



「玥龍軒」由擁有逾二十年粵膳造詣的行政總廚黃煒皓主理，以粵菜底蘊為本，巧用當代技法解構粵式風雅，嚴選時令食材展現多樣烹飪技藝，每道精工細作皆凝鍊粵菜之「鮮」，更巧妙融滙潮州菜精髓，將鮮味食材融濃郁醇香於細膩工法。

「一品杏汁八寶雞」將傳統八寶鴨創新演繹，「鴛鴦乳鴿」以雙味呈現「粵潮合璧」的食藝巧思，匠心演繹「一脈雙魂」的粵潮盛宴。專業茶藝師以功夫茶道呼應佳餚，與粵潮風味共譜獨特韻味。

Pearl Dragon is helmed by Executive Chef Otto Wong, whose decades of culinary mastery fuse modern flair with timeless Cantonese tradition for an exquisite dining experience. Crafted from the finest seasonal ingredients, the dishes rooted in Cantonese culinary traditions and masterfully blend in ChaoZhou essence.

The “Stewed Eight Treasures Chicken in Almond Soup” reimagines a classic dish, while the “Fried Stuffed Pigeon Leg with Blood Sausage and Wild Mushrooms” celebrates Cantonese precision with ChaoZhou heritage. Expert tea masters elevate the journey with authentic kung fu tea rituals, weaving fragrant brews into the culinary tapestry.

新濠可持續發展承諾新濠博亞不僅致力提供獨一無二的尊尚體餐饗體驗，更肩負社會責任，積極推動環境可持續發展，我們透過實施碳中和，零廢棄物，以及可持續採購，為我們的地球締造更美好的未來。可持續採購是我們的餐饗服務核心，包括大厨嚴選最優質及時令食材精心製作，並盡可能以負責任方式採購。感謝您選擇我們的餐廳，每一餐都是邁向更可持續未來的一步！

Melco's Sustainability Commitment, we are dedicated to providing not only a unique dining experience but also one that is environmentally responsible. Our sustainability initiatives encompass carbon neutrality, zero waste practices and of course, sustainable sourcing, all aimed at creating a better future for our planet. Sustainable sourcing is at the heart of our dining experiences. Your meal today is crafted with the highest quality and seasonal ingredients, sourced responsibly wherever possible. Thank you for dining with us, where every meal is a step towards a more sustainable future!

名人雅宴

Signature Lunch Menu

餐前小食及迎客茶
Amuse Bouche and Welcome Tea

點心拼盤
鴻圖松葉蟹菜苗餃, 老陳皮小籠包, 原隻鮑魚野菌撻
Dim Sum Platter
Steamed Snow Crab and Vegetable Sprout Dumpling
Steamed Pork and Aged Mandarin Peel Dumpling
Baked Abalone and Wild Mushroom Tart

黑椒和牛蝴蝶酥 拼 蜜汁黑豚叉燒
Scallion and Black Pepper Wagyu Beef Puff
Barbecued Honey Glazed Iberico Pork

花膠胡椒豬肚湯
Fish Maw Pepper Soup with Pig Tripe and Gingko Nut

黑蒜牛肝菌炒元貝皇
Wok-fried Hokkaido Scallop with Porcini Mushroom and Black Garlic

艇家蝦乾燜勝瓜 配 老菜脯竹絲雞炒飯
Braised Apple Luffa with Dried Shrimp
Silkie Fowl and Preserved Radish Fried Rice

雪燕開心果露
Sweet Pistachio Soup with Snow Swallow

特色季節茶
Seasonal Tea

每位 588
588 Per Person

套餐不適用於折扣優惠
Discounts are not applicable for set menu

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.

