

or

*ou*

#### AUSTRALIAN WAGYU DUO

BEEF STRIPLOIN AND SHORT RIB\*




butternut pumpkin, truffle mash potato,

caramelized onion, beefjus


*duo de bife Wagyu Australiano*

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EVO橄榄油

或

渍深海鳟鱼

茴香、水芹苗、柚子酸奶油

或

日本南瓜汤

面包脆粒及核桃

或

澳洲式烤牛肉

烟熏雅枝竹、松露芥末、沙拉

### 甜点

榛子冷冻泡芙

香缇伊奶油、榛子酱、焦糖果仁

或

西班牙传统焦糖炖蛋

栗子及肉桂雪糕

或

香草及巧克力


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 短管意粉 

意大利培根及意式软芝士、野菌

或

意式阔条面

慢煮羊肉、意大利熟成芝士、红酒酱

或

日本油甘鱼

法国Ratte薯泥、小椰菜、雅支竹、鹰嘴豆

或

法国鸡胸肉

欧洲萝卜、西兰花苗、白酒汁

或

澳洲和牛二重奏

前腰脊肉及牛小排\*

葫芦南瓜、松露薯泥、焦糖洋葱、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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