

# Let's Do Lunch in Winter

## THREE-COURSE SET LUNCH

~ Três Pratos ~

248 per person

368 per person including beef choice\*

inclusive of coffee or tea

*inclui café e chá*

### To Begin

~ Entrada ~

#### TUNA

sesame seared, black olive, tomato confit, salsa verde  
*atum grelhado com confit de tomate e molho verde*

or

*ou*

#### SEA BREAM

carpaccio, avocado, pomelo, cress  
*carpaccio de sargo com avocado e pomelo*

or

*ou*

#### SWEET CORN SOUP

snails, parsley butter, smoked cheese foam, sorrel  
*creme de milho doce, caracóis e espuma de queijo*

or

*ou*

#### PARMA HAM 24 MONTHS 🐷

warm polenta and parmesan, green asparagus,  
egg mimosa, sourdough  
*presunto de parma 24 meses em polenta e parmesão*

### Sweet

~ Sobremesa ~

#### TANGERINE & COCONUT

orange gel, passion fruit, meringue  
*tangerina e côco, gel de laranja, maracujá e merengue*

or

*ou*

#### PEAR

hazelnut crumble, saffron, vin santo & vanilla cream  
*pera, crumble de avelã, açafrão e creme de baunilha*

or

*ou*

#### WHITE CHOCOLATE

dome, blueberry ice cream, lavender sponge  
*chocolate branco, gelado de mirtilos e esponja de lavanda*

or

*ou*

#### CHEESE SELECTION

hazelnut bread, fruit jam  
*prato de queijos, pão de avelãs e marmelada*

### Main

~ Prato Principal ~

#### OSSOBUCO RAVIOLI

creamy saffron emulsion, lemon gremolata, beef sauce  
*ravioli de ossobuco com emulsão de açafrão*

or

*ou*

#### ORECCHIETTE 🍝

yellow cauliflower, turnip tops,  
spicy tomato sauce, burrata  
*massa orecchiette em molho de tomate picante*

or

*ou*

#### HALIBUT

smoked eggplant, gorgonzola risotto,  
avocado tomato salsa, potato chips  
*linguado com berinjela e risotto de gorgonzola*

or

*ou*

#### CHICKEN COQ AU VIN 🍷

wild mushroom, pancetta, red wine sauce  
*peito de frango em molho de vinho tinto*

or

*ou*

#### AUSTRALIAN BEEF TENDERLOIN\*

black garlic, fondant potato, baby red onion bulbs,  
creamy Dijon mustard beef jus  
*bife do lombo com comondant de batata e  
molho de mostarda*

This menu is served per person.

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

# 冬日贴心午餐

## 三道菜午膳套餐

每位 248  
每位 368 可选配精选牛扒\*  
包括咖啡或茶

### 头盘

吞拿鱼  
芝麻香煎、黑橄榄、油封蕃茄、莎莎青酱

或

鲷鱼  
鱼生薄片、牛油果、柚子、水芹

或

粟米浓汤  
蜗牛、蕃茜、烟熏芝士泡沫、红酸膜叶

或

24 个月巴马火腿 🍖  
意大利玉米蓉及帕马森芝士、青芦笋、  
传统法式鸡蛋沙拉、酸种面包

### 甜点

柑橘 及 椰子  
香橙酱、热情果、蛋白脆饼

或

香梨  
榛子脆脆、番红花、意大利甜酒及云呢拿奶油

或

白巧克力  
蓝莓雪糕、薰衣草海绵蛋糕

或

精选芝士  
榛子面包、果酱

### 主盘

烩牛膝酿意大利云吞  
番红花忌廉酱汁、意式香草柠檬酱、牛肉浓汁

或

意大利猫耳面 🍝  
黄花椰菜、萝卜嫩叶、香辣蕃茄酱、水牛芝士

或

比目鱼  
烟熏茄子、意大利蓝芝士炖饭、  
牛油果番蕃茄莎莎、香脆薯片

或

法式红酒炖鸡 🍗  
野菌、意式培根、红酒酱汁

或

优质澳洲牛柳\*  
黑蒜、方旦马铃薯、迷你红洋葱、  
法式芥末及香浓牛肉汁

每份套餐仅供一位享用

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。

📱 @stregismacao | #TheManorMacao