

WELCOME

Contemporary Asian sharing plates in a great space.

Macau is all about pan-Asian cuisine with the added fusion of the Pacific, made with fresh local produce.

Inspired by the communal eating philosophy of the Asian table, our menu is made of dishes created for sharing enabling and encouraging the spirit of eating together so you can try each dish as a part of a full dining experience.

Experience many flavours in one night, variety is the spice of life. You can order a few dishes to start, then order more as your appetite desires.

Our food comes to you the moment it is ready.

BAY OF PLENTY
HOSPITALITY AWARDS



WINNER
Most Outstanding Restaurant

CUISINE
NEW ZEALAND



GOOD FOOD AWARDS

MENU

Edamame Beans wok fried, Togarashi sea salt, sesame oil GF DF V	9	Karaage Japanese Fried Chicken crispy chicken thigh, kewpie mayo, lemon GF DF	19
Wok Fried Chinese Broccoli mushroom soy sauce, garlic, ginger, spring onion, toasted buckwheat DF V	13.5	San Choi Bao Lamb Ribs (boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint GF DF	23
Son In law Eggs two free range deep fried soft boiled eggs, anchovy sambal sauce GF DF	11	Grilled Salmon & Rice Noodles South Island Salmon, Pad Thai rice noodles, cashew nuts, black bean chilli oil GF DF	23
Steamed Bun - Fried Tofu Hoisin, pickled cucumber, shiitake mushroom V	each 10	Pulled Pork & La Mian Noodles Sichuan pepper sauce, chilli toasted peanuts, fried egg DF	21
Steamed Bun - Roasted Char Sui Pork NZ pork, Hoisin, pickled cucumber, coriander, sriracha sauce	each 10	Ramen Noodle Bowl NZ pork Char Siu, spring onions, bamboo shoots & a soft boiled egg in a spicy chicken broth DF	24.9
Ginger Prawn Dumplings wok fried, anchovy sambal & black vinegar dressing DF	16	Indonesian Crispy Half Chicken cashew satay sauce, fresh chilli, coriander, prawn crackers GF DF	29.9
Salt & Pepper Squid Tentacles green chilli mayo, papaya salad DF	16.9	Massaman Lamb Neck Curry potatoes, coconut, peanuts, coriander DF	29.9
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, water chestnuts and garlic, Nuoc Cham dipping sauce DF	16	Crispy Pork Belly NZ pork, bok choy greens, sesame oil, black sesame, master stock, chilli vinegar DF	29.9
Fried Tofu Togarashi sea salt, shiitake mushroom, soy & greens DF V	18	Bulgogi Beef Cheeks (slow braised) shiitake mushrooms, soy egg, kimchi radish DF	29.9
Red Lentil Dhal Onion & Cauliflower Bhaji , chilli, coriander, coconut yoghurt GF DF V	20	Shredded Duck Leg with Pancakes sour plum, hoisin & ginger sauce, spring onion, cucumber & coriander DF	31
Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts, mint DF V	20	Crying Tiger Grilled Beef Sirloin 250g, with oxtail gravy, chilli & crispy noodle salad, steak is sliced served med-rare DF	33
Kingfish Sashimi fresh local Kingfish, green nahm dressing, coconut cream GF DF	19	Khmer Yellow Kingfish Curry local kingfish, roasted pumpkin, kaffir lime, coconut cream GF DF	32
Tuna Poke Bowl sashimi grade Tuna, seasoned rice, wakame seaweed, pickled cucumber, spring onion, sesame GF DF	24		
		Fresh Chilli	3
		Steamed Jasmine Rice GF DF V	3
		Kimchi Korean spicy pickled cabbage DF	5
		Grilled Garlic Naan Bread V	5
		Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF	10

DF = Dairy Free GF = Gluten Free V = Vegetarian

HAPPY HOUR EVERY DAY BETWEEN 3pm To 6pm

OPEN 11.30am till Late Monday to Sunday

Ph. 07 578 8717 Email. restaurant@dinemacau.co.nz

Please Note: We are unable to guarantee that any dish is completely free of nuts or shellfish traces. Please inform us of any allergy requirements.

ONE BILL FOR A TABLE OVER 8 PEOPLE