





Our Story

Goa Nights opened its doors in 2018 pulsating with the energy of Goa's laidback days and buzzing evenings with a cocktail bar that offers superb craft cocktails made absolutely from scratch and small and large plates of classic and modern interpretations of Indian food.

Our cocktail journey started with tracing the voyage of Vasco da Gama from Lisbon to Goa, introducing our best seller cocktails like Lisbon and Cape Verde.

Today we continue our cocktail journey with new inspiration that comes from the iconic places found in both Goa and Macau and have recently launched a fourth edition.

In 2019, we were awarded Best Bar in Macau by The Bar Awards. In 2021, we earned a spot on Asia's 50 Best Bars 51-100 list and were also featured in Tatler Dining Hong Kong & Macao's Best Restaurants list. Most recently, we were recognized in Tatler Dining's Best 20 Bars in Macau (2025-2026).

We look forward to continuing the craft of specialty cocktails and serving an innovative menu.



Bar Snacks 酒吧小吃

ONION FRITTERS 洋蔥油條 88 🍃

Golden fried onion fritters with mango chutney
金黃色的洋蔥油條配上芒果酸醬

GOA NIGHTS NACHOS 果阿之夜墨西哥粟米片 128

Our signature bar snack made with tortilla chips, tikka masala sauce, pickled onions, labneh topped with mint tandoori mayo, and goat cheese 我們的招牌小食由墨西哥粟米片 瑪沙拉雞及醃洋蔥乳酪芝士製成，淋上薄荷，坦督里烤蛋黃醬及山羊芝士

Choice of Chicken or Paneer 雞肉及印度奶酪芝士二選一

CHICKEN TIKKA SLIDER 雞肉提卡漢堡 158

Slider with tandoori mayo, chicken tikka, and caramelized onions 迷你漢堡搭配坦督里烤蛋黃醬、雞肉提卡及焦糖洋蔥 (3 pcs 三個)

FALAFEL SLIDER 油炸鷹嘴豆餅 148 🍃

Chickpea balls seasoned with parsley and topped with hummus and pickled vegetables 鷹嘴豆酥炸油球以香芹調味 伴上鷹嘴豆泥及醃蔬菜 (3 pcs 個/份)

FALAFEL WITH HUMMUS 油炸鷹嘴豆球配鷹嘴豆泥 78 🍃

Savoury chickpeas and parsley falafel served with hummus 鷹嘴豆及香芹酥炸油球，配上鷹嘴豆泥

SPINACH CHAAT 菠菜片小食 98 🍃

Slightly spiced tempura style spinach leaves topped with hung yogurt, tamarind chutney, and green chutney 天婦羅菠菜葉配上厚奶油口感乳酪，羅望子醬及青醬

HUMMUS 鷹嘴豆泥 98 🍃

Dip made from chickpeas, roasted sesame seeds, olive oil, and lemon served with vegetable sticks and romali crisps 由鷹嘴豆，芝麻，橄欖油，檸檬及蒜蓉製成的蘸醬 配上蔬菜條及皮塔餅

DIP PLATTER 蘸醬拼盤 128 🍃

Trio dip of hummus (chickpeas), baba ghanoush (eggplant), and tzatziki (yogurt & cucumber), served with Afghani naan 鷹嘴豆泥，中東茄子泥，青瓜酸乳酪醬汁與阿富汗饅餅

GUACAMOLE DIP & CHIPS 墨西哥牛油果醬配墨西哥粟米脆片 108 🍃

Dip made with mashed avocados, onions, lime, and cilantro, served with chips 由牛油果泥，洋蔥 青檸檬及芫荽(香菜)製成的蘸醬，配上墨西哥粟米脆片

🍃 Vegetarian 適合素食主義

🍃 Absolutely Vegan 純素之選

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DIP PLATTER



GOA NIGHTS NACHOS



ONION FRITTERS



GUACAMOLE DIP & CHIPS

Bar Snacks 酒吧小吃

BEETROOT SALAD 紅菜頭沙拉 88 🌿

Beets tossed in vinegar and oil with a creamy yogurt dressing 紅菜頭醋油拌沙拉，配奶油乳酪醬

CHICKPEA SALAD 鷹嘴豆沙律 108 🌿

Chickpeas, cucumbers, peppers, onions, and feta with vinaigrette dressing 鷹嘴豆沙律，青瓜，青椒 洋蔥伴油醋汁及菲達芝士