玥龍軒盛宴

Pearl Dragon Premium Tasting Menu



五福臨門

普寧豆醬凍魚飯, 汕頭脆粿肉, 煙燻鹵鵝肝
陳皮蜜汁黑豚叉燒, 潮式醃西班牙紅蝦

Five Happiness Appetizer Platter

Chilled Seasonal Fish with Yellow Bean Sauce, Fried Iberico Pork and Vegetables Roll
Marinated Smoked Goose Liver, Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel
Chaozhou Marinated Chilled Spanish Red Prawn



堂灼三鮮象拔蚌清湯

Poached Geoduck Clam in Superior Seafood Soup



蠔皇南非鮑魚伴脆皮婆參

Braised South African Abalone with Crispy Sea Cucumber in Abalone Sauce



鴛鴦乳鴿

川椒百花鴿脯 拼 菌香釀鴿腿

Yuen Yang Pigeon

Pan-fried Pigeon Breast with Minced Prawn and Sichuan Pepper
Fried Stuffed Pigeon Leg with Blood Sausage and Wild Mushrooms



沙茶烤鹿兒島A5和牛

Grilled Kagoshima A5 Wagyu Beef with Spicy Peanut Sauce

山珍花膠白玉杯

Braised Winter Melon with Fish Maw, Yunnan Ham and Wild Mushrooms



紅蝦膏燴粿粉 配 香煎紅桃粿

Braised Chaozhou Rice Noodles with Spanish Red Prawn Roe
Pan-fried ChaoZhou Glutinous Rice Cake



燕窩香芋燉奶

Double-boiled Milk Custard with Taro Cream and Bird's Nest

特色美點

Petit Four

蜜餞佛手老香櫟

Aged Bergamot Orange Candy

每位 1,388 (六道招牌菜套餐)

每位 1,688 (全套)

1,388 Per Person (6 Signature Courses Menu)

1,688 Per Person (Full Menu)

套餐不適用於折扣優惠

Discounts are not applicable for set menu



廚師推介 Chef's Recommendation



辣 Spicy

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點藝

Dim Sum

每件 Per Piece
88

鴻圖松葉蟹菜苗餃
Steamed Snow Crab and Vegetable Sprout Dumpling



金不換富貴蝦餃
Steamed Mantis Prawn and Sweet Basil Dumpling

68



老陳皮小籠包
Steamed Pork and Aged Mandarin Peel Dumpling

38

藍天使蝦餃
Steamed Blue Angel Shrimp Dumpling

38

金腿滷心鵪鶉蛋燒賣
Steamed Pork Dumpling with Ham and Quail Egg

28



滿園春色上素糰
Steamed Vegetables Glutinous Rice Cake

28



廚師推介 Chef's Recommendation



素食 Vegetarian

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點藝

Dim Sum

	每件 Per Piece
原隻鮑魚野菌撻 Baked Abalone and Wild Mushroom Tart	78
 黑椒和牛蝴蝶酥 Scallion and Black Pepper Wagyu Beef Puff	38
 川椒海螺煎鍋貼 Pan-fried Hot and Spicy Sea Whelk Dumpling	38
 蜜汁黑豚叉燒酥 Barbecued Honey Glazed Iberico Pork Puff	38
芋茸香酥鴨 Deep-fried Taro and Roasted Duck Dumpling	28
傳統香煎紅桃粿 Pan-fried ChaoZhou Glutinous Rice Cake	28



廚師推介

Chef's Recommendation



辣

Spicy

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序曲

Appetizers

	潮式時令凍魚飯 ChaoZhou Chilled Seasonal Fish with Yellow Bean Sauce	時價 Market Price
	惹味生醃 阿根廷紅蝦 / 北海道帶子 ChaoZhou Marinated Argentine Red Prawns / Hokkaido Scallops	180
	黑醋芭樂海蜇頭 Tossed Jelly Fish Head and Guava with Aged Balsamic Vinegar	158
	避風塘炒墨魚柳 Wok-fried Crispy Cuttlefish with Chilies and Garlic	158
	鮮蝦炸糰肉 ChaoZhou Fried Shrimp Meat Balls	138
	海苔山珍脆皮素鵝 Crispy Wild Mushroom and Seaweed Roll	98



