



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

Private Functions & Special Occasions Ph. 07 578 8717

MENU

Edamame Beans wok – tossed in spicy Togarashi sea salt, sesame oil GF DF V Vegan	10.5	Salmon Poke Bowl dressed NZ raw salmon, soy ginger caramel, rice, seasoned wakame seaweed, pickled cucumber & avocado DF GF	27
Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander DF V Vegan	16.5	Tempura battered Fish Japanese sweet and sour sauce, tartar mayo, potato salad	27.5
Japanese Style Potato Salad agria potato, mayo, cucumber, tomato GF DF V	14.5	Ramen Bowl Chicken, chilli mung bean, spring onions, a soy boiled egg, ramen noodles in a chicken & coconut spicy broth DF	26
Wok Tossed Greens Shanghai, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, spiced almonds GF DF V Vegan	19	Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg DF	27
Steam Bao Bun NZ Pork Belly hoisin, pickled cucumber, coriander, siracha sauce	each 12	San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint DF	27
Steam Bao Bun Fried Chicken BBQ mayo & slaw.	each 12	Orange Lentil & ToFu Curry miso flavoured lentil curry, tofu, button mushrooms GF DF V Vegan	27
Spicy Pork Belly pulled pork belly with spicy miso sauce & lettuce cups DF	17	Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander GF	35
Ginger Prawn Dumplings wok fried, Spicy anchovy sambal & black vinegar dressing DF	20	Duck Pancakes confit duck leg, plum, hoisin & ginger dipping sauce, spring onion, cucumber & coriander DF	35
ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic DF V Vegan	21	Spiced Cumin Lamb Shoulder Xin jiang pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar DF	38
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, water chestnuts and garlic, sweet chilli sauce, nuoc cham dipping sauce DF	20	Pork Belly slow cooked (NZ pork) sweet & sour black vinegar, cucumber, pineapple, on smoked eggplant DF	38
Korean Sticky Fried Chicken in a Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce DF	22.5	Beef Cheeks slow braised beef cheeks with a spicy Asian style ratatouille DF	38
Raw Fish Kokoda marinated in lime juice, coconut cream, cucumber, red, onion, chilli GF DF	22.5	Scotch Fillet 250gr grilled, smoked garlic sauce, duck fat potatoes, & seasonal roast veges, (sliced served med-rare) DF GF	39
Tuna & Avocado Spicy Tartare 'Yukhoe' Korean spicy miso, hoisin sauce, garlic, sesame oil, with egg yolk DF	27	Fresh Chilli	4
Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts, mint DF V Vegan	25	Steamed Jasmine Rice DF GF V	3
		Kimchi Korean spicy pickled cabbage DF	6
		Grilled Garlic Naan Bread (Two Pieces)	7
		Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF	11

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

\$52 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

Beef Cheeks

slow braised beef cheeks with a spicy Asian style ratatouille

DF

Wok Tossed Greens

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

GF DF V Vegan

Steamed Jasmine Rice

GF DF V Vegan

Gold Banquet

\$62 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

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

Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber, coriander

GF

Beef Cheeks

slow braised beef cheeks with a spicy Asian style ratatouille

DF

Wok Tossed Greens

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

GF DF V Vegan

Steamed Jasmine Rice

GF DF V Vegan

Emperor's Banquet

\$72 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

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

San Choi Bao Lamb Ribs

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

DF

Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber, coriander

GF

Scotch Fillet

250gr grilled, smoked garlic sauce, duck fat potatoes & seasonal roast veges. (sliced served med-rare).

GF DF

Wok Tossed Greens

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

GF DF V Vegan

Steamed Jasmine Rice

GF DF V Vegan

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