



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

BOP Restaurant Association Most Outstanding Restaurant

HAPPY HOUR EVERY DAY BETWEEN 3PM-6PM

OPEN Tuesday to Sunday 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

Grilled Garlic Naan Bread (Two Pieces) **V** 9

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

Smashed Cucumber Salad black vinegar, sesame oil, chilli oil, coriander, crispy garlic & spring onion **DF V Vegan** 16

Green Salad mesclun, bean sprouts, pickled carrot, spring onion, coriander, mint, topped with toasted pumpkin seeds & crispy vermicelli. Ponzu & wasabi dressing **DF V Vegan** 18

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

Vegetarian Spring Rolls Cauliflower, potato, red onion, crispy garlic with a spicy tomato mayo, paprika, sriracha, sweet chilli **DF V Vegan** 18

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

Steam Bao Bun Fried Chicken BBQ mayo & slaw each 12.5

Ginger Prawn Dumplings wok tossed, spicy sambal & black vinegar **DF** 23.5

ToFu Shiitake Mushroom Dumplings black beans, on smashed cucumber salad, pickled shiitake, black vinegar, chilli oil, coriander, crispy garlic **DF V Vegan** 23.9

Macau Prawn & Chicken Spring Rolls vermicelli, fresh coriander, garlic, sweet chilli sauce, nuoc cham dipping sauce **DF** 23.5

Korean Fried Chicken sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo **DF** 25

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

Salmon Sashimi sliced fresh salmon, citrus jelly, rocket & onion salad pickled ginger **GF DF** 24

Tuna & Avocado Spicy Tartare "Yukhoe" Korean spicy miso, hoisin sauce, garlic, sesame oil, in a wonton cracker **DF** 11

Where stated our dishes are gluten free, but we cannot ensure that cross contamination will never occur.

ASK ABOUT OUR BANQUET MENU'S FOUR OR MORE PEOPLE
ONE BILL FOR A TABLE OVER 8 PEOPLE

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 Snapper Japanese tartar mayo, Green salad with ponzu & wasabi dressing **DF** 32

Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg **DF GFO** 30

San Choi Bao Lamb Ribs (boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint **DF GFO** 31

Tempura Eggplant Sichuan caramel sauce, sesame, bean sprouts **DF V Vegan** 27

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

Beef Skewers 150gr of scotch fillet grilled, with a Kawakawa & Horipito salt, miso, soy, sesame oil, rice vinegar dipping sauce on the side **GF DF** 30

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** 30

Macau Duck Pancakes confit duck leg, orange tamarind sauce, marinated red cabbage, orange segments & petite watercress **GFO** 38

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

Spiced Cumin Pulled Lamb Shoulder Xin Jiang knife cut noodles, Sichuan pepper, spicy chilli oil, Chinese black vinegar **DF** 40

Pork Belly slow cooked for 12 hours, sweet & sour chilli lime sauce, Asian slaw lemon dressing **GF DF GFO** 39

Beef Cheeks Masamaan Curry slow braised cheeks, aromatic cumin, cinnamon & nutmeg flavors, potatoes, onion, red chilli, coriander **GF DF** 40

Sides

Kewpie Mayo **GF DF** 3

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

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

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 GFO

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 GFO

Beef Cheeks Masamaan Curry

slow braised cheeks, aromatic cumin, cinnamon & nutmeg flavors,

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

\$66 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 fillet grilled, with a Kawakawa & Horipito salt, miso, soy,

sesame oil, rice vinegar dipping sauce on the side

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 GFO

Makhani Chicken Curry

spicy butter chicken, yoghurt, cucumber, coriander

GF

Pork Belly

slow cooked for 12 hours, sweet & sour chilli lime sauce,

Asian slaw lemon dressing

GF DF GFO

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 fillet grilled, with a Kawakawa & Horipito salt, miso, soy,

sesame oil, rice vinegar dipping sauce on the side

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 GFO

Makhani Chicken Curry

spicy butter chicken, yoghurt, cucumber, coriander

GF

Beef Cheeks Masamaan Curry

slow braised cheeks, aromatic cumin, cinnamon & nutmeg flavors,

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 **GFO** = Gluten Free Option
V = Vegetarian **Vegan**