

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.



BOP Restaurant Association Most Outstanding Restaurant

CUISINE GOOD FOODS AWARDS

MENU

Edamame Beans wok-fried, spicy Togarashi sea salt, sesame oil GF DF V	9.5	Raw Fish kimchi bloody-mary salsa, tomato, siracha, lime, celery, coriander GF DF	20
Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander Vegan	14	Salmon Poke Bowl NZ salmon, soy ginger caramel, seasoned rice, wakame seaweed, pickled cucumber, shittake, avocado GF DF	23
Vietnamese Slaw fresh apple, cabbage, cos, fennel, celery, chilli, coriander, toasted peanuts, rice wine sesame dressing V	14	Tuna Ceviche nuoc cham dressing, red onion, coriander, coconut cream, crispy wonton cracker DF	25
Wok Tossed Greens Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds GF DF V	16.5	San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint DF	26
Roasted Spiced Cauliflower chickpea yellow curry, crispy curry leaves, coconut yoghurt, coriander GF Vegan	18	Ramen Noodle Bowl chicken broth, grilled soy ginger chicken thigh shredded, spring onions, bean sprouts a soft boiled egg DF	24
Steam Bun NZ Pork Belly hoisin, pickled cucumber, coriander siracha sauce each	12	Vegetarian Jungle Curry roasted red kumara, crispy tofu, baby carrot, pea eggplant, toasted almonds GF V	28
Steam Bun Grilled Chicken siracha mayo, slaw each	11	Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander GF	32
Ginger Prawn Dumplings wok fried, Spicy anchovy sambal & black vinegar dressing DF	17.5	Spiced Cumin Lamb Xin jiang pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar DF	34
ToFu Black Bean Shitake Dumplings on Chinese smashed cucumber, black vinegar, chilli oil, coriander, crispy garlic GF Vegan	17.5	Grilled Pork Belly NZ pork, with Korean red dragon sauce, roasted brussel sprouts, fish sauce vinaigrette DF	34
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, mushroom, water chestnuts and garlic, sweet chilli sauce, nuoc cham dipping sauce, made daily DF	17.5	Bo Kho Beef Cheeks Vietnamese tomato lemongrass sauce, roasted coconut taro, black bean oil GF DF	34
Korean Fried Chicken siracha mayo, kimchi, pickled cucumber & red onion GF DF	19.5	Confit Duck Leg red curry, eggplant, grilled pineapple, roasted cashews DF	33
Tempura Eggplant , Sichuan caramel sauce, sesame, bean sprouts, mint DF V	22	Crying Tiger Scotch Fillet 250gr (sliced served med-rare) fried egg, warm noodle salad, sweet & sour dressing, spicy sambal, crispy garlic	36
Grilled Soy Ginger Chicken slaw, fresh apple, fennel, celery, toasted peanuts, rice wine sesame dressing	22	Grilled Salmon Wrapped in Banana Leaf yellow curry paste, Thai rice, peanut nahm jim salad GF DF	35
		Fresh Chilli	4
		Steamed Jasmine Rice GF DF V	3
		Kimchi Korean spicy pickled cabbage DF	5
		Grilled Garlic Naan Bread	5.5
		Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF	10

DF = Dairy Free GF = Gluten Free V = Vegetarian Vegan