



休息室

MACAU LOUNGE

DRINKS MENU

## BEERS ON TAP

**Asahi Super Dry Lager** 5% brewed from rice, malt, hops, maize Japans #1 beer 12

**Sawmill IPA** 5.8% NZ supremely balanced, citrusy, zingy not too huge, easy to enjoy 12

## PREMIUM BOTTLED BEER

**Heineken** 5% pale lager NZ - Netherlands 9.5

**Corona Extra** 4.5% pale lager Mexico 9.5

**Peroni** 4.7% Mediterranean style lager, crisp, refreshing Italian 9.5

**Steinlager Pure** 5% lager NZ 9.5

**Tiger Crystal** 4.5% Singapore Ultra low Carb 9.5

**Monteith's Golden** 5% malty lager NZ 9.5

**Monteith's Original** 4% notes of caramel & burnt sugar NZ 9.5

**Heineken Lite** 2.5% full taste profile hops, floral, citrus, light bitterness 8.5

**Heineken zero** 0.0% balanced fruity notes soft malty body 8.5

**Peroni Libera** 0.0% crisp & refreshing, hoppy smooth finish Italy 8.5

**Peroni Leggera** 3.3% Low carb rich and intense, fresh citrus flavour and a subtle fruity aroma Italy 8.5

## CRAFT BEER SELECTION

**Panhead APA Supercharge** 5.7% American hops tasty, bitter NZ 11.5

**Sawmill XPA** 4.9% biscuit malt backbone & cleansing hops NZ 11

**Tuatara Hefewiezen** 5% (Wise Guy) cloudy, vanilla, clove, sweetness with slight tart finish NZ 12

**Mount Brew Co Kiwifruit Sour** 4.7% tart, fruity, zesty 10

**Garage Project Hatsukoi** 4.6% citrus, crisp clean great with Asian food NZ 11

**Garage Project DFA** 7.5% chilli, mango, lime, Vietnamese mint NZ 14

**Garage Project "Pernicious Weed"** 8% NZ drinkable strong IPA NZ 14

**Garage Project Aro Noir** 7% malt coffee chocolate Black Stout NZ 13.5

**Garage Project Fugazi** 2.2% Hoppy sessional Ale punching above its weight NZ 10

## CIDERS

<b>Moa Apple Cider</b> 4.5% crisp, clean, Marlborough NZ		11
<b>Somersby Apple Cider</b> 4.5% Danish style refreshing, easy drinking		10
<b>Somersby Pear Cider</b> 4.5% Danish style refreshing, easy drinking		10
<b>Good George Doris Plum Cider</b> 4.5% Hawke's Bay Doris Plums sweet & tart NZ		11

## CHAMPAGNE & SPARKLING

	GLS	BTL
<b>Da Luca</b> D.O.C Spumante Extra Dry Italy	11.5	54
<b>Veuve Du Vernay</b> Brut 200ml		13.5
<b>Veuve Du Vernay</b> Rose 200ml		13.5
<b>Pelorus Cloudy Bay</b> Sparkling 750ml		83
<b>Veuve Clicquot</b> NV Brut Champagne 750ml		154
<b>Veuve Clicquot</b> NV Brut Champagne 375ml ½ Bottle		85
<b>Dom Perignon 2009</b> The most famous prestige cuvees Champagne France		450

## ROSÉ

<b>Chapoutier Pays d'Oc</b> Rhone France clean, full, white fruit	11	52
<b>Saddleback Central Otago</b> wild strawberries, aromatics, red apple, melon crisp finish	12.5	59
<b>Matawhero Rose</b> Hawke's Bay strawberries & cream, dry finish	14.5	70

## PINOT BLANC

<b>Rabbit Ranch "Bright Eyes"</b> sweetly fruited fresh and lively, with notes of red apple melon and a touch of spice	13.5	62
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## RIESLING

<b>Greenhough</b> Nelson, Organic light, juicy, sweetly fruited, refreshing finish	12	56
<b>Carrick Bannockburn</b> Organic Vegan fresh, citrus, floral slightly spicy finish		62

## GEWURTZTRAMINER

<b>Matawhero</b> Gisborne hints of dried fruit and spices	13.5	65
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## PINOT GRIS

