



# MACAU

bar . kitchen . lounge

## DESSERT MENU

**White Chocolate Parfait**, strawberry & prosecco consomme, caramelized white chocolate 14.5

**Coconut karffir lime Panna Cotta**, pineapple, Vietnamese mint, palm sugar 14.5

**Grandmother's Apple**, sweet and salty macadamia crumb, milk cardamom ice cream 14.5

**Macau Ice Cream Sundae**, With sesame meringue 14.5

*All ice creams & sorbets are made In House at Macau*

**"Over the Moon" Cheese board** 14.5

Hand crafted in Putaruru 100% NZ ingredients

Served with quince paste, croutons. Choice of **Triple Cream Brie**  
**Red Planet semi-hard**  
**Creamy Blue**

### PORTS

	GLASS	BOTTLE
<b>Barros Tawny</b> from Portugal	10	76
<b>Barros 10 year</b> from Portugal	13	99
<b>Barros 20 year</b> from Portugal	18	125

### DESSERT WINES

	GLASS	BOTTLE
<b>Brookfields Indulgence Viognier</b>	12	55
<b>Lake Hayes Noble</b>	13	56

### HAVANA COFFEE

<b>Espresso</b>	4	<b>Long Black</b>	4
<b>Flat White</b>	4.5	<b>Latte</b>	5
<b>Cappuccino</b>	4.5	<b>Americano</b>	4
<b>Mocha Latte</b>	5.5	<b>Chai Latte</b>	5
<b>Hot Chocolate &amp; Sante Bar</b>	6	<b>Kids Hot Chocolate</b>	3

### SPECIAL COFFEES

<b>Irish Coffee</b> , Jameson's Irish whiskey	15
<b>Baileys Mint Kiss</b> , Baileys, Peppermint Schnapps	15
<b>Jamaican Coffee</b> , Tia Maria, White Rum	15
<b>Mexican Coffee</b> , Kahlua, Tequila	15
<b>Italian Coffee</b> , Baileys, Frangelico	15

*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, Spearmint, Chocolate Chilli, New Zealand breakfast, Chamomile and Lavender, Chamomile*

