



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 rārangī 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 tonono ngā kai kōtahitahi, kia rahirahi ake rānei e ai ki ō hiahia.

BOP Restaurant Association Most Outstanding Restaurant

**AWARDED BEST SERVICE IN TAURANGA 2025
BY RESTAURANT GURU**

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	Poke Bowls soy ginger caramel marinade, seasoned rice, wakame seaweed, pickled cucumber, avocado & pickled ginger GF DF	26
Grilled Garlic Naan Bread (Two Pieces)	9	Salmon (Raw) 30 Tuna (Raw) 32 Organic ToFu (Grilled) Vegan	29.9
Charred Lao Eggplant Dip crispy wonton crackers, green onion, chilli, lime, coriander DF V Vegan	18	Tempura Battered Snapper Japanese tartar mayo, cos lettuce, pickled red onion, sesame dressing, lemon DF	29.9
Smashed Cucumber Salad black vinegar, sesame oil, chilli oil, coriander, crispy garlic & spring onion DF V Vegan	15	Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg DF	29.9
Thai Salad seasonal produce, cos, bean sprouts, carrot, spring onion, coriander, sweet sour Thai dressing, lime garlic, fresh chilli, fish sauce DF GF	16	San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint DF	30
Wok Tossed Greens Shanghai, broccoli, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, toasted almonds GF DF V Vegan	20	Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts DF V Vegan	26
Vegetarian Spring Rolls Cauliflower, potato, red onion, crispy garlic with a spicy tomato mayo, paprika, sriracha, sweet chilli DF V Vegan	18	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	29
Steam Bao Bun NZ Pork Belly hoisin, pickled cucumber, coriander, sriracha sauce	each 12.9	Beef Skewers 150gr of scotch fillet grilled, Madura peanut satay dipping sauce, coriander GF DF	29
Steam Bao Bun Fried Chicken BBQ mayo & slaw	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	38
Steam Bao Bun Jackfruit with potato, spices, panko crumbed cucumber, crispy curry leaves, hoisin sauce V Vegan	each 12.5	Macau Duck Pancakes confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments & petite watercress	39
Ginger Prawn Dumplings wok tossed, Spicy sambal & black vinegar dressing DF	23.5	Makhani Chicken Curry spicy butter chicken, coconut yoghurt, cucumber, coriander GF	39.9
ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic DF V Vegan	23.9	Spiced Cumin Pulled Lamb Shoulder Xin Jiang knife cut noodles, Sichuan pepper, Spicy chilli oil, Chinese black vinegar DF	39
Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, garlic, sweet chilli sauce, nuoc cham dipping sauce DF	23.5	Pork Belly slow cooked for 12 hours, sweet & sour chilli lime sauce, Asian slaw lemon dressing GF DF	39.9
Korean Fried Chicken sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo DF	24.5	Beef Cheeks Masamaan Curry slow braised, potatoes, onion, red chilli, coriander DF	39.9
Prawn Tails grilled with wasabi mayo, chilli fish sauce GF DF	21		
Raw Section			
Pacific Raw Fish Snapper marinated in lime juice, coconut cream, cucumber, red onion, chilli. GF DF	23.5	Sides	
Salmon Sashimi sliced fresh salmon with sesame oil & citrus soy dipping sauce, wasabi GF DF	23.5	Kewpie Mayo GF DF	3
Tuna & Avocado Spicy Tartare "Yukhoe" Korean spicy miso, hoisin sauce, garlic, sesame oil, wonton cracker DF	each 10.5	Fresh Chilli with chilli oil DF GF V Vegan	5
		Steamed Jasmine Rice DF GF V Vegan	4
		Kimchi Korean spicy pickled cabbage DF	7.5
		Cross Hatch Fries , Togarashi sea salt, Japanese kewpie mayo DF	13.5

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

\$60 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 Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, 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

Beef Skewers

scotch grilled with our own Madura peanut satay dipping sauce, 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

scotch grilled with our own Madura peanut satay dipping sauce, 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

Beef Cheeks Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, 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

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