GREEN KACHUMBER SALAD 綠色印度洋蔥青瓜沙律 88 🌿

Fresh salad of tomato, onion, cucumber and lettuce with mint and lemon dressing 新鮮沙律配上番茄，洋蔥，青瓜 生菜伴薄荷檸檬

SPINACH CHEESE CROQUETTES 菠菜芝士可樂餅 98

Crisp exterior with a cheesy and creamy spinach filling 脆皮外表配上芝士和奶油口感的菠菜

TRUFFLE FRIES 松露薯條 88

French fries with hints of black truffle 法式薯條配上少量黑松露

GAULATI KEBAB ON WARKI PARATHA 加勞蒂烤肉配瓦爾基波羅吒餅 128

Melt-in-your-mouth lamb kebab on a crisp layered paratha 入口即化羊肉烤肉配酥脆層餅

GRILLED CORN ON THE COB 炙烤甜玉米棒 78 🌿

Roasted corn with garlic butter, lime, red chili powder, cumin, and chaat masala topped with parmesan 烤玉米棒配蒜香牛油、青檸、紅椒粉、小茴香及印度甜酸香料粉，撒上帕瑪森起司

BATTER FRIED RECHEADO SHRIMPS 麵糊炒特色香料辣醬蝦 128

Golden fried shrimps marinated in Recheado sauce 以特色香料辣醬醃製大蝦並炒至金黃色

GOA NIGHTS CLAMS 果阿之夜炒蜆 138

Clams sautéed with Recheado masala and mango subtly spicy & tangy 香濃炒蜆配上特色香料及甜溫和芒果辣醬

BARBECUE PORK RIBS 燒烤豬肋骨 148

Goan style grilled pork ribs 果阿風格炙烤豬肋骨



GREEN KACHUMBER SALAD



GAULATI KEBAB ON WARKI PARANTHA



GOA NIGHTS CLAMS



BARBECUE PORK RIBS

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Tandoor 坦督里泥爐烹調

TANDOORI CAULIFLOWER 泥爐烹調椰菜花 88

Roasted cauliflower topped with parmesan 烤椰菜花淋上巴馬芝士

CHICKEN TIKKA 印度咖哩雞 148

Marinated boneless thighs in tandoori spices grilled in our clay oven 去骨雞腿肉以坦督里香料醃製，於泥爐炭火烤製

LAMB SEEKH KEBAB 燒免治羊肉串卷 148

Savoury and spiced ground lamb cooked on skewers in the tandoor 將鹹鮮及充滿香料的碎羊肉串成肉串，在坦督里烤爐中烹調

LAMB CHOPS 羊扒 248

Juicy lamb chops marinated with our special secret spices served on a bed of spinach and potato puree 秘製香料羊扒伴菠菜薯蓉

TANDOORI SEABASS 坦督里烤鱸魚 198

A full fish marinated with yogurt and Indian spices, roasted to perfection 整條鱸魚用印度香料及乳酪醃製，並用泥爐烘烤

BEEF TENDERLOIN 牛柳 198

Succulent beef pieces rubbed with our special secret spices 可口多汁的牛柳塗上特製香料



TANDOORI SEABASS





LAMB SEEKH KEBAB



LAMB CHOPS



BEEF TENDERLOIN

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Plates 主餐

PORK SORPOTEL 果阿辣咖喱豬 158

Considered a Goan favourite, sorpotel is a flavourful dish made with sautéed diced pork that is cooked again a second time in a spicy and vinegary gravy
果阿經典名菜 - 索波泰爾：將炒香的豬肉丁，以辛辣醋香醬汁二次慢火燉煮

CHICKEN TIKKA MASALA 坦督里烤雞瑪莎拉 148

Tandoor grilled marinated chicken tikka pieces in a tangy tomato and cream gravy 炭烤雞肉提卡配番茄奶油瑪莎拉

