

休息室

MACAU LOUNGE

DRINKS MENU

## BEERS ON TAP

<b>Good George IPA</b> 5.8% Mandarin, grassy, pithy. NZ	10.5
<b>Asahi Super Dry Lager</b> 5% brewed from rice, malt, hops, maize Japans #1 beer	11

## PREMIUM BOTTLED BEER

<b>Heineken</b> 5% pale lager NZ - Netherlands	9
<b>Corona</b> 4.6% pale lager Mexico	9
<b>Peroni</b> 4.7% pale lager Italian	9
<b>Steinlager Pure</b> 5% lager NZ	9
<b>Monteith's Golden</b> 5% malty lager NZ	9
<b>Monteith's Original</b> 4% notes of caramel & burnt sugar NZ	9
<b>Heineken Lite</b> 2.5% lite lager	8
<b>Heineken zero</b> 0.0% balanced fruity notes soft malty body	8

## CRAFT BEER SELECTION

<b>Panhead APA Supercharge</b> 5.7% American hops tasty, bitter NZ	10.5
<b>Sawmill IPA</b> 5.8% bright vibrant citrus burst, crisp NZ	10.5
<b>Sawmill Pilsner</b> 4.8% tart, gooseberry hit, lemon & lime aromas NZ	10.5
<b>Moa South Pacific Pale Ale</b> 5% Nth American style NZ	10
<b>Moa Southern Alps White IPA</b> 6.4% citrus, lemongrass, coriander NZ	10
<b>Garage Project Can Lah Lager</b> 4.6% citrus, crisp clean great with Asian food NZ	10
<b>Garage Project Electric Dry Hop</b> 4.2% dry hopped kettle soured flavor burst NZ	10
<b>Garage Project DFA</b> 7.5% chilli, mango, lime, Vietnamese mint NZ	12.5
<b>Garage Project Fuzz Box Pale Ale</b> 5.8% haze & hop, juicy malt NZ	11.5
<b>Garage Project "Pernicious Weed"</b> 8% NZ drinkable strong IPA NZ	12.5
<b>Garage Project Aro</b> 7% Noir malt coffee chocolate Black Stout NZ	12
<b>Garage Project Fugazi</b> 2.2% Hoppy sessional Ale punching above its weight NZ	8.5

## CIDERS

<b>Moa Apple Cider</b> 4.5% crisp, clean, Marlborough NZ	10
<b>Good George Doris Plum Cider</b> NZ	10
<b>Apple Tree Rose Apple Cider</b> 2% crisp gala apples brewed Mt Maunganui NZ	10
<b>Somersby Pear Cider</b> 4.5% European style refreshing, easy drinking	9.5
<b>Somersby Apple Cider</b> 4.5% European style refreshing, easy drinking	9.5

## CHAMPAGNE & SPARKLING

	GLS	BTL
<b>Cinzano Prosecco</b> D.O.C Spumante Dry Italy	11	52
<b>Veuve Du Vernay</b> Brut 200ml		12.5
<b>Veuve Du Vernay</b> Rose 200ml		12.5
<b>Pelorus Cloudy Bay</b> Sparkling		79
<b>Veuve Clicquot</b> NV Brut Champagne		148
<b>Dom Perignon 2009</b> The most famous prestige cuvees Champagne France		349

## ROSÉ

<b>Chapoutier Pays d'Oc</b> Rhone France clean, full, white fruit	10	48
<b>Fickle Mistress</b> Marlborough red currant, stone fruit, berry Pinot Noir Rose	11	52
<b>Matawhero Rose</b> Hawkes Bay strawberries & cream, dry finish	13	60
<b>By.Ott Rose</b> Domain Ott France fresh, elegant raspberry, cranberry lively		78
<b>Magnum 1.5 Ltr</b>		139

## RIESLING

<b>Greenhough</b> Nelson, Organic light, juicy, sweetly fruited, refreshing finish	11.5	54
<b>Alsace Willm Reserve</b> France, fresh, citrus, floral slightly spicy finish		68

## GEWURTZTRAMINER

<b>Matawhero</b> Gisborne hints of dried fruit and spices	13	60
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## PINOT GRIS

