

WELCOME

Macau embraces the flavours of the East with the added influence & fusion of Pacific fresh 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



Outstanding Restaurant



Outstanding Chef



Outstanding Design/Ambience

MENU

| | | | |
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| Edamame Beans , wok-fried, seven spice, sea salt, sesame oil DF GF | 8 | Lamb skewers 'Old Beijing style' Lamb shoulder , spiced cumin and chili salt, fresh mint and marinated onion DF GF | 18 |
| Stir Fried Greens , bok choy, brocolini, spring onion, sesame oil, garlic and soy sauce DF GF | 13.5 | Teriyaki Tofu Bowl , sweet brown rice, panko crumbed egg, pickled cucumber, ginger, sweet wasabi and seaweed salad DF | 21 |
| Kimchessy Rice Balls , Shitake mushrooms, kimchi, coriander, sriracha mayonnaise DF GF | 12 | Korean Fried Chicken , spicy kimchi mayonnaise DF | 22 |
| Steamed Buns (two) Roasted Pork Belly, hoisin, pickled cucumber, coriander, sriracha sauce DF | 13.5 | Wok Tossed Prawns , chili sambal, tomato, tamarind, spring onion, fresh pineapple, coriander and lime DF GF | 22 |
| Takoyaki "Octopus Balls" Kewpie Mayo, Takoyaki sauce DF | 13 | Baked Eggplant , miso, ginger glaze, chilled soba noodle, radish, spring onion, orange salad, and soy caramel dressing DF GF | 19 |
| Spring Rolls free range chicken, prawn, vermicelli, fresh coriander, water chestnuts and garlic shoots DF | 13.5 | Sumatran Chicken Curry , cinnamon, lemongrass, eggplant, kaffir lime, coriander and coconut cream DF GF | 29 |
| Prawn Lettuce Cups , chilled prawn San choi bao, baby cos lettuce, spring onion, coriander, chestnuts, fresh lime & garlic crumb DF | 19.5 | Beef Ramen Noodle Bowl , peppered beef brisket, crispy bacon, bamboo shoots, boiled egg, in Asian broth DF | 24.9 |
| Tempura Eggplant , soy caramel, Sichuan, sesame, mint, crispy shallots GF | 19 | Grilled Pork Belly , shredded bok choy, pickled mustard & Macinese black bean and garlic sauce DF GF | 28 |
| Bang Bang Chicken , chilled chicken salad, Sichuan pepper, Chinese black vinegar, sesame dressing and toasted almonds DF | 23 | Massaman Beef Cheek Curry , lemongrass, palm sugar, peanuts, potato, coconut cream and fresh coriander DF GF | 29 |
| Salmon Green Papaya Salad , home smoked salmon, sprouts, cucumber, crushed peanuts, green beans, fresh coriander and spicy fish sauce dressing DF GF | 23.5 | Confit Duck Leg , roasted kumara, rice noodle salad, hoisin-sesame dressing and ginger orange marmalade DF | 31 |
| Rare Beef Salad Bo Tai Chanh , eye fillet of beef marinated in lemon juice, crushed cashew nuts, Vietnamese mint, fresh coriander, mung bean sprouts, hearts of cos leaves and nuoc charm dressing DF GF | 24 | Teriyaki Salmon Bowl , sweet brown rice, panko crumbed egg, pickled cucumber, ginger, sweet wasabi and seaweed salad DF | 31 |
| Salmon "Chop Chop" Sashimi, sweet wasabi, edamame beans, pickled ginger DF GF | 20.5 | Steamed Jasmine Rice | 3 |
| Tuna Sashimi , sesame seared, ponzu citrus dressing, pickled radish, ginger, spring onion and wonton crisps DF | 24.9 | Kimchi Korean spicy pickled cabbage | 5.5 |
| | | Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF | 9 |

DF = Dairy Free **GF** = Gluten Free

OPEN 11.30am till Late Monday to Sunday
Ph. 07 578 8717

Private function room available upstairs for hire
Ph. 07 578 8718
www.dinemacau.co.nz

Please Note we are unable to guarantee that any dish is completely free of nuts or shellfish traces