

OYSTERS ON THE HALF SHELL **MP**

MUSHROOM & TRUFFLE CROQUETTES **12**

CHAR SIU BBQ BABY BACK RIBS **15**

STEAMED MUSSELS **16**
ginger, pea shoots, coconut saffron broth

CHARRED OCTOPUS **18**
salsa verde, pine nut, black vinegar

DUMPLINGS

steamed or fried

15

SHRIMP & SCALLION

CHICKEN & PORK BELLY

PEA SHOOT & SPINACH

BURRATA **17**
charred scallion, sorrel

MUSSEL ESCABECHE CROSTINI **16**
garlic aioli

KALE & CHICORY SALAD **14**
asian pear, toasted hazelnuts, ricotta salata

WATERMELON SALAD **14**
blistered green beans, sichuan peanuts, thai basil

AFRICAN CHICKEN piri piri, ginger sesame slaw, peanut curry sauce	29
WAGYU COULOTTE crispy potatoes, xo butter	48
MACANESE STEAMED FISH charred corn, roasted golden beets, sawtooth cilantro	32
CRISPY WHOLE FISH wok fried coriander long beans	35
MACANESE LOBSTER NOODLES shanghai noodles, kale, chili beurre blanc	37
WONTON NOODLES tea smoked chicken, spinach, fresno chili	23
HOISIN HAKKA NOODLES seasonal vegetables, lo mein, tiger salad	18

FRIED RICE

15

BACON & SHRIMP

BACALAO

VEGETABLE

SIDES

9

COCONUT BLACK RICE edamame
SAUTÉED CHINESE GREENS, garlic
CHILLED BRAISED KALE, sesame, lime
SICHUAN EGGPLANT

TAIPA STEAMBOAT 110

macanese chili prawns, duck confit, little neck clams,
mussels, linguça, chinese vegetables,
jasmine rice, green curry,
cerignola olives & herbs



Before there was Hong Kong, there was Macao,
the first and last European trading outpost in East Asia.
Known as “The Crossroads of the Far East,” Macao boasts some
of the most unique cooking of all the world.

The blending of flavors from Europe, Africa, India, and
Southeast Asia make Macanese food a true journey of the taste
buds across the continents.

By combining local ingredients with traditional
Macanese spices, Macao Trading Company brings together
the tastes of East and West, creating intense flavor
in each one of its unique dishes.

“Macao, a fugitive's haven from which there's no turning back.”
- *Macao*, 1952

DINNER HOURS

SUNDAY - WEDNESDAY 5PM - 11PM THURSDAY - SATURDAY 5PM - 12 AM

LATE NIGHT DINNER HOURS

SUNDAY 11PM - 12:30AM MONDAY - WEDNESDAY 11PM - 1:30AM
THURSDAY - SATURDAY 12AM - 3:30AM
