

Macao Trading Co

311 Church St 10013-2491 · +12124318642 · Updated: Jan 14, 2026

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DUMPLINGS (STEAMED OR FRIED) 3

Shrimp and Scallion	\$15.00
Chicken and Pork Belly	\$15.00
Seasonal Vegetable	\$15.00

SMALL PLATES 10

Oysters on the Half Shell

leche de tigre mignonette

Mushroom and Truffle Croquettes	\$16.00
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gruyere, parmesan

Crispy Calamari	\$17.00
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chili aioli

Char Siu BBQ Baby Back Ribs	\$18.00
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toasted garlic, scallion

Charred Octopus	\$22.00
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salsa verde, pine nut, black vinegar

Steamed Mussels	\$21.00
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ginger, pea shoots, coconut saffron broth

King Trumpet & Oyster Mushrooms	\$18.00
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cauliflower puree

Burrata	\$17.00
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roasted peppers, capers, oregano

Tuscan Kale Salad	\$18.00
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potato crouton, parmesan, smoked paprika vinaigrette

Market Greens	\$17.00
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granny smith apple, baby red beets, almond sesame granola, sweet soy balsamic vinaigrette

LARGE PLATES 7

African Chicken

piri piri, ginger sesame slaw, peanut curry sauce

AVAILABLE OPTIONS

Half: \$36.00

Whole: \$70.00

Pan Seared Duck Breast

mango cucumber salad

\$40.00

Grilled Skirt Steak

chinese broccoli, crispy potatoes

\$36.00

Porterhouse for Two

baby bok choy, fingerling potatoes, truffle butter

\$135.00

Macanese Steamed Fish

mushroom broth, baby bok choy, hot ginger oil

\$38.00

Crispy Whole Fish

wok fried coriander long beans

\$46.00

Dry Aged Black Angus Burger

cheddar, crispy onions, charred scallion aioli, truffle parmesan fries

\$26.00

NOODLES 3

Macanese Lobster Noodles

shanghai noodles, kale, chili beurre blanc

\$48.00

Ants Climbing the Tree

glass noodles, minced pork, mushrooms, snow peas, chilies

\$27.00

Hoisin Hakka Noodles

seasonal vegetables, lo mein, tiger salad

\$25.00

FRIED RICE 2

Bacon and Shrimp

\$15.00

Vegetable

\$15.00

SIDES 5

Baby Bok Choy

garlic

\$14.00

Blistered Shishito Peppers

herbs

\$14.00

Wok Fried Long Beans

coriander

\$15.00

Sichuan Eggplant	\$15.00
hoisin	
Coconut Black Rice	\$13.00
edamame	

DESSERTS 3

Malasadas	\$15.00
dulce de leche, yuzu anglaise	
Coconut Panna Cotta	\$15.00
strawberry-raspberry coulis	
Gelato and Sorbet	\$13.00

DUMPLINGS 3

Shrimp & Scallion
Chicken & Pork Belly
Seasonal Vegetable

MAIN 8

Oysters on the Half Shell	
Mushroom & Truffle Croquettes	\$16.00
Blistered Shishito Peppers	\$13.00
lemon, herbs	
AFRICAN CHICKEN BITES	\$14.00
green papaya salad, coconut-curry peanut sauce	
Crispy Salt & Pepper Shrimp	\$16.00
saffron aioli	
Char Siu BBQ Baby Back Ribs	\$18.00
Hoisin Hakka Noodles	\$25.00
lo mein noodles, seasonal vegetables, tiger salad	
Dry Aged Black Angus Burger	\$26.00
cheddar, crispy onions, charred scallion aioli, truffle parmesan fries	

SPARKLING 3

Prosecco
Zardetto, Veneto, Italy

Cava Brut Rose

Alta Alella Privat, Spain

Vouvray Brut

Champalou, "Methode Traditionelle," France

NON VINTAGE 7

Veuve Cliquot "Reserve Cuvee" Brut

Moet Chandon Imperial Reserve

France, N.V.

Piper-Heidsieck Rose

Perrier Jouet Grand Brut

Val Frison Blanc de Noir Brut Nature

Jacquesson 740 Extra Brut

Ruinar Brut Blanc de Blancs

VINTAGE & TETE DE CUVEE 5

Veuve Cliquot La Grande Dame

2006

Dom Perignon

2008

Krug Grand Cuvee

Bollinger RD Extra Brut

2002

Perrier-Jouet Belle Epoque Blanc de Blancs

2002

RED 12

Trousseau

Pierre Richard, Juro, France, 2017

Cahors, "Au Cerisier"

Combel-la-Serre, France, 2017

Tempranillo Gran Reserva

C.V.N.E., Rioja, Spain, 2015

Croze-Hermitage

Frank Balthazar, France, 2016

Gamay

Terres Dorees, Fleurie, France, 2015

Chinon

Olga Raffault, Loire, France, 2014

Carignan

Clos Saron, Sierra Foothills, California, 2014

River Road Ranch

Trione, Russian River, California, 2017

Brunello di Montalcino

La Gerla, Tuscany, Italy, 2018

Radici Taurasi Riserva

Mastroberardino, Campania, Italy, 2009

Block 21

Trione, Alexander Valley, California, 2017

Vega Sicilia

Valbuena 5, Ribera del Duero, Spain, 2014

WHITE 14

Castro

Duoro Superior, Portugal, 2017

Uivo, "Vinhas Velhas Reserva"

