



**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

**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** 10

**Lao-Styled Charred Eggplant Dip** with lime & fresh herbs, served with crisp wonton crackers for dipping **DF V Vegan GFO** 18

**Smashed Cucumber Salad** in a vibrant Asian fusion dressing of black vinegar, sesame, chilli oil, spring onion topped with crispy garlic **DF V Vegan** 18

**Green Salad** cos lettuce, mung beans, pickled carrot, spring onion, topped with toasted pumpkin seeds. Yuzu, sesame, soy & honey dressing **GF DF V** 18

**Wok Tossed Greens** Shanghai, broccoli, pak-choy, broccolini, sesame oil, pickled ginger, soy sauce, toasted almonds **GF DF V Vegan** 21

**San Choi Bao Lamb Ribs** (boneless) in a lettuce cup with sweet Sichuan caramel, cashews, pickled mustard & mint **DF GFO** each 9

**Crispy Vegetarian Spring Rolls** filled with spiced cauliflower, potato, & red onion, served with a punchy spicy mayo **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** 24.5

**ToFu & Shitake Dumplings** served over smashed cucumber, dressed with black bean, pickled shiitake, and black vinegar. Finished with chilli oil, fresh coriander & crispy garlic **DF V Vegan** 24.5

**Macau Prawn & Chicken Spring Rolls** with vermicelli, fresh coriander, garlic, served golden crisp with sweet chilli & traditional nuoc cham dipping sauce **DF** 25

**Korean Fried Chicken** sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo **DF** 26

**Prawn Tails** grilled with wasabi mayo, chilli fish sauce **GF DF** 22

## Raw Section

**Pacific Raw Fish Snapper** marinated in lime juice, coconut cream, cucumber, red onion, chilli **GF DF** 24

**Salmon Sashimi** freshly sliced salmon, pickled ginger & wasabi, & a sesame soy ginger dipping sauce **DF GFO** 25

**Tuna & Avocado Spicy Tartare "Yukhoe"** Korean spicy miso, hoisin sauce, garlic, sesame oil, in a wonton cracker **DF** 12

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

**Tempura Battered Snapper** Japanese tartar mayo, Green salad with a yuzu, sesame, soy & honey dressing **DF** 33

**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

**Tempura Eggplant** Sichuan caramel sauce, sesame, bean sprouts **DF V Vegan** 28

**Himalayan Vege Curry** tofu, seasonal vegetables in aromatic lemongrass, kaffir lime & red chilli creamy curry sauce **GF DF V Vegan** 30

**Beef Skewers** 150gr of scotch fillet grilled, with a Kawakawa & Horipito salt, drizzled with a Ponzu, sesame, soy, sake, glaze **DF** 32

**Ramen Bowl – Choice of Pork OR Crispy Chicken** in a spicy coconut chicken broth, bean sprouts, spring onions, nori sheet a soy boiled egg, ramen noodles, coriander, chilli bean oil **DF** 32

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

**Butter Chicken Curry** marinated chicken in yogurt & aromatic spices, served in a tomato, butter & fresh cream sauce, cucumber, coriander, finished with kasuri methi **GF** 39

**Lamb Shank** on crispy duck fat potatoes, lamb jus glaze, served on a spicy Asian plumb sauce & sautéed shanghai greens **DF extra shank** 42 18

**Crispy Pork Belly** slow cooked, apple purée, sweet & sour chilli lime sauce, Asian apple slaw lemon dressing **GF DF** 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

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

**DF = Dairy Free GF = Gluten Free GFO = Gluten Free Option 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.**

**DESSERT MENU** – Please ask staff for our delicious separate dessert menu.

## Jade Banquet

\$60 per person

Minimum 4 People

### Edamame Beans

wok-fried, seven spices, sea salt, sesame oil  
**GF DF V Vegan**

### Lao- Styled Charred Eggplant Dip

with lime & fresh herbs, served with crisp wonton crackers for dipping  
**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**

### Crispy Pork Belly

slow cooked, apple purée, sweet & sour chilli lime sauce, Asian apple slaw lemon dressing  
**GF DF**

### 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

\$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 Skewers

scotch grilled with Kawakawa & Horipito salt, drizzled with a Ponzu, sesame, soy, glaze  
**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**

### Butter Chicken Curry

marinated chicken in yogurt & aromatic spices, served in a tomato, butter & fresh cream sauce, cucumber, coriander, finished with kasuri methi.  
**GF**

### Crispy Pork Belly

slow cooked, apple purée, sweet & sour chilli lime sauce, Asian apple 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

\$79 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 Kawakawa & Horipito salt, drizzled with a Ponzu, sesame, soy, glaze  
**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**

### Butter Chicken Curry

marinated chicken in yogurt & aromatic spices, served in a tomato, butter & fresh cream sauce, cucumber, coriander, finished with kasuri methi.  
**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**