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.

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.

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

Rujak Cucumber Salad tossed in an Indonesian dressing of palm sugar, tamarind, lime juice, soy & black bean topped with crispy garlic GF DF V Vegan — 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

Calamari seasoned with salt & pepper, with a petite Thai salad & a lemon aioli DF — 16

Pulled Pork Lettuce Cups pulled pork in a spicy miso sauce, on a lettuce cup DF — 15

Steam Bao Bun 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 DF — 25

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 — 25

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, pickled 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 — 25

Salmon Sashimi freshly sliced salmon, pickled ginger & wasabi, Tamari dipping sauce of mirin, soy, raw sugar GF DF — 26

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) 33 | Tuna (Raw) 32 | Organic Tofu (Grilled) Vegan — 26

Tempura Battered Snapper Japanese tartar mayo & a Thai salad with a zesty tamarind dressing DF — 34

Crispy Lamb Bowl 'Bi Bim Bap' cos lettuce, kimchi, pickled carrot cucumber, crispy garlic, spiced warm rice, topped with a fried egg GFO DF — 32

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 — 32

Beef Skewers 150gr of scotch fillet grilled, choice of Kawakawa Chimichurri sauce **OR** Creamy Pepper sauce GF DF — 33

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 — 33

Macau Duck Pancakes confit duck leg, orange tamarind sauce, pickled red cabbage, orange segments & petite watercress GFO — 39

Butter Chicken Curry marinated chicken in yogurt & aromatic spices, served in a spicy Makhani sauce with cucumber GF — 39

Lamb Shank on crispy duck fat potatoes, lamb jus glaze, with a sharp home-made mint sauce hint of chilli & sautéed shanghai GF DF — 44 **extra shank** 18

Crispy Pork Belly slow cooked, apple purée, potatoe pave, Chinese dong po rou sauce, Asian apple slaw with 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 — 4

Fresh Chilli with chilli oil DF GF V Vegan — 5

Sambal Sauce ginger, garlic, tomato, tamarind, chilli paste DF GF V Vegan — 4

Steamed Jasmine Rice DF GF V Vegan — 4

Kimchi Korean spicy pickled cabbage DF — 7

Thai Salad cos mesclun, mung beans, ginger, pumpkin seeds, zesty Thai tamarind dressing DF GF — 15

Cross Hatch Fries, Togarashi sea salt, Japanese kewpie mayo DF — 14

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 dessert menu.

Jade Banquet

$60 per person
Minimum 4 People

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

Crispy Vegetarian Spring Rolls
filled with spiced cauliflower, potato, & red onion,
served with a punchy spicy mayo
DF V Vegan

Ginger Prawn Dumplings
wok fried, spicy sambal & black vinegar dressing
DF

Korean Fried Chicken
sweet & sour Gochujang sauce, kimchi, pickled cucumber,
kewpie mayo
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

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

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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, pickled cucumber,
kewpie mayo
DF

Beef Skewers
scotch fillet grilled with a Kawakawa Chimichurri sauce
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

Butter Chicken Curry
marinated chicken in yogurt & aromatic spices, served in a spicy
Makhani sauce with cucumber
GF

Crispy Pork Belly
slow cooked, apple purée, potatoe pave, Chinese dong po rou
sauce, Asian apple slaw with 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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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 fillet grilled with a Kawakawa Chimichurri sauce
GF DF

Tempura Eggplant
soy caramel sauce, Sichuan, sesame, mint, crispy shallots
DF V Vegan

Korean Fried Chicken
sweet & sour Gochujang sauce, kimchi, pickled 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 spicy
Makhani sauce with cucumber
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**