



THE
Manor
雅舍

Let's Do Lunch in Spring

春日贴心午餐

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

Roast Salmon Fillet
miso truffle crème fraiche | grilled cucumber
烤三文鱼柳
味噌松露酸奶油 | 烤青瓜
Filé do Salmão de Assado

or
或

Spring Lamb Rack
curried flavors | apple and mint jelly
烤嫩羊架
咖喱风味 | 苹果薄荷果冻
Amuras a Primavera Cordeiro

or
或

Giuseppe Cocco Linguini
tomato chili bisque | prawns | squid
意大利Giuseppe Cocco扁意粉
辣椒蕃茄浓汤 | 鲜虾 | 鱿鱼
Giuseppe Cocco Linguini

Beef

顶级牛扒

Rangers Valley "Black Market" | Australia |
Minute "Pepper Steak"
balsamic teriyaki | king oyster mushroom | Paris mash
澳洲Rangers Valley牧场“黑市场”薄切黑椒牛扒
意式香醋照烧汁 | 杏鲍菇 | 法式薯蓉
Bife de Pimenta

🌶️ 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