

# 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

<b>Edamame Beans</b> wok-fried, Tōgarashi sea salt, sesame oil <b>GF DF V</b>	9.5	<b>Raw Kingfish</b> sweet & sour Thai dressing & coconut cream Fresh sustainable local Kingfish <b>GF DF</b>	19
<b>The Green Lady Salad</b> cos hearts, baby kale, cabbage, daikon, carrot, cucumber, pumpkin seeds, Japanese sesame dressing <b>DF V</b>	13.5	<b>Tuna Sashimi</b> , shaved cabbage, soy-ginger caramel dressing, wasabi peas, apple & ginger jellies <b>GF DF</b>	24
<b>Wok Tossed Broccolini &amp; Shanghai Greens</b> black beans & garlic, crispy noodles <b>DF V</b>	15	<b>San Choi Bao Lamb Ribs</b> (boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint <b>GF DF</b>	25
<b>Roasted Cauliflower</b> curry butter, coconut yoghurt, crispy curry leaves <b>GF V</b>	16	<b>Ramen Noodle Bowl</b> grilled pork belly spring onions, a soft boiled egg, chicken broth & chilli oil <b>DF</b>	24
<b>Sesame Prawn Toast</b> Chinese five spice, crispy anchovy crumb, coriander, sesame seeds <b>DF</b>	17.5	<b>Macanese Crispy Half Chicken</b> smoked paprika, spiced black beans, coriander gremolata <b>GF DF</b>	30
<b>Son In law Eggs</b> Two free range eggs, soft boiled, deep fried, anchovy sambal sauce <b>GF DF</b>	12.5	<b>Spiced Cumin Lamb Xin jiang &amp; Noodles</b> pulled lamb shoulder, Sichuan pepper, chilli oil, Chinese black vinegar <b>DF</b>	29
<b>Steam Bun – Crispy Eggplant</b> pickled cucumber, ginger, slaw <b>V</b>	each 10	<b>Makhani Chicken Curry</b> spicy butter chicken, coconut yoghurt, cucumber, coriander <b>GF DF</b>	30
<b>Steam Bun - NZ Pork Belly</b> hoisin, pickled cucumber, coriander, sriracha sauce	each 12	<b>Grilled Pork Belly</b> NZ pork, mapo tofu, Sichuan pepper, chilli oil, green onions, coriander <b>DF</b>	31
<b>Ginger Prawn Dumplings</b> wok fried, anchovy sambal & black vinegar dressing <b>DF</b>	16.5	<b>Penang Beef Cheek Curry</b> (slow braised) roasted peanuts, lemongrass, coconut cream <b>DF</b>	32
<b>Macau Prawn &amp; Chicken Spring Rolls</b> vermicelli, fresh coriander, water chestnuts and garlic. Nuoc Cham dipping sauce <b>DF</b> fresh made daily	17.5	<b>Shredded Duck Leg</b> with glass noodles, orange Nahm Jim dressing, peanuts, Vietnamese mint <b>GF DF</b>	32
<b>Korean Fried Chicken</b> spicy red Gojuchung sauce, radish, coriander, kimchi <b>DF</b>	19	<b>Beef Sirloin</b> 250gr Teriyaki eggplant, yuzu kosho dressing, tempura shittake mushroom. (sliced served med-rare)	35
<b>Fried ToFu</b> roast miso pumpkin, shittake mushroom, agedashi sauce <b>GF DF V</b>	19	<b>Grilled Salmon Wrapped in Banana Leaf</b> yellow curry, coconut, kaffir lime, coriander <b>GF DF</b>	33
<b>Tempura Eggplant</b> , Sichuan caramel sauce, sesame, bean sprouts, mint <b>DF V</b>	21	<b>Fresh Chilli</b>	4
<b>Crispy Fried Salmon Wings</b> tabiko mayonnaise, nori sea salt, fresh lemon <b>DF GF</b>	18	<b>Steamed Jasmine Rice</b> <b>GF DF V</b>	3
		<b>Kimchi</b> Korean spicy pickled cabbage <b>DF</b>	5
		<b>Grilled Garlic Naan Bread</b>	5.5
		<b>Cross Hatch Fries</b> , Togarashi sea salt, Japanese kewpie mayo <b>DF</b>	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\***

**Macau Lounge & Bar 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.**



MACAU  
bar · kitchen · lounge

