



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 11:30am - 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

Edamame Beans wok tossed in spicy Togarashi sea salt, sesame oil **GF DF V Vegan** 10.5

Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander **DF V Vegan** 18

Smashed Cucumber Salad black vinegar, sesame oil, chilli oil, coriander, crispy garlic & spring onion **DF V Vegan** 14

Thai Salad seasonal produce, cos, bean sprouts, carrot, spring onion, coriander, sweet sour Thai dressing, lime garlic, fresh chilli, fish sauce **DF GF** 16

Wok Tossed Greens Shanghai, broccoli, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, toasted almonds **GF DF V Vegan** 20

ToFu Skewers from the grill with our own Asian Chimichurri sauce, sesame & coriander **GF DF V Vegan** 15

Steam Bao Bun NZ Pork Belly hoisin, pickled cucumber, coriander, siracha sauce **each 12.9**

Steam Bao Bun Fried Chicken BBQ mayo & slaw **each 12.5**

Ginger Prawn Dumplings wok tossed, Spicy sambal & black vinegar dressing **DF** 22.5

ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic **DF V Vegan** 23

Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, garlic, sweet chilli sauce, nuoc cham dipping sauce **DF** 22.5

Korean Fried Chicken sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo **DF** 23.5

Prawn Tails grilled with wasabi mayo, chilli fish sauce **GF DF** 21

Raw Section

Pacific Raw Fish marinated in lime juice, coconut cream, pickled cucumber, red onion, chilli **GF DF** 23

Salmon Sashimi sliced fresh salmon with sesame oil & citrus soy dipping sauce, wasabi **GF DF** 21

Tuna & Avocado Spicy Tartare "Yukhoe" Korean spicy miso, hoisin sauce, garlic, sesame oil, wonton cracker **DF** **each 9**

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

Poke Bowls soy ginger caramel marinade, seasoned rice, wakame seaweed, pickled cucumber, avocado & pickled ginger **GF DF**
Salmon (Raw) 30 | Tuna (Raw) 32 | Organic ToFu (Grilled) Vegan 26

Tempura Battered Fish Japanese tartar mayo, cos lettuce, pickled red onion, sesame dressing, lemon **DF** 28

Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg **DF** 29

San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint **DF** 30

Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts **DF V Vegan** 26

Sri Lankan Vegetarian Yellow Curry (Kiri Hodi) in a light coconut base, spiced jackfruit, tofu, seasonal vegetables, crispy curry leaves & shallots **GF DF V Vegan** 28

Beef Skewers 150gr of scotch grilled with our own Asian Chimichurri sauce, sesame & coriander **GF DF** 27

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** 28

Macau Duck Pancakes confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments & petite watercress 37

Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander **GF** 39

Spiced Cumin Pulled Lamb Shoulder Xin Jiang knife cut noodles, Sichuan pepper, Spicy chilli oil, Chinese black vinegar **DF** 39.9

Pork Belly slow cooked for 12 hours, sweet & sour chilli lime sauce, Asian slaw lemon dressing **GF DF** 38

Beef Cheeks slow braised, smoked paprika, eggplant, tomato, pickled red onion **DF** 39.9

Sides

Kewpie Mayo **GF DF** 3

Fresh Chilli with chilli oil 5

Steamed Jasmine Rice **DF GF V Vegan** 4

Kimchi Korean spicy pickled cabbage **DF** 6

Grilled Garlic Naan Bread (Two Pieces) 9

Cross Hatch Fries, Togarashi sea salt, Japanese kewpie mayo **DF** 13

**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, sweet & sour chilli lime sauce, Asian slaw lemon dressing

GF DF

Beef Cheeks

slow braised, smoked paprika, eggplant, tomato, pickled red onion

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

Beef Skewers

150gr of scotch grilled with our own Asian Chimichurri sauce, sriracha, chilli, sesame oil & seed, garlic, coriander

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, sweet & sour chilli lime sauce, Asian slaw lemon dressing

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

Beef Skewers

150gr of scotch grilled with our own Asian Chimichurri sauce, sriracha, chilli, sesame oil & seed, garlic, coriander

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

Pork Belly

slow cooked for 12 hours, sweet & sour chilli lime sauce, Asian slaw lemon dressing

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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