

休息室

MACAU LOUNGE

DRINKS MENU

## 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	9.5
<b>Somersby Pear Cider</b> 4.5% European style refreshing, easy drinking	9

## CHAMPAGNE & SPARKLING

	GLS	BTL
<b>Da Luca Prosecco</b> D.O.C, Italy	10	48
<b>Cinzano Prosecco</b> D.O.C Spumante Dry Italy	10	48
<b>Veuve Du Vernay</b> Brut 200ml	12	
<b>Veuve Du Vernay</b> Rose 200ml	12	
<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		399

## ROSÉ

<b>Chapoutier Pays d'Oc</b> Rhone France clean, full, white fruit	10	48
<b>Fickle Mistress</b> Marlborough red current, stone fruit, berry Pinot Noir Rose	11	52
<b>Matawhero Rose</b> Hawkes Bay strawberries & cream, dry finish. Vegan friendly	12	56
<b>By.Ott Rose</b> Domain Ott France fresh, elegant raspberry, cranberry lively	78	
<b>Magnum 1.5 Ltr</b>		150

## RIESLING

<b>Greenhough</b> Nelson, Organic light, juicy, sweetly fruited, refreshing finish	11	52
<b>Alsace Willm Reserve</b> France, fresh, citrus, floral slightly spicy finish		68

## GEWURTZTRAMINER

<b>Spy Valley</b> Marlborough handpicked, powerful fruit palate, smooth lingers	11	52
<b>Matawhero</b> Gisborne hints of dried fruit and spices	12.5	58

## BEERS ON TAP

<b>Good George IPA</b> 5.8% Mandarin, grassy, pithy. NZ	10
<b>Estrella</b> 4.6% brewed in Barcelona from rice Crisp lager. Spain	10
<b>Asahi Super Dry Lager</b> 5% brewed from rice, malt, hops, maize Japans #1 beer	10
<b>Somersby Apple Cider</b> 4.5% European style refreshing easy drinking	10

## PREMIUM BOTTLED BEER

<b>Peroni</b> 4.7% pale lager Italian	9
<b>Corona</b> 4.6% pale lager Mexico	9
<b>Heineken</b> 5% pale lager NZ - Netherlands	9
<b>Steinlager Pure</b> 5% lager NZ	9
<b>Monteiths Golden</b> 5% malty lager NZ	9
<b>Monteiths Original</b> 4% notes of caramel & burnt sugar NZ	9
<b>Peroni Leggera</b> 3.5% Light Pale Ale mid-strength Italian	8
<b>Heineken Lite</b> 2.5% lite lager	8

## CRAFT BEER SELECTION

<b>Panhead APA Supercharge</b> 5.7% American hops tasty, bitter NZ	10
<b>Sawmill IPA</b> 5.8% bright vibrant citrus burst, crisp NZ	10
<b>Sawmill Pilsner</b> 4.8% tart, gooseberry hit, lemon & lime aroma's NZ	10
<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 DFA</b> 7.5% chilli, mango, lime, Vietnamese mint NZ	12
<b>Garage Project Fuzz Box Pale Ale</b> 5.8% haze & hop, juicy malt NZ	11
<b>Garage Project "Pernicious Weed"</b> 8% NZ drinkable strong IPA NZ	12
<b>Garage Project Aro</b> 7% Noir malt coffee chocolate Stout NZ	10
<b>Pony Club Pilsner</b> 5% malts, crisp hops brewed Papamoa NZ	9

<b>PINOT GRIS</b>	GLS	BTL
<b>Sanctuary</b> Gisborne fruit, pear, spice long finish	9.5	44
<b>Mills Reef</b> Hawkes Bay smooth peach & pear	10	48
<b>Spy Valley</b> Marlborough full bodied richness	10.5	50
<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	48
<b>Lake Chalice</b> Marlborough refreshing elegant long finish	11	50
<b>Peregrine</b> Central Otago, Organic lemongrass, citrus, fennel, crisp minerality	12	56
<b>Dog Point</b> Marlborough juicy vibrant pure citrus refreshing finish	13.5	64

