



THE
Manor
雅舍

Festive Semi-buffet Lunch

节庆半自助午餐

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

Duck Leg Confit 🍷

chestnut purée | brussel sprout | bacon

油封鸭腿

栗子泥 | 小椰菜 | 培根

“Confit” de Perna de Pato

or

或

Welsh Lamb Meat Balls

green chili | dill yogurt

威尔斯羊肉球

青辣椒 | 刁草酸奶

Almôndegas de Borrego

or

或

Acquerello Rice 🍷

courgette | white cheese | pine nut

意大利白米炖饭

意大利青瓜 | 白芝士 | 松子

Arroz com Abobrinha

Beef

顶级牛扒

Rangers Valley “Black Market” | Australia |
Grilled Beef

duck egg | herb fries | Lisbon-style mustard |
thyme steak sauce

澳洲Rangers Valley牧场“黑市场”牛扒

鸭蛋 | 香草薯条 | 里斯本式芥末 | 百里香牛扒汁

Bitoque à Manor

🌶️ 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