	GLS	BTL
<b>Dashwood Marlborough</b> Off dry style stone fruit. Lick of sweetness & touch of spice	11	50
<b>Spy Valley Marlborough</b> full bodied richness	13	60
<b>Man O War "Estate"</b> Ponui Island citrus, sweet pear & spice	13.5	64
<b>Peregrine</b> Central Otago Apricot, pear, ginger, citrus, stonefruit, spice Dry style		74

## SAUVIGNON BLANC

<b>Dashwood Marlborough</b> intense fruit & citrus long finish	11	50
<b>Bird Marlborough</b> Wairau Valley, vibrant, citrus, passionfruit	12	56
<b>Peregrine</b> Central Otago Organic fennel & feijoa aromatics dry flinty texture, stone fruit & herbal notes	13	60
<b>Greywhake Marlborough</b> aromatic, ripe nectarines, pink grapefruit lemon zest, jasmine and elderflower		72

## CHARDONNAY

<b>Dashwood</b> Fruit driven soft& creamy style.	11	50
<b>Tony Bish "Fat &amp; Sassy"</b> Hawke's Bay full creamy barrel fermentation	12.5	60
<b>Matawhero 'Church House'</b> Gisborne peach & nutty oak	14	64
<b>Bogle California USA</b> Aged in American oak, nutmeg, vanilla pineapple and Guava	16	76
<b>Mills Reef Elspeth</b> Gimblett Gravels Hawke's Bay tropical peach oak rich creamy		89
<b>Chard Farm Judge &amp; Jury</b> Central Otago wildflowers, figs, hazelnut, fleshy white stone fruit		90

## SAKE

	90ml	180ml	720ml
<b>Gekkeikan Daiginjo</b> Can be served hot or room temperature	12.5	22	89

## JAPANESE PLUM WINE

	90ml	750ml	BTL
<b>Plum Gekkeikan</b> Japanese Wine	11.5		75

## DESSERT WINES

	75ml	250ml	BTL
<b>Tempus Two Botrytis Semillon</b>	13.5		46

# WHITE WINES

## PINOT NOIR

	GLS	BTL
<b>Dashwood</b> Marlborough juicy dark berry & cherry flavours	11.5	54
<b>Rabbit Ranch</b> Central Otago a whiff of gun smoke, quaffable	14	64
<b>TK “ Te Kairanga”</b> Runholder Martinborough dark cherry, spice, subtle oak	15	69
<b>Peregrine</b> Central Otago Organic, florals & spice, dark fruits, minerality, fine tannins		99
<b>Felton Road Bannock Burn</b> Organic Dark raspberry, hints of leaves and cedar wood		149

## SYRAH - SHIRAZ & CO.

<b>Hogshead Old Vine</b> South Australia, deep blue fruits boysenberries, spice	11.5	54
<b>Mills Reef Reserve Syrah</b> , Hawke's Bay, blackberry, white pepper, spice, oak	14	65
<b>PenFolds Max</b> South Australia fruit driven wine generous flavour persistent across the palate		85
<b>Elephant Hill</b> Syrah Hawke's Bay Gimlet Gravels triangle French oak aged		89
<b>Saltram No1</b> Shiraz 16 Barossa Valley richly layered, full bodied, plush velvety tannins		169

## MERLOT - CABERNET

<b>Elephant Hill Le Phant Rouge</b> Hawkes Bay Merlot dominant blend, blackberry, cassis and plum	13	58
<b>19 Crimes</b> Cab/Sauv Sth Australia med bodied, full of current & blackberry notes	11	54
<b>Mills Reef Reserve</b> Merlot Malbec, Gimblett blackcurrant, smoke, vanillin oak	13.5	62
<b>Man O War</b> Ponui Island Ironclad Bordeaux Blend Cab franc, merlot, petit, Verdot, cabernet Sauvignon		107

## COCKTAILS

### MACAU ORIGINALS

- BELALANG** Crème de Menthe, vodka, half and half, white chocolate 19
- BLUE BUTTERFLY** Gin infused with Butterfly flower tea, passionfruit, Yuzu Tonic all over ice in tall glass 18
- LEMON CHEESECAKE** Lychee Liqueur, Frangelico, vodka, lemon, gomme, pineapple juice served in a martini glass 18
- MACAU SLING** Plum wine, brandy, cointreau, gin, orange juice, pineapple Juice, raspberry served in a copper mug 20
- RUM BLOSSUM** Rum Base, passionfruit, vanilla, clarified milk, orange blossom water over ice ball 19
- TOKYO ICED TEA** Vodka, gin, midori, white rum, lime juice shaken strained over pineapple juice 20
- WU KONG** Banana infused rum, brandy, black walnut bitters, brown sugar cube garnished stirred down old fashioned glass banana Rim 18

