



**MACAU**  
bar . kitchen . lounge

## 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**

**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

# MENU

<b>Edamame Beans</b> wok-fried, spicy Togarashi sea salt, sesame oil <b>GF DF V Vegan</b>	10.5	<b>Raw Fish Cerviche</b> marinated in lime juice, coconut cream, cucumber, spring onion, coriander <b>DF GF</b>	22
<b>Charred Lao Eggplant Dip</b> crispy wonton crackers, green onion, chilli, lime, coriander <b>DF V Vegan</b>	16	<b>Tuna &amp; Avocado Spicy Tartare 'Yukhoe'</b> Korean spicy miso, hoisin sauce, garlic, sesame oil, with egg yolk on side <b>DF GF</b>	27
<b>Summer Salad</b> cos hearts, green beans, sprouts, cucumber, avocado in a sesame dressing <b>DF V</b>	15.5	<b>Salmon Poke Bowl</b> dressed NZ raw salmon, soy ginger caramel, rice, seasoned wakame seaweed, pickled cucumber & avocado <b>DF GF</b>	26
<b>Wok Tossed Greens</b> Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds <b>GF DF V Vegan</b>	18.5	<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>Steam Bun NZ Pork Belly</b> hoisin, pickled cucumber, coriander siracha sauce	each 12	<b>San Choi Bao Lamb Ribs</b> (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint <b>DF</b>	27
<b>Steam Bun Korean Sticky Fried Chicken</b> BBQ mayo & slaw	each 12	<b>Vegetarian Yellow Jungle Curry</b> tofu, straw mushrooms, baby corn, kumara, lemongrass, ginger, tamarind, fresh coriander <b>GF V</b>	26
<b>Tempura Battered Fish</b> Japanese kewpie mayo, slaw, pickled jalapeño on soft grilled bun	19	<b>Duck Pancakes</b> confit duck leg, plum, hoisin & ginger dipping sauce, spring onion, cucumber & coriander <b>DF</b>	33
<b>Ginger Prawn Dumplings</b> wok fried, Spicy anchovy sambal & black vinegar dressing <b>DF</b>	19.5	<b>Green Thai Chicken Curry</b> kafir lime, baby corn, pak choy, carrot, coriander, coconut cream <b>DF GF</b>	34
<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>	20	<b>Spiced Cumin Lamb Shoulder Xin jiang</b> pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar <b>DF</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>	19.5	<b>Pork Belly</b> slow cooked (NZ pork) sweet & sour black vinegar, cucumber, pineapple, on smoked eggplant <b>DF GF</b>	36
<b>Korean Sticky Fried Chicken</b> in a Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce <b>DF</b>	21.5	<b>Beef Cheeks</b> slow cooked beef cheeks, shiitake mushrooms, pickled red onion, on a Kimchi purée <b>DF GF</b>	36
<b>Tempura Eggplant</b> , Sichuan caramel sauce, sesame, bean sprouts, mint <b>DF V Vegan</b>	24	<b>Scotch Fillet</b> 250gr grilled, duck fat potatoes, peanut satay sauce, topped with fried egg (sliced served med-rare). <b>DF GF</b>	38
<b>Chicken Salad</b> poached chicken breast, coconut cream, rolled in rice paper, cos hearts, green beans, sprouts, cucumber, avocado, sesame dressing <b>DF</b>	26	<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

**Where stated our dishes are gluten free, but we cannot ensure that cross contamination will never occur.**

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

**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.**

## Jade Banquet

\$50 per person

Minimum 4 People

### Edamame Beans

wok-fried, seven spices, sea salt, sesame oil

GF DF V Vegan

### Charred Lao Eggplant Dip

crispy wonton crackers, green onion, chilli, lime, coriander

DF V Vegan

### Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

DF

### Korean Sticky Fried Chicken

Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce

DF

### Tempura Eggplant

soy caramel sauce, Sichuan, sesame, mint, crispy shallots

DF V Vegan

### Pork Belly

slow cooked (NZ pork) sweet & sour black vinegar, cucumber, pineapple, on smoked eggplant

DF GF

### Beef Cheeks

slow cooked beef cheeks, shiitake mushrooms, pickled red onion, on a Kimchi purée

GF DF

### Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

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## Gold Banquet

\$60 per person

Minimum 4 People

### Edamame Beans

wok-fried, seven spices, sea salt, sesame oil

GF DF V Vegan

### Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

DF

### Korean Sticky Fried Chicken

Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce

DF

### Pork Belly

slow cooked (NZ pork) sweet & sour black vinegar, cucumber, pineapple, on smoked eggplant

DF GF

### Tempura Eggplant

soy caramel sauce, Sichuan, sesame, mint, crispy shallots

DF V Vegan

### San Choi Bao Lamb Ribs

(boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint

DF

### Green Thai Chicken Curry

free range chicken kafir lime, baby corn, pak choy, carrot, coriander, coconut cream

GF DF

### Beef Cheeks

slow cooked beef cheeks, shiitake mushrooms, pickled red onion, on a Kimchi purée

GF DF

### Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

## Emperor's Banquet

\$70 per person

Minimum 4 People

### Edamame Beans

wok-fried, seven spices, sea salt, sesame oil

GF DF V Vegan

### Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

DF

### Tuna & Avocado Spicy Tartare "Yukhoe"

Korean spicy miso, hoisin sauce, garlic, sesame oil, with egg yolk & wonton crackers on side

GF DF

### Tempura Eggplant

soy caramel sauce, Sichuan, sesame, mint, crispy shallots

DF V Vegan

### Korean Sticky Fried Chicken

Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce

DF

### Pork Belly

slow cooked (NZ pork) sweet & sour black vinegar, cucumber, pineapple, on smoked eggplant

DF GF

### San Choi Bao Lamb Ribs

(boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint

DF

### Green Thai Chicken Curry

free range chicken kafir lime, baby corn, pak choy, carrot, coriander, coconut cream

GF DF

### Scotch Fillet

250gr grilled, duck fat potatoes, peanut satay sauce, topped with fried egg (sliced served med-rare)

GF DF

### Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

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