廚師推介

Chef's Recommendation



素食

Vegetarian



辣

Spicy

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煙火

Barbecued and Marinated Specialties



三十六月鹵水澄海老鵝頭
ChaoZhou Marinated 36 Months Chenghai Goose Head

全套 Whole 1,880
半隻 Half 988

即燒醬香脆皮乳豬 (需時二十五分鐘)
Roasted Suckling Pig (25 minutes of Preparation Time)

全套 Whole 988
半隻 Half 528
例牌 Portion 368



荔枝木老菜脯燒鵝
Lychee Wood Roasted Goose with Preserved Radish

全套 Whole 768
半隻 Half 428
例牌 Portion 328

片皮乳豬件 (二食)
魚子醬脆皮百花多士, 涼拌豆苗豬柳
Sliced Suckling Pig (Two Ways)
Crispy Toast with Minced Prawn and Oscietra Caviar,
Tossed Shredded Pork Floss with Pea Sprouts and Peanuts

468



陳皮蜜汁黑豚叉燒
Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel

268

鹵水拼盤
牛腱, 鵝肝, 鵝掌, 鴨舌
ChaoZhou Marinated Platter
Beef Shank, Goose Liver, Goose Web, Duck Tongue

238



廚師推介 Chef's Recommendation

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珍饈

Premium Dried Seafood

每位 Per Person
2,388

原隻貳拾頭日本吉品鮑
鮑汁扣 / 潮式濃燒 / 沙茶汁
Braised Whole Yoshihama Abalone (20 Heads)
Abalone Sauce / ChaoZhou Gravy / Spicy Peanut Sauce

1,288

原隻貳拾頭南非吉品乾鮑
鮑汁扣 / 潮式濃燒 / 沙茶汁
Braised South African Abalone (20 Heads)
Abalone Sauce / ChaoZhou Gravy / Spicy Peanut Sauce

888

黃花膠件
鮑汁扣 / 潮式濃燒
Braised Premium Fish Maw
Abalone Sauce / ChaoZhou Gravy

 一品杏汁八寶鷄 (四位用)
Stewed Eight Treasures Chicken in Almond Soup (For 4 Persons)

688

北海道遼參
養生野米 / 蔥燒 / 蝦子扒 / 鮑汁扒 / 松茸燉湯
Hokkaido Sea Cucumber
Braised with Wild Rice / Braised with Spring Onion / Braised with Shrimp Roe /
Braised with Abalone Sauce / Double-boiled with Matsutake

468

 蠔皇南非鮑魚扣鵝掌
鮑汁扣 / 沙茶汁
Braised South African Abalone and Goose Web
Abalone Sauce / Spicy Peanut Sauce

468



廚師推介 Chef's Recommendation 辣 Spicy

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湯膳

Soup

	每位 Per Person
 冬蟲夏草海參燉長白山雪雁湯 Double-boiled Cordyceps Soup with Sea Cucumber and Snow Goose	988
 花膠無花果燉東海大墨魚湯 Double-boiled Fish Maw Soup with Dried Figs and Cuttlefish	238
 花膠鮮拆石頭魚茸羹 Fresh Shredded Stone Fish Soup with Fish Maw and Vegetables	158
潮州八珍賽魚翅羹 ChaoZhou Braised Superior Soup with Shredded Chicken and Vegetables	158
  松茸上素酸辣羹 Hot and Sour Soup with Matsutake and Wild Mushrooms	128
 福果胡椒豬肚湯 Pig Tripe and Gingko Nut Pepper Soup	88



廚師推介

Chef's Recommendation



素食

Vegetarian



辣

Spicy

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瑰寶

Fresh From The Sea

潮州大響螺

 堂灼三鮮響螺清湯 / 鷄油灼螺片 / 茅台碳燒

時價
Market Price

ChaoZhou Giant Sea Conch

 Poached with Superior Seafood Soup / Poached with Chicken Oil / Char-grilled with Moutai

