



MACAU

bar . kitchen . lounge

DESSERT MENU

Black Sesame Ice Cream Sandwich 16.5
Matcha crumble, toasted banana marshmallow

Chocolate & Coconut Panna Cotta 16
Fried rice pudding, freeze dried chocolate

Orange & Cardamon Winter Pudding 16.5
Whiskey Ice cream & almond brittle

Coffee Custard Slice 'Ca Phê Viet' 16.5
Condensed milk ice cream, burnt sugar, hazelnuts

All ice creams are made In House at Macau

'Over the Moon' Cheeses, Choice of

Creamy Blue, smooth, rich, decadent, sharp blue bite 75gr 15.5

Burgundy Moon, rind washed with merlot grape skins, 100gr 16.5
fruity decadent creamy centre

Black Truffle Brie, smooth with a luscious buttery flavour 100gr 16.5

Hand crafted in Putaruru 100% NZ ingredients served with grapes, quince paste & croutons.

PORTS

	GLASS 60ml	BOTTLE
Taylor's Tawny from Portugal	10	76
Taylor's 10 year from Portugal	13	110
Taylor's 20 year from Portugal	19	169

LIMONCELLO

	GLASS 60ml
Santa Marta Limoncello great digestive	10

DESSERT COCKTAIL 17

MONKEY KING Sun Wu Kong, Kahlua, Baileys, cream, white chocolate syrup, shaken served in a Margarita glass, toasted banana marshmallow garnish

DESSERT WINES

	GLASS 90ml	BOTTLE
Brookfields Indulgence Viognier	12.5	50
Allan Scott Late Harvest Riesling	13.5	55

HAVANA COFFEE

Espresso	4	Long Black	4
Flat White	4.5	Latte	5
Cappuccino	4.5	Americano	4
Mocha Latte	5.5	Chai Latte	5
Hot Chocolate & Sante Bar	6	Kids Hot Chocolate	3

SPECIAL COFFEES

Irish Coffee, Jameson's Irish whiskey	15.5
Baileys Mint Kiss, Baileys, Peppermint Schnapps	15.5
Jamaican Coffee, Tia Maria, White Rum	15.5
Mexican Coffee, Kahlua, Tequila	15.5
Italian Coffee, Baileys, Frangelico	15.5

All double shot espresso coffee, topped with cream and dusted with cinnamon

T LEAF TEA 4

Sencha green tea, Earl grey blue flower, Monks blend, Peppermint, Chocolate Chilli, English breakfast, Chamomile, Liquorice