### CLASSIC COCKTAILS

- APEROL SPRITZ** Cinzano Prosecco, Aperol, Soda, served in wine glass with a slice of orange 19
- BLOODY MARY** Vodka, honey, apple cider vinegar, red & green tobasco, Worchestershire, lemon garnished with cucumber 19
- DARK 'N' STORMY** Gosling rum gingerbeer lime 18
- ESPRESSOTINI** Coffee, vodka, kahlua and Gomme. Shaken served in a chilled Martini glass 19
- FRENCH MARTINI** Vodka, Chambord liqueur, raspberry puree, pineapple juice, shaken served in a chilled Martini glass 18
- MARGARITA** Your choice  
Chilli 18  
Classic 18  
Tommy's 19
- MOJITO** White Rum, fresh lime, fresh mint, soda, slight muddle served in tall glass 18
- NEGRONI** Scapegrace gin, Campari, vermouth rosso, aged in our own oak barrel adding wood & smoke flavors. orange peel served in an Old Fashioned glass with ice ball 20
- PENICILLIN** Monkey shoulder, lemon honey and ginger syrup, lemon juice served in old fashioned glass with candied ginger 19
- SALTED CARAMEL MARTINI** Cream, vodka, Frangelico, salted caramel. Shaken served in a chilled salt rimmed Martini glass 19
- SOUR** Your choice of spirit lemon juice, sugar syrup and egg white shaken 20  
Whiskey  
Gin  
Vodka  
Midori, lemon juice, sugar syrup and egg white shaken

## MOCKTAILS

**MANGO KISS** Mango juice, passionfruit syrup and soda 10.5

**JAPANESE GARDEN** cucumber, lime, mint and soda water with a dash of orange blossom water 10.5

**NO JITO** Muddled limes, sugar syrup, mint leaves and soda, stirred and served long 10.5

**CHILLI LILY** Chilli Syrup, apple juice, lime toragashi sea salt rim 11

**MACAU DONKEY** Vietnamese mint, lime muddled topped with ginger beer and bitters 10

## SOFT DRINKS

**COKE** 5.5

**COKE NO SUGAR** 5.5

**LEMONADE** Schweppes 5.5

**GINGERALE** Schweppes 5.5

**GINGER BEER** 5.5

**LEMON LIME & BITTERS** 6

**KOMBUCHA** Roa Organic Pineapple & Coconut 9

Kawakawa Lemongrass & Ginger 9

## JUICES

**ORANGE** 6

**APPLE** 6

**CRANBERRY** 6

**PINEAPPLE** 6

**TOMATO** House spice mix, chilli salt rim, lemon 6.5

**MANGO** 6.5

## FEVER TREE TONICS

**PREMIUM INDIAN** 6

**ELDERFLOWER** 6

**NATURALLY LIGHT** 6

**MEDITERRANEAN** 6

## EAST IMPERIAL TONIC

**YUZU** 6

## SPARKLING MINERAL WATER

**ANTIPODES** NZ sparkling water 500ml bottle 8.5

**ANTIPODES** NZ sparkling water 1ltr bottle 12

**NON ALCOHOLIC**

## **GINS** - All served with Fever Tree Tonic

**BOMBAY SAPPHIRE London** Dry Gin fresh, juniper, light spice, ten exotic botanicals vapour infused. Recommended with Mediterranean Fever Tree tonic. **13.5**

**TANQUERAY London** Dry Gin botanicals picked at their peak, spicy notes, orange, lemon hint of aniseed. Recommended with Premium Fever Tree tonic **14**

**INK Australian** Dry gin 13 botanicals juniper berry, lemon myrtle, coriander, Tasmanian peppercorn, sweet orange peel, licorice root and lemon peel. Butterfly pea tea gives ink gin its distinctive color. Recommended with Premium Fever Tree tonic **14.5**

