

# 休息室

## MACAU LOUNGE

### Edamame Beans

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

### Pork & Chive Gyoza

Black vinegar, chilli oil **DF** 10

### Vegetable Gyoza

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

### Pork Belly Bao

NZ pork, hoisin, pickled cucumber, coriander, sriracha sauce 12

### Chicken Thigh Bao

Slaw, pickled red onion, lemon & Togarashi mayo, coriander 12

### Indian Spiced Fried Chicken

Mini drums, curry lemon mayo, coriander **GF** 16

### Crispy Squid Salad

Papaya & orange salad Nuoc cham dressing, coriander, peanuts, lemon aioli **DF** 19

### Kuro Bamboo Prawns

Bamboo charcoal coated prawns, red pepper chilli sauce **DF** 21

### Market Fish Ceviche

Nuoc cham dressing, coconut, coriander, crispy wontons **DF** 18

### Macau Platter For two

Indian chicken, crispy squid, Sichuan caramel pork, bamboo prawns, sashimi, crispy wontons **DF** 42

### Cross Hatch Fries

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

## DESSERT MENU

### Matcha Tiramisu

Roasted white chocolate, espresso ice-cream 17.5

### Portuguese Custard

A Macanese traditional delight, lightly dusted with icing sugar 17

### Coconut & Banana

Roasted coconut mousse, pandan sago, caramelised banana, coconut ice **Vegan GF** 17.5

### Shibuya Honey Toast

Honey caramel, chocolate custard, roasted hazelnuts, miso ice-cream 17.5

### 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

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

**GF** = Gluten Free

**DF** = Dairy Free

**V** = Vegetarian