	GLS	BTL
<b>Sanctuary</b> Gisborne fruit, pear, spice long finish	9.5	44
<b>Mills Reef</b> Hawkes Bay smooth peach & pear	10.5	50
<b>Spy Valley</b> Marlborough full bodied richness	11.5	54
<b>Man O War "Estate"</b> Ponui Island citrus, sweet pear & spice	13.5	64

## SAUVIGNON BLANC

<b>Sanctuary</b> Marlborough intense fruit & citrus long finish	9.5	44
<b>Summerhouse</b> Marlborough full flavored, tropical, floral & herbal	10.5	50
<b>Bird</b> Marlborough Wairau Valley, vibrant, citrus, passionfruit	11	52
<b>Lake Chalice</b> Marlborough refreshing elegant long finish	11.5	54
<b>Dog Point</b> Marlborough juicy vibrant pure citrus refreshing finish	14	66

## CHARDONNAY

<b>Sanctuary</b> Marlborough light oak intense fruit 2016	9.5	44
<b>Tony Bish "Fat &amp; Sassy"</b> Hawkes Bay full creamy barrel fermentation	11.5	54
<b>Matawhero 'Church House'</b> Gisborne peach & nutty oak	13.5	62
<b>PenFolds Max</b> Adelaide Hills, apple, grapefruit & white peach, creamy softness	78	
<b>Mills Reef Elspeth</b> Gimblett Gravels Hawkes Bay tropical peach oak rich creamy	86	

## SAKE

	90ml	180ml	720ml
<b>Gekkeikan Daiginjo</b>	11	22	89

## DESSERT WINES

	75ml	BTL
<b>Tempus Two Botrytis Semillon</b>	13.5	46

# WHITE WINES

## PINOT NOIR

<b>Sanctury</b> Marlborough ripe plum, dark berries, spicy, French oak	10	48
<b>Rabbit Ranch</b> Central Otago a whiff of gun smoke, quaffable	13.5	62
<b>TK "Te Kairanga"</b> Runholder Martinborough dark cherry, spice, subtle oak	14.5	69
<b>Peregrine</b> Central Otago Organic, florals & spice, dark fruits, minerality, fine tannins		99

## SYRAH - SHIRAZ & CO.

	GLS	BTL
<b>Hogshead Old Vine</b> Sth Australia, deep blue fruits boysenberries, spice	10.5	50
<b>Mills Reef Reserve Syrah</b> , Hawkes Bay, blackberry, white pepper, spice, oak	13	60
<b>Elephant Hill</b> Syrah Hawkes Bay Gimlet Gravels triangle French oak aged		79
<b>PenFolds Max</b> South Australia fruit driven wine generous flavour persistent across the palate		79

## MERLOT - CABERNET

<b>TW Estate Hawkes Bay</b> Merlot silky, black cherry & plum	10.5	50
<b>19 Crimes</b> Cab/Sauv Sth Australia med bodied, full of currant & blackberry notes	10.5	50
<b>Mills Reef Reserve</b> Merlot Malbec, Gimblett blackcurrant, smoke, vanillin oak	13	60
<b>Te Mata Coleraine</b> Cab/Sauv, Merlot, Cab/Franc blackcurrant, strawberry, black cherry, sweet cedar, French oak		169

