

玥
龍

軒 PEARL
DRAGON

「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，包括大廚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
Abalone and Wild Mushroom Tart

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

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

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

雪裡紅魚茸燜鴛鴦米粉
Braised Vermicelli with Shredded Fish and Preserved Cabbage

桃膠開心果露
Sweet Pistachio Soup with Peach Resin

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

玥龍軒盛宴

Pearl Dragon Premium Tasting Menu

五福臨門

普寧豆醬凍魚飯, 潮式醃北海道帶子, 煙燻鹵鵝肝
汕頭脆粿肉, 陳皮蜜汁黑豚叉燒

Five Happiness Appetizer Platter

Chilled Seasonal Fish with Yellow Bean Sauce, Chaozhou Marinated Chilled Hokkaido Scallop
Marinated Smoked Goose Liver, Fried Iberico Pork and Vegetables Dumpling
Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel

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

沙茶汁香烤安格斯牛肉

Grilled Angus Beef with Spicy Peanut Sauce

花膠玉枕白菜卷

Stuffed Cabbage Roll with Iberico Pork and Fish Maw

西班牙紅蝦燴粿粉

Braised Chaozhou Rice Noodles with Spanish Red Prawn

魚子醬薑薯豆乳雪糕

Chaozhou Yam and Soybean Ice Cream with Caviar

特色美點

Petit Four

蜜餞佛手老香櫞

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 Course 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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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.

點藝

Dim Sum

	每件 Per Piece
 松茸花膠灌湯餃 Steamed Fish Maw and Pork Dumpling with Matsutake in Superior Soup	138
 鴻圖松葉蟹菜苗餃 Steamed Snow Crab and Vegetable Sprout Dumpling	88
 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
魚湯浸鮮竹卷 Steamed Bean Curd Sheet Roll with Minced Shrimp and Pork in Fish Soup	38
金腿滷心鵪鶉蛋燒賣 Steamed Pork Dumpling with Ham and Quail Egg	28
 紅菜頭百合素粉粿 Steamed Beetroot with Wild Mushrooms and Lily Bulb Dumpling	28



廚師推介 Chef's Recommendation



素食 Vegetarian

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點藝

Dim Sum

	每份 Per Portion
 紅米龍皇腸粉 Steamed Red Rice and Crispy Prawn Roll	98
京蔥蘆筍安格斯牛肉腸粉 Steamed Angus Beef Rice Roll with Leek and Asparagus	98
	每件 Per Piece
 原隻鮑魚野菌撻 Abalone and Wild Mushroom Tart	78
 黑椒和牛蝴蝶酥 Black Pepper Wagyu Beef Puff	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
酥炸蘿蔔廣章 Chaozhou Deep-fried Radish Cake with Dried Shrimps and Preserved Meat	28
傳統香煎紅桃粿 Pan-fried Chaozhou Glutinous Rice Cake	28

廚師推介 Chef's Recommendation

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序曲

Appetizers

-  **五福臨門拼盤 (每位)** 268
普寧凍魚飯, 潮式醃紅蝦, 煙燻鹵鵝肝, 避風塘墨魚柳, 陳皮蜜汁黑豚叉燒
Five Happiness Appetizer Platter (Per Person)
Chilled Seasonal Fish with Yellow Bean Sauce, Marinated Red Prawn,
Marinated Smoked Goose Liver, Wok-fried Crispy Cuttlefish with Chilies and Garlic,
Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel
-  **潮式惹味醃** 208
深海紅蝦 / 北海道帶子
Chaozhou Marinated
Red Prawns / Hokkaido Scallops
-   **避風塘炒墨魚柳** 188
Wok-fried Crispy Cuttlefish with Chilies and Garlic
- 黑醋芭樂海蜇頭** 158
Tossed Jelly Fish Head and Guava with Aged Balsamic Vinegar
- 鮮蝦炸粿肉** 138
Chaozhou Fried Shrimp Dumplings
-  **海苔山珍脆皮素鵝** 98
Crispy Wild Mushrooms and Seaweed Roll



廚師推介

Chef's Recommendation



素食

Vegetarian



辣

Spicy

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煙火

Barbecued

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

香鹵

Marinated Specialties

 三十六月鹵水澄海老鵝頭 Chaozhou Marinated 36 Months Chenghai Goose Head	全體 Whole 1,880 半隻 Half 988
 煙燻鹵水鵝肝 Marinated Smoked Goose Liver	298
鹵水脫骨鵝掌鴨舌 Marinated Boneless Goose Web and Duck Tongue	238
 潮式鹵水嫩豆腐 Chaozhou Marinated Bean Curd	98



廚師推介

Chef's Recommendation



素食 Vegetarian

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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 Fig and Cuttlefish	238
 花膠胡椒豬肚湯 Fish Maw with Pork Tripe and Gingko Nut Pepper Soup	168
  酸辣鮮拆石頭魚茸羹 Hot and Sour Stone Fish Soup with Fish Maw and Vegetables	158
潮式八珍燴金絲 Chaozhou Superior Soup with Shredded Chicken and Vegetables	158
 姬松茸香菇燉竹筴素湯 Double-boiled Blaze Mushroom Soup with Bamboo Pith	128



廚師推介 Chef's Recommendation



素食 Vegetarian



辣 Spicy

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珍饈

Premium Dried Seafood

	每位 Per Person
 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	2,388
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	1,288
黃花膠件 鮑汁扣 / 潮式濃燒 Braised Premium Fish Maw Abalone Sauce / Chaozhou Gravy	888
 一品杏汁八寶鷄 (四位用，需提前一天預訂) Stewed Eight Treasures Chicken in Almond Soup (For 4 Persons, Pre-order 1 day in advance)	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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瑰寶