## **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	52
<b>Matawhero 'Church House'</b> Gisborne peach & nutty oak	13	60
<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

## **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	60
<b>TK "Te Kairanga"</b> Runholder Martinborough dark cherry, spice, subtle oak	14	69
<b>Peregrine</b> Central Otago Organic, florals & spice, dark fruits, minerality, fine tannins		99

<b>SYRAH - SHIRAZ &amp; CO.</b>	GLS	BTL
Hogshead Old Vine Sth Australia, deep blue fruits boysenberries, spice	10	48
Delas Syrah Vin de Pays France, blackcurrant & red berries, smooth, personality	10.5	50
Mills Reef Reserve Syrah, Hawkes Bay, blackberry, white pepper, spice, oak	13	60
Elephant Hill Syrah Hawkes Bay Gimlet Gravels triangle French oak aged		76
PenFolds Max South Australia fruit driven wine generous flavour persistent across the palate		78

## MERLOT - CABERNET

TW Estate Hawkes Bay Merlot silky, black cherry & plum	10	48
19 Crimes Cab/Sauv Sth Australia med bodied, full of current & blackberry notes	10.5	50
Mills Reef Reserve Merlot Malbec, Gimblett blackcurrant, smoke, vanillin oak	13	60
Te Mata Coleraine Cab/Sauv, Merlot, Cab/Franc blackcurrant, strawberry, black cherry, sweet cedar, French oak		160

<b>PORTS</b>	60ml	BTL
Taylors Tawny, Portugal	10	76
Taylors 10 YO, Portugal	13	110
Taylors 20 YO, Portugal	19	169

<b>PLUM WINE</b>	90ml	BTL
Plum Gekkeikan Japanese Wine	10	60

<b>SAKE</b>	90ml	180ml	720ml
Gekkeikan Daiginjo	11	20	79

<b>DESSERT WINES</b>	90ml	BTL
BrookFields Indulgence Viognier	12.5	50
Allan Scott late harvest Riesling	13.5	55

<b>LIMONCELLO</b>	60ml
Santa Marta Limoncello great digestive	10

## MOCKTAILS

<b>KOOL KIWI</b> Kiwifruit syrup, apple juice, lime and soda	10
<b>MANGO KISS</b> Mango puree, passionfruit syrup, pineapple juice and soda	10
<b>BUTTERFLY TEA</b> Butter tea, passionfruit pulp, lemonade	10
<b>TICKLED PINK</b> Raspberry puree, cranberry juice and lemonade	10
<b>MACAU COLADA</b> Coconut syrup, cream and pineapple juice, hard shaken and served with a cherry	10
<b>NO JITO</b> Muddled limes, sugar syrup, mint leaves and soda, stirred and served long	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>SANPELLEGRINO</b> Sparkling Lemon	5.5
<b>KOMBUCHA</b> Good "BUZZ" Organic Lemon Ginger	6

## JUICES

<b>ORANGE</b>	5
<b>APPLE</b>	5
<b>CRANBERRY</b>	5
<b>PINEAPPLE</b>	5
<b>TOMATO</b>	5.5
<b>FEIJOA</b>	5.5

## SPARKLING MINERAL WATER

<b>SAN PELLEGRINO</b> sparkling water 250ml bottle	5
<b>SAN PELLEGRINO</b> sparkling water 750ml bottle	11

