

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 2017
Most Outstanding Restaurant

CUISINE NEW ZEALAND



GOOD FOOD AWARDS
WINNER 2016-17

MENU

Edamame Beans wok-fried, Togarashi sea salt, sesame oil GF DF V	9	Grilled Chicken Thigh Salad honey, tamarind & sambal chicken (free range) with Nam Jim Jaew sauce, cos hearts, pickled red onion, cucumber & coriander GF DF	24
Stir Fried Chinese Broccoli mushroom soy sauce, garlic, chilli. serves two people DF V	15	Tempura Eggplant , Sichuan caramel sauce, sesame, bean sprouts, mint DF V	21
Korean Fried Cauliflower spicy Gojuchung sauce & toasted sesame GF DF V	14	San Choi Bao Lamb Ribs (boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint GF DF	24
Son In law Eggs two free range deep fried soft boiled eggs, anchovy sambal sauce GF DF	12	Ramen Noodle Bowl beef Brisket, spring onions, a soft boiled egg, chicken broth & chilli oil DF	24
Steam Bun – Crispy Miso Eggplant V pickled ginger & cucumber	each 10	Spiced Cumin Lamb Xin jiang & La Mian Noodles pulled lamb shoulder, Sichuan pepper, chilli oil Chinese black vinegar DF	26
Steam Bun - Roasted NZ Pork Belly Hoisin, pickled cucumber, coriander, sriracha sauce	each 11	Thai Green Chicken Curry coconut, lemongrass, lime & coriander DF	30
Ginger Prawn Dumplings wok fried, anchovy sambal & black vinegar dressing DF	16.5	Crispy Pork Belly NZ pork, bok choy, sesame oil, black sesame, master stock, chilli vinegar DF	31
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, water chestnuts and garlic, Nuoc Cham dipping sauce DF Fresh made daily	17.5	Rendang Spiced Beef Cheek (slow braised) caramel, pickled vegetables, palm sugar & toasted coconut DF	32
Kung Pao Chicken fried chicken (free range) Sichuan pepper, chilli, spring onions & peanuts DF	18.5	Shredded Duck Leg with Pancakes sour plum, hoisin & ginger sauce, spring onion, cucumber & coriander DF	32
Fried Agedashi Tofu & Steamed Shiitake Dumplings ginger & mushroom sauce DF	20	Black Bean Grilled Beef sirloin 250gr (sliced served med-rare) red peppers, cashew nuts, crispy noodles, garlic black beans DF	34
Raw Kingfish Salad (Som-Tam) fresh sustainable local Kingfish, green papaya, tomato, toasted peanuts, chilli & lime GF DF	21	Crispy Skin Salmon in a Spicy Crayfish Tom Yum broth, tomato, coriander, chilli, rice noodles GF DF	34
Tuna Tataki (sashimi grade seared & marinated) Umeboshi plum vinegar dressing, edamame beans & wasabi peas GF DF	23	Coconut Red Curry with Prawns fresh tomatoes, basil, rice noodles, kaffir lime GF DF	33
Salmon Poke Bowl sashimi grade salmon, seasoned rice, wakame seaweed, pickled cucumber, avocado GF DF	22	Fresh Chilli	4
		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

ASK ABOUT OUR BANQUET MENU'S FOUR OR MORE PEOPLE

ONE BILL FOR A TABLE OVER 8 PEOPLE

Lounge Room available upstairs Ph. 07 578 8718

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.



 **MACCAU**
bar · kitchen · lounge