



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.

NAU MAI KI TE WHARE KAI O MACAU

I hua ake mātou tikanga kai i ngā tēpu o Āhia, ko ā mātou rārangi kai he mea kia noho tahi ai kia kai tahi ai te tangata, kia tuari i ngā kai i te wairua pai. Nā reira ka timotimo koe i ngā momo kai maha i nohonga kotahi. Kia rongo ai koe i ngā tini o namunamuā i te pō kotahi, mā ēnei tini e whakareka ai te ao. E taea e koe te tono ngā kai kōtahitahi, kia rahirahi ake rānei e ai ki ō hiahia.

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	Prawn Tails grilled with wasabi mayo, chilli fish sauce GF DF	21
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
Smashed Cucumber Salad black vinegar, sesame oil, chilli oil, coriander, crispy garlic & spring onion DF V	14	Macau ToFu Pattie & Mushrooms Asian & flat mushrooms, eggplant, coriander, Teriyaki sauce DF GF V Vegan	30
Wok Tossed Greens Shanghai, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, spiced almonds GF DF V Vegan	21	Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg DF	29
Miso Glazed Eggplant half a eggplant covered with a sweet miso sauce then seared on grill DF V Vegan	18	San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint DF	30
Roasted Cauliflower spiced clarified curry butter, coconut yoghurt, crispy curry leaves, raisins GF V	28	SeaFood Tom Yum Broth mussels, prawn tails, fish in a classic Tom Yum broth, coriander DF GF	33
Pulled Pork with a spiced miso sauce served with lettuce cups DF	18.5	Macau Duck Pancakes confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments & petite watercress	36
Steam Bao Bun NZ Pork Belly hoisin, pickled cucumber, coriander, siracha sauce	each 12.9	Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander GF	39
Steam Bao Bun Fried Chicken BBQ mayo & slaw	each 12.5	Spiced Cumin Lamb Shoulder Xin jiang pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar DF	39
Ginger Prawn Dumplings wok fried, spicy anchovy sambal & black vinegar dressing DF	22	Pork Belly slow cooked (NZ pork) chilli lime sauce, coriander, pineapple New seasonal Veg DF GF	39
ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic DF V Vegan	23	Beef Cheeks Masamaan Curry slow braised, gourmet potatoes, onion, red chilli, coriander DF	39.9
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, garlic, sweet chilli sauce, nuoc cham dipping sauce DF	22	Lake Ohau Wagyu Striplion MBS 4-6 Grilled 200gms served med/rare, sliced with jus & seasonal greens DF	57
Korean Sticky Fried Chicken sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo DF	23		
Raw Section			
Pacific Raw Fish marinated in lime juice, coconut cream, pickled cucumber, red onion, chilli GF DF	23	Sides	
Tuna & Avocado Spicy Tartare "Yukhoe" Korean spicy miso, hoisin sauce, garlic, sesame oil, with egg yolk GF DF	29	Kewpie Mayo GF	3
Poke Bowls soy ginger caramel marinade, seasoned rice, wakame seaweed, pickled cucumber, avocado & pickled ginger DF		Fresh Chilli	5
Salmon (Raw) 30 Tuna (Raw) 32 Organic ToFu (Grilled) Vegan 26		Steamed Jasmine Rice DF GF V Vegan	4
Beef Tataki Lake Ohau Striplion MSB 4-6 lightly seared on outside, sliced with onion ginger soy sauce, pineapple & red onion salsa comes "rare" DF GF	26	Kimchi Korean spicy pickled cabbage DF	6
		Grilled Garlic Naan Bread (Two Pieces)	8
		Green Side Salad with sesame dressing	9
		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 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

GF 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, toasted 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 Lake Ohau Striplion MSB 4-6

lightly seared on outside, sliced with onion ginger soy sauce, pineapple & red onion salsa comes "rare"

DF GF

Ginger Prawn Dumplings

wok fried, anchovy 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

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

Emperor's Banquet

\$78 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 sambal & black vinegar dressing

DF

Beef Tataki Lake Ohau Striplion MSB 4-6

lightly seared on outside, sliced with onion ginger soy sauce, pineapple & red onion salsa comes "rare"

DF GF

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 Butter 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