## PLUM WINE

	90ml	BTL
<b>Plum Gekkeikan</b> Japanese Wine	11	60

# RED WINES

## COCKTAILS MACAU

- SAKE-TINI** Gekkeikan Daiginjo Sake, Peach schnapps, lime juice, shaken served in a Martini glass 18
- ESPRESSOTINI** Fresh double espresso coffee, Vodka, Kahlua, Vanilla, shaken, served in a chilled Martini glass 18
- FRENCH MARTINI** Vodka, Chambord liqueur, raspberry puree, pineapple juice, shaken served in a chilled Martini glass 18
- APEROL SPRITZ** Cinzano Prosecco, Aperol, Soda, served in wine glass with a slice of orange 16
- ELDERFLOWER SPRITZ** Cinzano Prosecco, Elderflower liqueur, served in a wine glass with rosemary & lemon 17
- PEACH BELLINI** Cinzano Prosecco, peach puree, peach liqueur served in a champagne flute 17
- CHILLI MARGARITA** Tequila, lime juice, chilli sugar syrup, shaken served in a chilli salt rimmed Margarita glass 17
- MOJITO** White Rum, fresh lime, fresh mint, soda, slight muddle served in tall glass 17
- BLUE BUTERFLY** Gin infused with Butterfly flower tea, passionfruit and Tonic all over ice in tall glass 17
- TOKYO ICED TEA** Vodka, gin, midori, white rum, lime juice shaken strained over pineapple juice 20
- MACANESE MULE** Vodka, muddled limes, Vietnamese mint, dash of tobasco topped with ginger beer & bitters, served in a copper mug 17
- SAMURAI SOUR** Gin, Lemon juice, Gekkeikan Plum wine, egg white shaken, served in a Margarita glass 18
- KANZAN BLOSSOM** Gekkeikan Daiginjo Sake, Grand Marnier, lemon juice, shaken -strained over ice into a salt rimmed Old Fashioned glass, drops of grenadine. 17
- TENNESSEE SMASH** Jack Daniels honey, mint leaves, lemon, sugar syrup. Shaken, strained, garnished with lemon and mint 17
- OLD FASHIONED** Makers Mark, muddled orange bitters & sugar crystals, orange peel served in an Old Fashioned glass with ice ball 17
- MONKEY KING Sun Wu Kong** Kahlua, Baileys, cream, white chocolate syrup, shaken served in a Margarita glass 18

## MOCKTAILS

<b>MANGO KISS</b> Mango puree, passionfruit syrup, apple juice, lemonade & soda	10
<b>TICKLED PINK</b> Raspberry puree, cranberry juice lemonade & soda	10
<b>MACAU COLADA</b> Coconut syrup, cream and pineapple juice, hard shaken and served with a cherry	10.5
<b>NO JITO</b> Muddled limes, sugar syrup, mint leaves and soda, stirred and served long	10.5
<b>MACAU DONKEY</b> Vietnamese mint, lime muddled topped with ginger beer and bitters	10

## SOFT DRINKS

<b>COKE</b>	5
<b>COKE NO SUGAR</b>	5
<b>LEMONADE</b> Schweppes	5
<b>TONIC WATER</b> Schweppes	5
<b>GINGERALE</b> Schweppes	5
<b>GINGER BEER</b>	5
<b>LEMON LIME &amp; BITTERS</b>	5.5
<b>KOMBUCHA</b> Good "BUZZ" Organic	7

## JUICES

<b>ORANGE</b>	5.5
<b>APPLE</b>	5.5
<b>CRANBERRY</b>	5.5
<b>PINEAPPLE</b>	5.5
<b>TOMATO</b>	6
<b>FEIJOA</b>	6

## SPARKLING MINERAL WATER

<b>SANPELLEGRINO</b> Sparkling Lemon	5.5
<b>SAN PELLEGRINO</b> sparkling water 250ml bottle	5
<b>SAN PELLEGRINO</b> sparkling water 750ml bottle	11

**NON ALCOHOLIC**

## GINS

- HAYMANS London** Dry Gin bursting with Juniper bright citrus & subtle spice. Served with Fever Tree tonic **11.5**
- BOMBAY SAPPHIRE London** Dry Gin fresh, juniper, light spice, ten exotic botanicals vapour infused. Served with Fever Tree tonic **12**
- TANQUERAY London** Dry Gin botanicals picked at their peak, spicy notes, orange, lemon hint of aniseed. Served with Fever Tree tonic. **12.5**
- BLIND TIGER ORGANIC Australia** Blind Tiger Organic small batch Gin, complex yet elegant, aromatic made from the finest certified organic botanicals. Served with Fever Tree tonic **14**
- GLENDALOUGH ROSE Irish** small batch Pink Gin fleshly picked Wild Heritage Rose petals, fragrant and floral. Served with Fever Tree tonic **13.5**
- ROKU Japanese** 6 unique botanicals Sakura flower, Yuzu Peel, Sencha Tea, Sansho pepper, Sakura leaf, Gyokuro tea. Served with Fever Tree tonic **14.5**
- SCAPEGRACE ROGUE SOCIETY New Zealand** Citrus & Juniper smooth crisp palate made from water from New Zealand's Southern Alps. Served with Fever Tree tonic **14.5**
- BOTANIST Ise OF Islay, Scottish** Dry Gin 9 classic botanicals & 22 local herbs & spices, layered complex. Served with Fever Tree tonic **14.5**
- HENDRICKS Scottish** handcrafted Gin, traditional botanicals as juniper, coriander & citrus peel infusion of cucumber & rose petals. Served with Fever Tree tonic **14.5**

