

WELCOME

Contemporary Asian sharing plates in a great space.

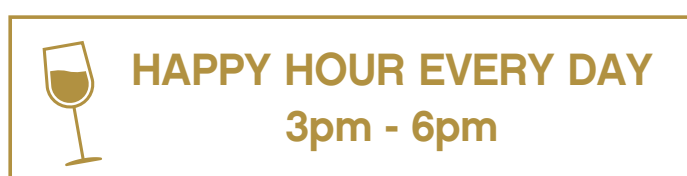
Macau is all about pan-Asian cuisine with spices from the Silk Road with the added fusion of the Pacific.

We source our produce as fresh, sustainable and local as possible, our Chicken is free range, Beef, Lamb, Pork is NZ and pasture raised, Salmon is from the South Island, Fresh fish from the East Coast.

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 Vegan	10	Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg DF	26
Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander DF V Vegan	15	San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint GF DF	26
Daikon Salad shredded daikon, cos lettuce hearts, bean sprouts, cabbage, pickled red onion, rice wine sesame dressing V	14.5	Ramen Noodle Bowl strips of pork belly, Yaki nori sheets, bean sprouts, spring onions, a soft soy boiled egg, ramen noodles in a chicken shio broth DF	25
Wok Tossed Greens Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds GF DF V Vegan	17.5	Spinach Potatoe Chickpea Curry "Aloo Palak" turmeric, green chilli, onion, garlic, ginger, coconut yogurt & fresh coriander GF V Vegan	26
Steam Bun NZ Pork Belly hoisin, pickled cucumber, coriander siracha sauce	each 12	Duck Breast with Pancakes black bean & honey dipping sauce, spring onion, cucumber & coriander	33
Steam Bun Korean Sticky Fried Chicken BBQ mayo & slaw H	each 11.5	Green Thai Chicken Curry kafir lime, baby corn, pak choy, carrot, coriander, coconut cream. H DF GF	33
Ginger Prawn Dumplings wok fried, Spicy anchovy sambal & black vinegar dressing DF	18.5	Spiced Cumin Lamb Shoulder Xin jiang pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar H DF	36
ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic DF V Vegan	18.5	Pork Belly slow cooked then grilled (NZ pork) with Daikon pouched in dashi stock teriyaki sauce and plum paste DF GF	36
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, water chestnuts and garlic, sweet chilli sauce, nuoc cham dipping sauce DF	18.5	Pho Beef Cheeks slow cooked beef cheeks set on rice noodles in a light Pho, Thai basil, coriander, fresh red chilli H GF DF	36
Korean Sticky Fried Chicken in a Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce DF	20.5	Scotch Fillet 250gr grilled, topped with a kaffir & shiitake mushroom jus, coconut & ginger kumara gratin. (sliced served med-rare) GF DF H	38
Tempura Eggplant , Sichuan caramel sauce, sesame, bean sprouts, mint DF V Vegan	23	Grilled Fish of The Day set on sautéed spinach, Makhani spice curry, crispy polenta, coconut yogurt GF	Market Price
Raw Fish of The Day Marinated in lime juice with a ginger chilli soy caramel sesame dressing GF DF	Market Price	Grilled Salmon Teriyaki South Island salmon, whole bamboo shoot, bean curd skin, shanghai, mirin sake sauce & Japanese tartare DF	38
Tuna & Avocado Spicy Tartare 'Yukhoe' Korean spicy miso, hoisin sauce, garlic, sesame oil, with egg yolk on side GF DF	26	Fresh Chilli	4
Salmon Poke Bowl NZ salmon, soy ginger caramel, seasoned rice, wakame seaweed, pickled cucumber & avocado GF DF	25	Steamed Jasmine Rice DF GF V	3
		Kimchi Korean spicy pickled cabbage DF	6
		Grilled Garlic Naan Bread	6
		Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF	10.5

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

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MACAU
bar · kitchen · lounge