**FOUR PILLARS BLOODY SHIRAZ Australian** Dry gin Juniper berry, Shiraz grapes, coriander, cardamom, cassia, star anise, lavender, lemon myrtle and orange. Recommended with East Imperial Yuzu tonic. **14.5**

**GLENDALOUGH ROSE Irish** small batch Pink Gin freshly picked Wild Heritage Rose petals, fragrant and floral. Recommended with Premium Fever Tree tonic. **14.5**

**ROKU Japanese** 6 unique botanicals Sakura flower, Yuzu Peel, Sencha Tea, Sansho pepper, Sakura leaf, Gyokuro tea. Recommended with Premium Fever Tree tonic **15.5**

**SCAPEGRACE DRY GIN New Zealand** Citrus & Juniper smooth crisp palate made from water from New Zealand's Southern Alps Recommended with Premium Indian Fever Tree tonic. **15.5**

**SCAPEGRACE BLACK GIN New Zealand** using natural botanicals around us. Tropical, earthy, crisp and floral with balanced citrus and hint of spice. Watch it change colour before your eyes. Recommended with Mediterranean Fever Tree tonic. **15.5**

**BOTANIST Isle Of Islay, Scottish** Dry Gin 9 classic botanicals & 22 local herbs & spices, layered complex. Recommended with Naturally light Fever Tree tonic **15**

**HENDRICKS Scottish** handcrafted Gin, traditional botanicals as juniper, coriander & citrus peel infusion of cucumber & rose petals. Recommended with Elderflower Fever Tree tonic. **16**

**HENDRICKS MIDSUMMER SOLSTICE Scottish** Limited Edition Light and Crisp, flirtatiously floral. Recommended with Mediterranean Fever Tree tonic. **16**

## **FEVER TREE TONICS**

PREMIUM INDIAN

ELDERFLOWER

NATURALLY LIGHT

MEDITERRANEAN

## **EAST IMPERIAL TONIC**

YUZU



## PORTS

	60ml	BTL
Taylors Tawny, Portugal	11	85
Taylors 10 YO, Portugal	15	135
Taylors 20 YO, Portugal	23	199

## LIMONCELLO

	60ml
Italy great digestive	11.5

## BRANDY / COGNAC / CALVADOS

St Remy VSOP	10
Calvados Pays d'Auge	10
Hennessy XO Cognac	24
Remy Martin XO Champagne Cognac	24

## VODKA

Finlandia Plain	10.5
Grey Goose	13.5
Belvedere served chilled	14

## TEQUILA

El Jimador Blanco	10.5
1800 Coconut	13
Patron Café XO (chilled)	16
Agavero Tequila Liquor (chilled)	13.5
Patron Anejo	16

## BLENDING WHISKEY

Jameson's	10.5
Johnnie Walker Black	10.5
Monkey Shoulder	12.5
Chivas Regal 12 yo	13

## JAPANESE WHISKEYS

The Chita Single Grain	18
Hibiki Masters Selection	20

## SINGLE MALT WHISKEY

Glenlivet Founders	12
Jura Superstition	12.5
Glenlivet French Cask 15 yo	14
Glenmorangie	14
GlenFiddich 12 yo	13
GlenFiddich 15 yo	15
The Dalmore 15 yo	18
Laphroig 10 yo	15
Balvenie Doublewood 12 yo	18

## BOURBON / RYE & CO.

Jim Beam	10.5
Canadian Club	10.5
Southern Comfort	10
Jack Daniels	11.5
Jack Daniels Honey	11.5
Gentleman Jack	12.5
Makers Mark	12.5
Woodford Reserve	13.5

## RUM

Bacardi	10
Coruba	10
Mount Gay Gold Eclipse	10
Appleton Estate V/X	11
Sailor Jerry	12
Kraken	12
Gosling Black Seal Bermuda	11.5
Malibu	10.5
Cachaca Sagatiba	10.5
Mount Gay 1703	22

## LIQUORS & APERITIFS AVAILABLE

Aperol	Galliano White Sambuca
Baileys	Kahlua
Campari	Lemon Cello
Chambord	Martini Blanco
Cointreau	Cinzano Rosso
Armarretto	Martini Xtra Dry
Drambuie	Midori
Frangelico	Peach Schnapps
Galliano Black Sambuca	Pimms
Galliano Vanilla	Riccard