## FEVER TREE TONICS

### PREMIUM INDIAN TONIC WATER

Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by naturally sourced quinine.

### NATURALLY LIGHT TONIC WATER

By using fruit sugars, Fever-Tree have created a naturally sourced, low calorie tonic water with 46% fewer calories.

### ELDERFLOWER TONIC WATER

Soft, subtle flavours of freshly handpicked elderflower give a perfect balance to the tonic's natural quinine.

### MEDITERRANEAN TONIC WATER

By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.



## PORTS

	60ml	BTL
Taylors Tawny, Portugal	10	76
Taylors 10 YO, Portugal	13	110
Taylors 20 YO, Portugal	22	169

## LIMONCELLO

	60ml
Villa Massa Limoncello Italy great digestive	10

## BRANDY / COGNAC / CALVADOS

St Remy VSOP	9.5
Calvados Pays d'Auge	10
Hennessy VS	11
Hennessy XO Cognac	24
Remy Martin XO Champagne Cognac	24

## VODKA

Finlandia Plain	9.5
42 Below Plain	10
Grey Goose	12.5
Ciroc made from grapes Gluten Free	13
Sipsmith Damson plum fruit vodka	10.5

## TEQUILA

El Jimador Blanco	9.5
Tequila Blu	10
1800 Coconut	11
Herradura Plata	12.5
Patron CaFé XO (chilled)	12
Patron Anejo	13.5
Agavero Tequila Liquor (chilled)	13

## **BLENDED WHISKY**

Jameson's	9.5
Johnnie Walker Black	10.5
Bushmills Irish	11
Monkey Shoulder	11.5
Chivas Regal 12 yo	12
Chivas Regal 18 yo	15

## **JAPANESE WHISKEYS**

The Chita Single Grain	14
Hibiki Masters Selection	16

## **SINGLE MALT WHISKY**

Glenlivet Founders	12
Glenlivet French Cask 15 yo	13
Glenmorangie	13
GlenFiddich 12 yo	13
GlenFiddich 15yo	15
The Dalmore 12 yo	15
The Dalmore 15 yo	18
Jura Superstition	12.5
Laphroiaig 10 yo	15
Balvenie Carribean Cask 14yo	18

## **BOURBON / RYE & CO.**

Jim Beam	9.5
Jim Beam Rye	9.5
Canadian Club	9.5
Southern Comfort	9.5
Jack Daniels	11
Jack Daniels Honey	10.5
Gentleman Jack	12
Makers Mark	11
Woodford Reserve	11.5

## RUM

Bacardi	9.5
Coruba	9.5
Mount Gay Gold Eclipse	10
Untold Spiced Rum	10
Appleton Estate V/X	10.5
Sailor Jerry	11
Kraken	11
Gosling Black Seal Bermuda	11
Malibu	10
Cachaca Sagatiba	10
Angostura 1824	17.5
Mount Gay 1703	22

## LIQUORS & APERITIFS

Aperol	Galliano White Sambuca
Apricot Brandy	Grand Marnier
Baileys	Kahlua
Benedictine	Galliano Vanilla
Bornholmer Akuavit	Martini Blanco
Campari	Martini Rosso
Chambord	Martini Xtra Dry
Chartreuse Green	Midori
Chartreuse Yellow	Peach Schnapps
Cointreau	Pernod
Disaronno	Pimms
Drambuie	Poires Pear
Frangelico	Riccard
Galliano Black Sambuca	Tia Maria