Folias de Baco, Duoro, Portugal, 2017

Ribolla Gialla

Luisa, Friuli, Italy, 2018

Gewurztraminer Reserve

Meyer-Fonne, Alsace, France, 2017

Alvarinho Reserva

Poema, Minho, Portugal, 2015

Gruner Veltiner, "Purus"

Weszlei, Kamptal, Austria, 2014

Chenin Blanc, "The Terrace"

McCormick, Clarksburg, California, 2017

Viura, "Placet"

Palacios Remondo, Rioja Baja, Spain, 2016

Chateauneuf de Pape

Chante Cigale, Rhone, France, 2018

Zibibbo

De Bartoli, Sicily, Italy, 2016

Riesling, "Troken"

Immich, Mosel, Germany, 2014

Sauvignon Blanc Heritage, "Animo"

Mondavi, Napa, California, 2018

Chardonnay, "Unfiltered"

Newton, Napa Valley, California, 2015

Mersault

Domaine Chartron, Burgundy, France, 2012

ROSE 1

Rose

Pure, Mirabeau, Provence

BEER 4

Coral

Portugal

Tsing Tao

China

Lagunitas IPA

U.S.A.

Aval Cider

France

HOUSE COCKTAILS 16

Bashful Maiden

Hendrick's Gin shaken with St. Germain Elderflower Liqueur, Velvet Falernum, Melon Purée, & Lemon; served straight up.

La Nora

Tapatio Tequila & Zacapa Rum shaken with Lime, Cucumber, Jalapeño, Thai Basil & agave; served over ice.

Mah-Johng

Toki Japanese Whisky stirred with Carpano Antica Formula, Ginger infused Mandarine Napoléon, & Macao Five Spice Bitters; served straight up.

Peché Bourbon

Redemption Wheated Bourbon & Pierre Ferrand 1840 Cognac shaken with White Peach Purée, Aperol, Lemon & Honey; served straight up.

Superb Aviation

Tanqueray Gin stirred with Lavender, House Violet Cordial & Citrus; served straight up.

Westside

Charbay Meyer Lemon Vodka shaken with Mint & Lemon; served straight up with a splash of soda.

Jane Russell

Grand Comté Armagnac stirred with Jazmine, Luxardo Bitter, Suze, Citrus, Pomegranate Juice & Orange Blossom; served straight up.

Sunny Road

Wild Turkey 101 Rye shaken with House Strawberry Cordial, Lemon, & Thyme; served over ice.

Electric Ocean

Singani shaken with Sake, Italicus, Lime & Aquafaba; served over ice.

The Philosopher

Palomo Mezcal stirred with Amaro Montenegro, Cap Corse, Amaro Nonino, & Carpano Bianco; served straight up.

Gin Tonic

Tanqueray Gin served with Cucumber, Strawberries, Citrus Oils, & Spices; served over ice in a Burgundy Glass with London Essence Grapefruit & Rosemary Tonic.

Macao Espresso Martini

Grand Comté VSOP Armagnac shaken with Mr Black, Fresh Espresso, Black Walnut Liqueur, & Crème de Cacao.

Dr. Funk

Ten-to-One Rum Shrub shaken with Lime, Strawberries, Cucumber, Mint & House Grenadine; served tall over crushed ice with London Essence Elderflower Tonic & a drizzle of Absinthe.

Sweet Jane

El Tesoro Tequila & Aperol shaken with Guava, Pineapple, Lime, Ginger, & Angostura Bitters; served over crushed ice.

The Hong Kong Cocktail

Don Fulano Reposado Tequila shaken with Ruby Port, Pandan, Lemon, & Spicy Bitters; served straight up.

Drunken Dragon's Milk

Charbay Green Tea Vodka shaken with Coconut Purée, Thai Basil, Lime, & Pandan Syrup; served tall over crushed ice; finished with Macao Five Spice Bitters.

PORTO 13

Dow's Fine Ruby

Dow's Fine White

Fonseca Bin 27

Quinta do Infantado 10yr Tawny

Ramos Pinto 10yr Tawny

Taylor Fladgate 20yr Tawny

Calem Colheita 1983

Kopke Colheita 1975

Dow's Vintage 1985

Calem Coheita 1966

Taylor Fladgate 30yr Tawny

Sandeman 40yr Tawny

Kopke Colheita 1967

375ml

MADEIRA ³

Leacock's Rainwater

Henriques & Henriques 15yr Malvasia

Henriques & Henriques 20yr Verdelho

SHERRY ³

La Guita Manzanilla

Lustau Pedro Ximenez

"San Emilio" Dulce

Villapaes Oloroso

BRANDY ²

Lapostolle Pisco

muscat blend, chile

Singani 63

muscat of alexandria, bolivia

COGNAC ¹³

Courvoisier VS

Hennessey VS

Courvoisier VSOP

Remy Martin 1738

accord royal

Remy Martin VSOP

Hennessey VSOP

Delamain Pale & Dry XO

Delamain Vesper

Courvoisier XO

Martell Cordon Bleu

Remy Martin XO

Hennessy XO

Hennessy Paradis

CALVADOS ³

Daron Fine

Busnel Hors d'Age 12yr

Boulard XO

ARMAGNAC ²

Larressingle VSOP

De Montal XO

GRAPPA ⁴

Sarpa Di Poli

Gra'it

Berta Amarone

Marolo "Milla" Camomile Grappa
