

"LET'S DO LUNCH" 白洗午市套餐

THE MANOR PRESENTS QUICK, SUPERB VALUE LUNCH SET MENUS 2 COURSES MOP228, 3 COURSES MOP258. MAIN COURSE ONLY MOP208

雅舍提供快速,优质的超值午市套餐 两道菜澳门币228, 三道菜澳门币258, 只选主菜澳门币208

TO BEGIN 头盘

SLOW COOKED VENISON TENDERLOIN WITH PICKLED BEETROOT AND FOURME DE MONTBRISON CHEESE 慢煮鹿肉配 渍红菜头及法国牛奶芝士

> OR 或

JAMÓN IBÉRICO DE BELLOTA WITH HEIRLOOM TOMATO AND PILLOW BREAD 顶级西班牙火腿配蕃茄包

> OR 或

SEAFOOD KONBU BROTH WITH BLUE SWIMMER CRAB, CLAMS AND SEAWEED CHIPS 海鲜昆布汤 - 远海梭子蟹, 白蛤及紫菜



"LET'S DO LUNCH" 自选午市套餐

> **MAIN** 丰菜

56°C BLACK ANGUS BEEF SIRLOIN WITH SMOKED GARLIC. SWEET CORN PURÉE AND PIQUILLO PEPPER 56°C黑安格斯西冷扒配烟熏蒜头,甜玉米蓉及西班牙甜辣椒

> OR 或

"REMI RAMON" YELLOW CHICKEN BREAST WITH BACON RÖSTI, SHALLOT CONFIT AND BUCKWHEAT KERNEL "REMI RAMON" 法国黄鸡胸肉配培根奶酪,红葱头酱及荞麦仁

> OR 或

ROBATA GRILLED HALIBUT ON THE BONE WITH BABY GEM LETTUCE AND LEMON CAPER SAUCE 炉端烧带骨比目鱼配小叶生菜及柠檬酸豆酱



"LET'S DO LUNCH" 自洗午市套餐

SWEETS 甜点

ROAST FIGS WITH 'BEURRE NOISETTE' ICE CREAM 烤无花果配榛果奶油冰淇淋

> OR 或

CHANTILLY CREAM, SAKURA FLOWER STRAWBERRIES, CRUNCHY MERINGUES AND RASPBERRY SORBET 香缇伊奶油及樱花草莓蛋白霜配覆盆子雪芭

> OR 或

TARTE AU CITRON AND YUZU FILLED MINI BEIGNETS WITH CRÈME FRAICHE SORBET 柠檬批及柚子迷你法式甜甜圈配鲜奶油雪芭

> **COFFEE OR TEA** 咖啡或茶