



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 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 | Beef Tataki seared sirloin 150gm sliced with onion ginger soy sauce & wasabi GF DF | 28 |
| Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander DF V Vegan | 18 | Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts, mint DF V Vegan | 26 |
| Green Salad cos lettuce, cucumber, carrot, pumpkin & sesame seeds with a Japanese sesame dressing DF V | 12.5 | Macau ToFu Pattie & Mushroom Asian & flat mushrooms, eggplant steak, crispy vermicelli, coriander, Teriyaki sauce GF DF V Vegan | 30 |
| Wok Tossed Greens Shanghai, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, spiced almonds GF DF V Vegan | 20 | Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg DF | 28 |
| Roasted Cauliflower spiced clarified curry butter, coconut yoghurt, crispy curry leaves, raisins GF V | 25.9 | San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint DF | 28.9 |
| Steam Bao Bun NZ Pork Belly hoisin, pickled cucumber, coriander, sracha sauce | each 12.5 | Pork Ramen Bowl shredded pork, in a spicy coconut chicken broth, bean sprouts, spring onions, a soy boiled egg, ramen noodles coriander, chilli bean oil DF | 27 |
| Steam Bao Bun Fried Chicken BBQ mayo & slaw | each 12.5 | Macau Duck Pancakes confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments, spring onions & coriander DF | 35 |
| Ginger Prawn Dumplings wok fried, spicy anchovy sambal & black vinegar dressing DF | 21 | Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander GF | 39 |
| ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic DF V Vegan | 22.5 | Spiced Cumin Lamb Shoulder Xin jiang pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar DF | 39 |
| Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, water chestnuts and garlic, sweet chilli sauce, nuoc cham dipping sauce DF | 21 | Pork Belly slow cooked (NZ pork) chilli lime sauce, vermicelli salad, coriander GF DF | 39 |
| Korean Fried Chicken sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo DF | 23 | Beef Cheeks Masamaan Curry slow braised, gourmet potatoes, onion, red chilli, coriander DF | 39.9 |
| Prawn Tails grilled with wasabi mayo, chilli fish sauce GF DF | 21 | SeaFood Curry fish, prawns, mussels in a coconut cream yellow curry, coriander GF DF | 39.9 |
| Pacific Raw Fish marinated in lime juice, coconut cream, pickled cucumber, red onion, chilli GF DF | 23 | Sides | |
| Tuna Tataki seared sashimi grade tuna, ginger jelly & house made Japanese Tamari soy sauce GF DF | 28 | Kewpie Mayo GF | 3 |
| Salmon Poke Bowl dressed NZ raw salmon, soy ginger caramel, rice, seasoned wakame seaweed, pickled cucumber & avocado DF GF | 29 | Fresh Chilli | 4 |
| | | Steamed Jasmine Rice DF GF V Vegan | 4 |
| | | Kimchi Korean spicy pickled cabbage DF | 6 |
| | | Grilled Garlic Naan Bread (Two Pieces) | 8 |
| | | Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF | 12 |

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

\$59 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 Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo.

DF

Tempura Eggplant

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

DF V Vegan

Pork Belly

slow cooked (NZ pork) chilli lime sauce, vermicelli salad, coriander

DF

Beef Cheeks Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, coriander

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

\$69 per person

Minimum 4 People

Edamame Beans

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

GF DF V Vegan

Korean Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo

DF

Beef Tataki

seared sirloin sliced with onion ginger soy sauce & wasabi

DF GF

Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

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

Pork Belly

slow cooked (NZ pork) chilli lime sauce, vermicelli salad, coriander

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

\$75 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

Beef Tataki

seared sirloin sliced with onion ginger soy sauce & wasabi

GF DF

Tempura Eggplant

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

DF V Vegan

Korean Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo

DF

Prawn Tails

grilled with wasabi mayo, chilli fish sauce

GF 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

Beef Cheeks Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, coriander

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

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