

Let's Do Lunch

雅舍时令午餐

SEASONAL SET LUNCH 精致午膳套餐

12:00 NOON – 3:00 PM 中午12时至下午3时

Two-course menu at 268 per person 两道菜午膳套餐，每位268

Three-course menu at 298 per person 三道菜午膳套餐，每位298

Mezze and Appetizers

前菜

TOMATO BURRATA SALAD 🌿

蕃茄布拉塔芝士沙拉

heirloom tomato, peach, tomato vinegar, basil sauce

原种番茄、蜜桃、番茄醋、罗勒酱

or或

OCTOPUS & EGGPLANT

章鱼配烤茄子

green beans, red onion, roasted eggplant, lentils

青豆、红洋葱、烤茄子、扁豆

or或

SAN DANIELE HAM 🐷

圣丹尼尔火腿

garden greens, micro cress, cantaloupe melon

田园蔬菜、水芹、蜜瓜

or或

TOMATO GAZPACHO 🌿

西班牙番茄冻汤

roasted cherry tomato, grilled sourdough

烤樱桃茄、烤酸种面包

Desserts

甜点

PEACH & WHITE CHOCOLATE

蜜桃白巧克力

honey crumble, vermouth jelly, peach sorbet

蜂蜜酥饼脆粒、香艾酒冻、蜜桃雪葩

or或

MANGO MOUSSE 🌿

芒果慕斯

passion fruit, coconut sorbet, frozen mango

热带果、椰子雪葩、冷冻芒果

or或

CHEESE SELECTION

精选芝士

selection of cheese with toasted bread

精选芝士配烤面包

or或

FRUIT PLATTER 🌿

精选鲜果

seasonal fresh fruits

时令水果

Main

主盘

LINGUINE WITH CLAMS 🌿

蜆肉扁面

clams, baby zucchini sauce

蜆肉、黄瓜酱

or或

LEMON RISOTTO WITH BABY SCALLOPS

小扇贝柠檬烩饭

heirloom tomato, baby scallops, seaweed caviar

原种番茄、小扇贝、海藻鱼子

or或

MEDITERRANEAN SEABASS 🌿

地中海鲈鱼

fennel vegetable ratatouille, green pea, parsley sauce

茴香普罗旺斯炖菜、青豆、欧芹酱

or或

HERB-MARINATED RACK OF LAMB

香草羊排

roasted bell pepper, sherry sauce

烤甜椒、雪莉酒汁

or或

AUSTRALIAN BEEF STRIPLOIN*

澳洲西冷牛排

Australian beef striploin, asparagus,

roasted baby potatoes, Bordelaise sauce

澳洲西冷牛排、芦笋、烤薯仔、波尔多牛肉酱

*Additional MOP158+

需另加澳门币158+

🌿 Vegetarian 素食 | 🐷 Contains pork 含有猪肉 | 🌿 Sustainable 可持续捕获

If you have any dietary restrictions or food allergies, please let your server know. Prices are in MOP and subject to 10% service charge.
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