## COCKTAILS MACAU

- MACANESE MULE** Vodka, muddled limes, Vietnamese mint, bitters topped with ginger beer, served in a copper mug 17
- APEROL SPRITZ** Cinzano Prosecco, Aperol, Soda, served in a wine glass with a slice of orange 16
- PEACH BELLINI** Cinzano Prosecco, peach puree, Peach liqueur served in a champagne flute 17
- ESPRESSOTINI** Fresh double espresso coffee, Vodka, Kahlua, Vanilla, hard shaken, served in a chilled Martini glass 18
- CHILLI MARGARITA** Tequila, lime juice & chilli sugar syrup, hard shaken served in a chilli salt rimmed Margarita glass 17
- FRENCH MARTINI** Vodka, Chambord liqueur, raspberry puree, pineapple juice shaken hard and served in a chilled Martini glass 18
- MOJITO** White Rum, fresh lime, mint, ginger & lemon grass, Soda, stirred & served in tall glass 17
- SAKE MARY** Sake base, tomato juice, lime, Worchester sauce, tabasco, salt rimmed tall glass 17
- BLUE BUTERFLY** Gin base, Chilled Butterfly flower tea, passionfruit topped with tonic. Built over ice in tall glass 17
- GEISHA TEA** Gin, Lychee, lime juice, sugar syrup shaken, topped with Berrylicious tea over ice in Old Fashioned glass 17
- WHISKEY SMASH** Bourbon base, mint leaves, lemon, sugar syrup, shaken, strained, garnished with lemon and mint 17
- KIWI KICKER** White rum, midori, muddled fresh kiwifruit, lime juice, sugar syrup & egg white. Shaken, strained into margarita glass garnished with kiwifruit disc 17
- OLD FASHION** Makers Mark, muddled orange bitters & sugar crystals orange peel & cinnamon stick, 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, peanut crumble garnish 17

## JAPANESE WHISKEYS

The Chita Single Grain	14
Hibiki Masters Selection	15

## BRANDY / COGNAC

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

## VODKA

Finlandia Plain	9.5
42 Below Plain	10
Grey Goose	11.5
Ciroc made from grapes GF	11.5

## GIN

Haymans	9.5
Bombay Sapphire	10
Tanqueray	10.5
Scapegrace Rogue Society	11
Botanist	11
Hendricks	12.5
Sipsmiths Summer Cup infused with lemon tea	11

## TEQUILA

El Jimador Blanco	9.5
Tequila Blu	10
1800 Coconut	11
Patron Café XO (chilled)	12
Agavero Tequila Liquor (chilled)	12
Herradura Plata	12

## BLENDED WHISKY

Jameson's	9.5
Johnnie Walker Black	10.5
Bushmills Irish	11.5
Monkey Shoulder	11
Chivas Regal 12 yo	11
Chivas Regal 18 yo	13



## SINGLE MALT WHISKY

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

## RUM

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

## BOURBON / RYE & CO.

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

## LIQUORS & APERITIFS

Aperol

Apricot Brandy

Baileys

Benedictine

Campari

Chambord

Chartreuse Green

Cointreau

Disaronno

Drambuie

Frangelico

Galliano Black Sambuca

Galliano Vanilla

Galliano White Sambuca

Grand Marnier

Kahlua

Limoncello

Martini Blanco

Martini Rosso

Martini Xtra Dry

Midori

Peach Schnapps

Pernod

Pimms

Riccard

Tia Maria

# 休息室

## MACAU LOUNGE

Macau Spice roasted Peanuts **GF DF 5**

Edamame Beans with togarashi sea salt **GF DF V 9**

Pickled cucumbers, garlic & sesame **V 9**

Cross Hatch Fries, togarashi sea salt,  
kewpie mayonnaise **DF 9**

Steamed Prawn Har Gao **DF 10**

Pork & Chive Gyoza **DF 10**

Shittake Gyoza **V DF 10**

Hanoi style Scotch Egg honey, tamarind  
sambal sauce **DF 13**

Takoyaki balls, dashi flake & Japanese Bbq sauce **DF 13.5**

Tuna Sashimi with soy ginger caramel  
& wasabi peas **GF DF 14**

General Tso's fried chicken **DF 15**

Sweet & Spicy Pork Belly Sichuan, chilli caramel **GF DF 15**

Over the Moon Cheeses  
choice of

Black Truffle Brie, smooth with a luscious  
buttery flavour 100g **16.5**

Creamy Blue, smooth, rich, decadent,  
sharp blue bite 75g **15.5**

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

**GF = Gluten Free**

**DF = Dairy Free**

**V = Vegetarian**

