



**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**

**HAPPY HOUR EVERY DAY BETWEEN 3PM-6PM**

**OPEN Tuesday to Saturday 12pm - Late**

Ph. 07 578 8717 Email. restaurant@dinemacau.co.nz

For private functions & special occasions,

Macau Lounge & Bar available upstairs

Ph. 07 578 8717 Email. restaurant@dinemacau.co.nz

# MENU

<b>Edamame Beans</b> wok tossed in spicy Togarashi sea salt, sesame oil <b>GF DF V Vegan</b>	10.5	<b>Prawn Tails</b> grilled with wasabi mayo, chilli fish sauce <b>GF DF</b>	21
<b>Charred Lao Eggplant Dip</b> crispy wonton crackers, green onion, chilli, lime, coriander <b>DF V Vegan</b>	18	<b>Tempura Battered Fish</b> Japanese tartar mayo, cos lettuce, pickled red onion, sesame dressing, lemon <b>DF</b>	28
<b>Smashed Cucumber Salad</b> black vinegar, sesame oil, chilli oil, coriander, crispy garlic & spring onion <b>DF V</b>	14	<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>	29
<b>Wok Tossed Greens</b> Shanghai, broccoli, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, toasted almonds <b>GF DF V Vegan</b>	21.5	<b>San Choi Bao Lamb Ribs</b> (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint <b>DF</b>	30
<b>Miso Glazed Eggplant</b> half an eggplant covered with a sweet miso sauce then seared on grill <b>DF V Vegan</b>	18	<b>Roasted Cauliflower</b> spiced clarified curry butter, coconut yoghurt, crispy curry leaves, raisins <b>GF V</b>	28
<b>ToFu Skewers</b> from the grill with our own Yakiniku sauce, sesame seed, garlic, ginger, soy sauce <b>GF DF V Vegan</b>	15	<b>Scotch Beef Skewers</b> from the grill 150gr with our own Yakiniku sauce, sesame seed, garlic, ginger, soy sauce <b>GF DF</b>	27
<b>Tempura Eggplant</b> Sichuan caramel sauce, sesame, bean sprouts, mint <b>DF V Vegan</b>	26	<b>Pork Ramen Bowl</b> shredded pork, in a spicy coconut chicken broth, bean sprouts, spring onions, a soy boiled egg, ramen noodles, coriander, chilli bean oil <b>DF</b>	28
<b>Steam Bao Bun NZ Pork Belly</b> hoisin, pickled cucumber, coriander, sriracha sauce	each 12.9	<b>Fish &amp; Prawn Curry</b> in a coconut cream yellow curry, coriander <b>GF DF</b>	39
<b>Steam Bao Bun Fried Chicken</b> BBQ mayo & slaw	each 12.5	<b>Macau Duck Pancakes</b> confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments & petite watercress	37
<b>Ginger Prawn Dumplings</b> wok tossed, Spicy sambal & black vinegar dressing <b>DF</b>	22.5	<b>Makhani Chicken Curry</b> spicy butter chicken, coconut yoghurt, cucumber, coriander <b>GF</b>	39
<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>	23	<b>Spiced Cumin Lamb Shoulder Xin jiang</b> pulled lamb shoulder, noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar <b>DF</b>	39
<b>Macau Prawn &amp; Chicken Spring Rolls</b> vermicelli, fresh coriander, garlic, sweet chilli sauce, nuoc cham dipping sauce <b>DF</b>	22.5	<b>Slow Cooked Pork Belly</b> 12 hours (NZ pork) Asian BBQ sauce, grilled cos, BBQ mayo <b>GF DF</b>	38
<b>Korean Sticky Fried Chicken</b> sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo <b>DF</b>	23.5	<b>Beef Cheeks</b> slow braised, in a red curry sauce, gourmet potatoes, green vege, coriander <b>GF DF</b>	39.9
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<b>Raw Section</b>			
<b>Oysters</b> Natural ½ Shell Paroa Bay served with red vinegar dressing, wasabi mayo, lemon <b>DF</b>	½ Doz. 30 Doz. 55	<b>Sides</b>	
<b>Pacific Raw Fish</b> marinated in lime juice, coconut cream, pickled cucumber, red onion, chilli <b>GF DF</b>	23	<b>Kewpie Mayo</b> <b>GF</b>	3
<b>Tuna Sashimi</b> seasoned with our sweet ginger soy sauce, sriracha mayo <b>DF</b>	29	<b>Fresh Chilli</b>	5
<b>Poke Bowls</b> soy ginger caramel marinade, seasoned rice, wakame seaweed, pickled cucumber, avocado & pickled ginger <b>DF</b>		<b>Steamed Jasmine Rice</b> <b>DF GF V Vegan</b>	4
<b>Salmon (Raw)</b> 30   <b>Tuna (Raw)</b> 32   <b>Organic ToFu (Grilled)</b> <b>Vegan</b> 26		<b>Kimchi</b> Korean spicy pickled cabbage <b>DF</b>	6
		<b>Grilled Garlic Naan Bread</b> (Two Pieces)	9
		<b>Cross Hatch Fries</b> , Togarashi sea salt, Japanese kewpie mayo <b>DF</b>	13

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, 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 for 12 hours (NZ pork) Asian BBQ sauce,

grilled cos, BBQ mayo

GF DF

### Beef Cheeks

slow braised, in a red curry sauce, gourmet potatoes,

green vege, coriander

GF 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

\$65 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

### Scotch Beef Skewers

from the grill with our own Yakiniku sauce, sesame seed,

garlic, ginger & soy

GF DF

### Ginger Prawn Dumplings

wok fried, 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 for 12 hours (NZ pork) Asian BBQ sauce,

grilled cos, BBQ mayo

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

\$76 per person

Minimum 4 People

### Edamame Beans

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

GF DF V Vegan

### Ginger Prawn Dumplings

wok fried, spicy sambal & black vinegar dressing

DF

### Scotch Beef Skewers

from the grill with our own Yakiniku sauce, sesame seed,

garlic, ginger & soy

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

slow braised, in a red curry sauce, gourmet potatoes,

green vege, 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

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