

# WELCOME

Contemporary Asian sharing plates in a great space.

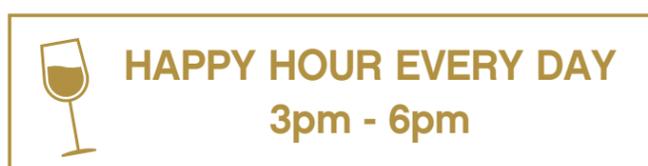
Macau is all about pan-Asian cuisine with spices from the Silk Road with the added fusion of the Pacific.

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

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

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

**OPEN Monday 4pm - Late, Tuesday to Sunday 12pm - Late**

**Ph. 07 578 8717 Email. restaurant@dinemacau.co.nz**

**Macau Lounge & Bar available upstairs Ph. 07 578 8717**

**ASK ABOUT OUR BANQUET MENU'S FOUR OR MORE PEOPLE**

**\*ONE BILL FOR A TABLE OVER 8 PEOPLE\***

**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.**

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NZ COVID TRACER APP



MACAU  
bar · kitchen · lounge

A stylized logo icon for MACAU, consisting of several overlapping geometric shapes in shades of gold and brown, forming a square-like structure.