BUTTER CHICKEN 奶油雞 148

Tandoori chicken pieces cooked in a creamy tomato sauce 奶油番茄醬烹調的坦杜里雞塊

SAAG CHICKEN 菠菜雞 148

Spinach purée with tender chicken, lightly spiced with cumin and ginger 菠菜泥配嫩雞肉，用孜然和薑輕輕調味

SAAG PANEER 菠菜乳酪 148

Spinach puree with Indian cottage cheese, lightly spiced with cumin and ginger 菠菜泥配印度乾酪，用孜然和薑輕輕調味

SAAG CORN 菠菜玉米 138

Spinach puree with sweet corn lightly spiced with cumin and ginger 菠菜蓉與香料甜粟米配上孜然粉及姜

PANEER BUTTER MASALA 印度芝士牛油瑪莎拉 148

Tandoor grilled cottage cheese cooked in a mildly spiced and tangy tomato, onion, and yogurt gravy 坦督里炙烤茅屋芝士配上香料番茄，洋蔥及乳酪醬汁

PULLED PORK VINDALOO BAO 手撕豬肉溫達盧包 148

Traditional Goan dish with a twist, this Vindaloo variation is made with pulled pork served in a bao 這道改良版的傳統果阿菜，是將手撕豬肉製成，並夾在包子裡食用

CRISPY SHRIMP BAO 果阿脆蝦包 138

Crispy and slightly spiced shrimp tempura on a bed of thinly sliced cucumbers with recheado mayo, served in a bao 口感酥脆及微辣的天婦羅脆蝦包配上切片青瓜及特色香料蛋黃醬 釀入包中


GOAN CURRY 果阿咖喱 148


Goan style warm, slightly spiced, and tangy coconut based gravy that pairs perfectly with steamed basmati rice 溫暖 微辣及以香濃椰子作底料的果阿風味咖喱，配上印度香米飯

Choice of fish or prawns 魚肉及蝦肉二選一

CHICKEN OVER RICE 雞肉飯 58 (68 WITH SODA)

Chicken over rice with spiced sauces 香噴噴的雞肉飯配上五香醬汁

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PORK SORPOTEL



GOAN CURRY



SAAG CORN



PULLED PORK VINDALOO BUN

Vegetarian Plates 素食拼盤

KHICHDI 基奇迪(印度米豆粥) 128

A popular Indian dish made from rice and lentils. The English call it "salty porridge" but our variation includes spinach, beans, carrots and tempered mild spices

一道以米飯及扁豆製成的印度大眾菜式。英文稱之為『鹹味粥』，但我們的版本則加入菠菜、豆類、紅蘿蔔及以溫和香料調味的配料

ALO MATAR 馬鈴薯馬塔爾 148

Potatoes and green peas cooked in a mildly spiced tomato gravy 馬鈴薯和青豆在微辣番茄肉汁中煮熟

PANEER MATAR 起司馬塔爾 148

Indian cottage cheese and green peas simmered in a tomato-based curry 印度起司和青豆在番茄咖哩中慢燉

MIXED DAL 混合扁豆 148

Yellow lentils cooked with onions, tomatoes, and spices 黃扁豆與洋蔥、番茄和香料一起煮

DAL MAKHANI 達爾馬哈尼 148

Slow-cooked black lentils with cream and butter 奶油黃油慢煮黑扁豆

CHANA MASALA 鷹嘴豆咖哩 148

Chickpeas braised in a tangy tomato and onion masala 鷹嘴豆用濃鬱的番茄和洋蔥馬薩拉燉煮



JEERA ALOO 孜然土豆 148

Potatoes sautéed with cumin seeds and mild spices 馬鈴薯用孜然和溫和的香料炒製

ALOO GOBHI 馬鈴薯花椰菜 148

Cauliflower and potatoes cooked with onions, tomatoes, and aromatic spices 花椰菜和馬鈴薯與洋蔥、番茄和香料一起烹調



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Breads, Rice, & Pasta 麵包、米飯及義大利麵

NAAN 饅餅 48

Leavened bread, freshly baked in a clay oven 發酵麵包，在黏土爐中新鮮烘烤
Plain 原味 / Butter 奶油 / Garlic 蒜 / Chorizo 西班牙辣香腸

