

休息室

MACAU LOUNGE

Edamame Beans

with togarashi sea salt **GF DF V** 9.5

Cross Hatch Fries

Togarashi sea salt, kewpie mayonnaise **DF** 10

Pork & Chive Gyoza

black vinegar, chilli oil **DF** 10

Steamed Vegetable Gyoza

Black beans, Tofu, shitake mushrooms, coriander **V DF** 10

Steam Bun Wafu Beef Burger

Japanese BBQ sauce, pickle, slaw 12

Korean Fried Chicken

Spicy red Gojuchung sauce, radish, coriander, kimchi **DF** 19

Cauliflower Croquette

Mozzarella, green chilli, truffle oil, panko crumb
& curry mayo **V** 13

Kashmir Lamb Hash Cakes

Potato, mint, peas, with a spiced tomato puree 16

Tuna Cerviche*

Nuoc cham dressing, coconut, coriander,
crispy wontons **DF** 15

Chicken Liver Pate*

Five spice, cherry jelly, croutons 14

DESSERT MENU

Chilli Chocolate Bowl

mascarpone, chocolate meringue, freeze dried
cherries & lime zest 17.5

Mango Pudding

Lime gel & zest, cream, freeze dried mandarin **GF** 17

Portuguese Custard Tarts

A Macanese traditional delight lightly dusted with icing sugar 17

Over the Moon Cheese Boards

Choice of

Black Truffle Brie

Smooth with a luscious buttery flavour 50g 17

or

Creamy Blue

Smooth, rich, decadent, sharp blue bite 75g 17

Handcrafted in Putaruru 100% NZ ingredients served with
grapes quince paste & croutons.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

* GF option available