即日野生海上鮮

 潮式醃 / 花雕醉 / 普寧豆醬半煎煮 /  胡椒鹹菜煮

時價
Market Price

Daily Wild Caught Seafood

 Marinated with ChaoZhou Sauce / Marinated with Aged Hua Diao Wine /
Braised with Yellow Bean Sauce /  Poached in Preserved Vegetable and Pepper Soup

澳洲龍蝦

2,888

 砂鍋薑蔥銀絲焗 / 上湯焗 / 芝士牛油焗 / 金銀蒜蒸 / 濃湯明爐過橋

隻 Each

Australian Lobster

 Baked with Ginger, Spring Onion and Glass Noodle in Clay Pot / Baked in Supreme Soup /
Baked with Cheese and Butter / Steamed with Minced Garlic / Poached in Superior Soup

加拿大象拔蚌

1,888

 濃湯明爐過橋 / 豉椒爆炒 /  XO醬炒 /  黃燈籠椒酸辣煮

Canadian Geoduck Clam

條 Each

 Poached in Superior Soup / Wok-fried with Pepper and Black Bean Sauce /
 Wok-fried with XO Sauce /  Poached in Spicy Yellow Pepper Sauce



廚師推介

Chef's Recommendation



辣 Spicy

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瑰寶

Fresh From The Sea

日本松葉蟹

1,888

 花雕蛋白蒸 / 清蒸 / 薑蔥焗 / 砂鍋蒜香生焗 /  避風塘炒

隻 Each

Japanese Snow Crab

 Steamed with Egg White and Hua Diao Wine / Steamed with Premium Soy Sauce /
Wok-baked with Ginger and Spring Onion / Baked with Garlic in Clay Pot /
 Wok-fried with Chilies and Garlic

東星斑

1,688

 普寧豆醬半煎煮 / 清蒸 / 濃湯明爐過橋 / 麒麟玉液蒸 /  胡椒鹹菜煮 /  香辣煮

條 Each

Leopard Coral Grouper

 Braised with Yellow Bean Sauce / Steamed with Soy Sauce and Spring Onion /
Poached in Superior Soup / Steamed with Yunnan Ham and Mushrooms /
 Poached in Preserved Vegetable and Pepper Soup /  Poached in Hot and Spicy Soup

澳門龍脷

888

 豉汁蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬半煎煮 /  胡椒鹹菜煮

條 Each

Macau Sole

 Steamed with Black Bean Sauce / Steamed with Soy Sauce and Spring Onion /
Steamed with Aged Mandarin Peel / Braised with Yellow Bean Sauce /
 Poached in Preserved Vegetable and Pepper Soup

法國吉拉多生蠔

98

 香脆酥炸 / 胡椒白汁焗 / 金蒜銀絲蒸 /  剁椒蒸

隻 Each

French Gillardeau Oyster

 Deep-fried / Baked with Cheese and Pepper in White Sauce /
Steamed with Minced Garlic and Glass Noodle /  Steamed with Fermented Chilies



廚師推介 Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



辣 Spicy

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粵饌

Cantonese Delicacies

香煎西班牙乳羊架 528

野菌汁 / 𠵼 欖菜辣子炒

Spanish Baby Lamb Racks

Wild Mushroom Sauce / 𠵼 Wok-fried with Preserved Olive Vegetable and Chilies



十年花雕芙蓉蒸本灣龍蝦 488

Steamed Green Lobster with Egg White and Aged Hua Diao Wine

黃金炸釀鮮蟹蓋 (每位) 288

Baked Stuffed Crab with Conpoy and Sea Whelk (Per Person)



沙薑舞茸炒鮮吊龍牛肉 268

Wok-fried Fresh Beef Ribeye with Wild Ginger and Maitake



茶香煙燻脆皮雞 268

Smoked Crispy Chicken with Longjing Tea Leaves

鳳梨咕嚕黑豚肉 238

Sweet and Sour Iberico Pork with Pineapple



廚師推介 Chef's Recommendation 𠵼 辣 Spicy

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浪潮

ChaoZhou Specialties



即煲沙茶和牛臉頰
Braised Wagyu Beef Cheek with Spicy Peanut Sauce

488



秒灼加拿大象拔蚌扒 (每位)
Poached Canadian Geoduck Clam (Per Person)