ROTI 羅提 48

Whole wheat bread baked in clay oven 在黏土爐中烘烤的全麥麵包
Plain 原味 / Butter 奶油

KULCHA 庫爾查 68

Soft and leavened Indian flatbread 柔軟、發酵的印度扁麵包
Spinach Cheese 菠菜和起司 / Goat Cheese 山羊奶酪 / Arugula 山羊起司和芝麻菜

AFGHANI NAAN 阿富汗烤餅 58

Afghani naan with zatar served with rock salt and olive oil 阿富汗烤餅佐扎塔爾香料，佐以岩鹽和橄欖油

LATCHA PARANTHA 拉查帕拉塔 48

Flaky, layered Indian flatbread made with whole wheat flour 用全麥麵粉製成的酥脆多層印度扁麵包

BASMATI RICE 巴斯馬蒂米 38

Long grained Indian rice 長粒印度米

JEERA RICE 孜然米 45

Basmati rice seasoned with cumin seeds 用孜然籽調味的巴斯馬蒂米飯

GOAN PRAWN CARBONARA 果阿蝦培根蛋麵 108

Carbonara with a Goan twist - spaghetti pasta with prawns and bacon in coconut curry cream sauce 帶有果阿風味的卡邦尼意麵——椰香咖哩奶油醬意麵配蝦仁和培根

Dessert 甜點

PHIRNI 印度米布丁 58

Creamy Indian rice pudding flavored with cardamom 印度米布丁 - 以豆蔻調味，口感濃郁滑順

GULAB JAMUN 玫瑰果 58

Soft Indian dessert made from milk solids 用乳固體製成的軟印度甜點

CREME CARAMEL 焦糖布丁 58

Custard dessert with orange zest and caramel on top 焦糖布丁 - 軟滑雞蛋布丁配香甜焦糖醬



AFGHANI NAAN



GOAN PRAWN CARBONARA



CREME CARAMEL

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Our Portuguese Menu

我們的葡萄牙菜單

Rooted in India and inspired by Goa, our cuisine reflects centuries of cultural exchange between India and Portugal – a heritage that continues to influence flavors from Goa to Macau.

植根於印度，啟發自果阿，我們的烹飪體現了印度與葡萄牙之間歷經數世紀的文化交融——這份傳承至今仍影響著從果阿到澳門的風味。

A Journey Through Shared Flavors

A story that's long been part of ours — celebrated at every table.

一個長久以來已成為我們故事一部分的傳奇——在每一張餐桌上被歌頌。

This selection of Portuguese-inspired dishes pays tribute to the enduring ties between Portugal, Goa, and Macau. Shaped by centuries of trade, travel, and cultural exchange, these culinary traditions brought together ingredients, techniques, and flavors that continue to be enjoyed today.

這系列以葡萄牙為靈感的菜餚，旨在向葡萄牙、果阿與澳門之間歷久彌堅的連結致敬。經過數個世紀的貿易、旅行與文化交流，這些烹飪傳統匯聚了至今仍受人喜愛的食材、技術與風味。

From beloved Portuguese classics to dishes that influenced Macau's distinctive food culture, this menu celebrates a shared heritage that has connected communities across continents for generations.

從備受喜愛的葡萄牙經典菜式，到影響澳門獨特飲食文化的料理，這份菜單頌揚了一份跨越各大洲、連結世代族群的共同傳承。

A celebration of shared history, told through food.

一場透過美食訴說的歷史共鳴。

OUR
MENU
菜單



Camarão à Guilho
prawns / olive oil / garlic / chili
蝦 / 橄欖油 / 大蒜 / 辣椒
\$78



Prego
beef / portuguese bun / confit garlic butter
牛肉 / 葡萄牙麵包 / 油封大蒜奶油
\$88



Franguinho
portuguese grilled chicken
葡萄牙烤雞

choice of sides: french fries / rice / portuguese salad
配菜選擇：薯條 / 白飯 / 葡萄牙沙拉

choice of sauce: piri-piri / portuguese salsa
醬汁選擇：霹靂霹靂辣醬 / 葡萄牙莎莎醬

\$108



Bitoque
tenderloin steak / portuguese sauce / fried egg
牛排 / 葡萄牙醬 / 煎蛋

choice of sides: french fries / rice / portuguese salad
配菜選擇：薯條 / 白飯 / 葡萄牙沙拉

\$148