Fresh From The Sea

潮州大響螺 (需提前两天預訂)

時價

 堂灼三鮮響螺清湯 / 鷄油灼螺片 / 茅台碳燒

Market Price

Chaozhou Giant Sea Conch (Pre-order 2 day in advance)

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

即日野生海上鮮

時價

 潮式醃 / 花雕醉 / 普寧豆醬半煎煮 /  胡椒鹹菜煮

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 Superior 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

條 Each

Canadian Geoduck Clam

 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

 花雕蛋白蒸 / 清蒸 / 薑蔥焗 / 砂鍋蒜香生焗 /  避風塘炒

1,888

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

 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

1,888

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

 豉汁蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬半煎煮 /  胡椒鹹菜煮

1,088

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

 香脆酥炸 / 胡椒白汁焗 / 金蒜銀絲蒸 /  剁椒蒸

98

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

-  荷香野菌山瑞富貴鷄 (需提前一天預訂) 988
Slow-baked Free-range Chicken Stuffed with Wild Mushrooms
and Softshell Turtle (Pre-order 1 day in advance)
-  十年花雕芙蓉蒸西澳龍蝦 688
Steamed Rock Lobster with Egg White and Aged Hua Diao Wine
- 香煎澳洲羊架 468
野菌汁 /  欖菜辣子炒
Australian Lamb Racks
Wild Mushroom Sauce /  Wok-fried with Preserved Olive Vegetable and Chilies
- 黃金炸釀鮮蟹蓋 (每位) 288
Baked Stuffed Crab Shell 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
-  茶香煙燻脆皮鷄 268
Smoked Crispy Chicken with Longjing Tea Leaves
- 鳳梨咕嚕黑豚肉 238
Sweet and Sour Iberico Pork with Pineapple
- 馬友鹹魚蒸黑豚肉餅 238
Steamed Iberico Pork Patty with Salted Fish



廚師推介 Chef's Recommendation  辣 Spicy

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浪潮

Chaozhou Specialties

 豆醬花膠燜雞煲 588
Stewed Chicken with Fish Maw and Yellow Bean Sauce in Clay Pot

 秒灼加拿大象拔蚌扒 (每位) 488
Poached Canadian Geoduck Clam (Per Person)

 焗脆皮婆參 (每位) 388
Baked Crispy South American Sea Cucumber (Per Person)

 潮式酸菜黃燈籠椒煮老虎斑片 328
Poached Tiger Grouper with Chaozhou Pickled Vegetable and Yellow Pepper Sauce

 金不換梅子南極鱈魚煲 288
Wok-fried Cod Fillet with Sweet Basil and Plums in Clay Pot

 沙茶燜和牛臉頰 268
Braised Wagyu Beef Cheek with Spicy Peanut Sauce

潮式香脆珍珠蠔烙 238
Chaozhou Pan-fried Baby Oyster Omelette

  鴛鴦乳鴿 (每位) 238
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



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

-  海味銀絲錦繡時蔬煲 288
Poached Seasonal Vegetables with Dried Seafood and Vermicelli
in Superior Soup
- 精選有機菜苗 238
 濃湯魚麵浸 / 杏汁竹筴浸 / 上湯火腿絲
Organic Vegetable Sprouts
 Poached with Fish Noodle in Fish Soup / Poached with Bamboo Pith in Almond Soup /
Poached with Shredded Ham in Superior Soup
-   野菌XO醬炒荷塘爽菜 208
Wok-fried Chinese Yam with Lotus Root and Vegetables
in XO Mushroom Sauce
-  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
- 香菇鹹肉春菜煲 168
Poached Chinese Mustard Greens with Mushrooms and Ham
in Superior Soup



廚師推介 Chef's Recommendation



素食 Vegetarian



辣 Spicy

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稻谷

Rice and Noodles

-   極品玥龍炒飯 238
Signature Fried Rice with Premium Seafood and Vegetables
-  砂鍋海皇潮州粥 238
Chaozhou Premium Seafood Claypot Congee
-  潮式黃金煎生麵 198
豉椒味菜黑豚柳 / 糖醋
Chaozhou Fried Egg Noodles
Iberico Pork Fillet with Preserved Vegetable and Black Beans / White Sugar and Vinegar
-  避風塘乾炒牛肉河粉 188
Wok-fried Rice Noodles with Beef Fillet, Chilies and Garlic
- 雪裡紅魚茸燜鴛鴦米粉 188
Braised Vermicelli with Shredded Fish and Preserved Cabbage
-   松露珍菌素豚肉燴淮山粿粉 188
Braised Chinese Yam Rice Noodles with Omnipork, Wild Mushrooms
and Black Truffles

 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

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.

甜韻

Dessert

每位 Per Person

清燉官燕

788

可選配：蜂皇蜜 / 杏汁 / 冰糖 / 椰奶

Double-boiled Imperial Bird's Nest

Your Choice of : Royal Honey / Almond Milk / Rock Sugar / Coconut Milk



雪燕薑薯豆漿

88

Sweet Soy Milk with Chaozhou Yam and Snow Swallow



雲朵香芋燉奶 (需時二十五分鐘)

88

Double-boiled Taro Milk Custard (25 minutes of Preparation Time)



黑松露有機南瓜奶凍

88

Chilled Milk Pudding with Black Truffle in Organic Pumpkin

蘆薈楊枝甘露

68

Chilled Sweet Mango Sago Soup with Pomelo and Aloe Vera

桃膠開心果露

68

Sweet Pistachio Soup with Peach Resin



廚師推介 Chef's Recommendation

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