388



焗脆皮婆參 (每位)
Crispy Baked South American Sea Cucumber (Per Person)

288



金不換梅子南極鱈魚煲
Wok-fried Cod Fillet with Sweet Basil and Plums in Clay Pot

288

潮式香脆珍珠蠔烙
ChaoZhou Pan-fried Baby Oyster Omelette

238



鴛鴦乳鴿 (每位)
川椒百花鴿脯 拼 菌香釀鴿腿
Yuen Yang Pigeon (Per Person)
Pan-fried Pigeon Breast with Minced Prawn and Sichuan Pepper
Fried Stuffed Pigeon Leg with Blood Sausage and Wild Mushrooms

238



廚師推介 Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



辣 Spicy

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田園

Vegetables

精選有機菜苗 238

 濃湯魚麵浸 / 杏汁竹笙浸 / 上湯火腿絲

Organic Vegetable Sprouts

 Poached with Fish Noodle in Fish Soup / Poached with Bamboo Piths in Almond Soup / Poached with Shredded Ham in Superior Soup

海味銀絲春菜煲 198

Poached Chinese Mustard Greens with Premium Seafood and Glass Noodle in Superior Soup

黃豆黑豚腩肉燜涼瓜 168

Braised Bitter Melon with Iberico Pork Belly and Yellow Beans

 羊肚菌上素紅燒豆腐 168

Braised Bean Curd with Morel Mushrooms and Vegetables

 潮式金不換燒茄子 168

ChaoZhou Wok-fried Eggplant with Minced Pork and Sweet Basil in Yellow Bean Sauce

山珍花膠白玉杯 (每位) 168

Braised Winter Melon with Fish Maw, Yunnan Ham and Wild Mushrooms (Per Person)



廚師推介

Chef's Recommendation



素食

Vegetarian

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稻谷

Rice and Noodles

	極品玥龍炒飯 Signature Fried Rice with Premium Seafood and Vegetables	238
	砂鍋海皇潮州粥 ChaoZhou Premium Seafood Claypot Congee	238
	潮式黃金煎生麵 豉椒味菜黑豚柳 / 糖醋 ChaoZhou Fried Egg Noodles Iberico Pork Fillet with Preserved Vegetable and Black Beans / Sweet and Sour Gravy	198
	沙茶牛肉濕炒河粉 Wok-fried Beef Noodles with Spicy Peanut Gravy	188
	松露珍菌燴淮山粿粉 Braised Chinese Yam Rice Noodles with Wild Mushrooms and Black Truffles	188
	菜脯素豚肉炒鹹麵線 Fried Vermicelli with Omnipork and Preserved Radish	168



廚師推介 Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



新素肉替代 Plant-based Meat Alternatives



素食 Vegetarian



辣 Spicy

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甜韻

Dessert

	每位 Per Person
清燉官燕 可選配：蜂皇蜜 / 杏汁 / 冰糖 / 椰奶 / 老陳皮蜜 Double-boiled Imperial Bird's Nest Your Choice of : Royal Honey / Almond Milk / Rock Sugar / Coconut Milk / Aged Mandarin Peel Syrup	788
 香橙燕窩桃膠小丸子 Sweet Peach Resin Soup with Bird's Nest and Glutinous Dumplings in Orange	88
 雲朵香芋燉奶 (需時二十五分鐘) Double-boiled Milk Custard with Taro Cream (25 minutes of Preparation Time)	88
 黑松露有機南瓜奶凍 Chilled Milk Pudding with Black Truffle in Organic Pumpkin	88
蘆薈楊枝甘露 Chilled Sweet Mango Sago Soup with Pomelo and Aloe Vera	68
雪燕開心果露 Sweet Pistachio Soup with Snow Swallow	68



廚師推介 Chef's Recommendation

請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收10%服務費。
Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.

