

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

 醬皇野菌元貝餃,  酸辣海螺小籠包, 紅米龍皇腸粉

Dim Sum Platter

Steamed Scallop and Mushrooms Dumpling with XO Sauce
Steamed Hot and Sour Pork and Sea Whelk Dumpling
Steamed Red Rice and Crispy Prawn Roll

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

潮式八珍燴金絲
Chaozhou Superior Soup with Shredded Chicken and Vegetables

胡椒汁麒麟脆魚柳
Crispy Goby Fish Fillet with Black Pepper Sauce

紫菜鮮蝦紅米炒飯
Fried Brown Rice with Prawn and Seaweed

 茶香焦糖燉蛋
Tea Scent Caramelized Crème Brûlée

特色餐後茶
Signature After Meal Tea

每位 588
588 Per Person

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

 含可持續發展海產 Contains Sustainable Seafood  素食 Vegetarian  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.

玥龍軒盛宴

Pearl Dragon Premium Tasting Menu

五福臨門

普寧豆醬時令魚飯, 潮式醃北海道帶子, 煙燻鹵鵝肝
汕頭脆粿肉, 百花乳豬件

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
Crispy Suckling Pig Toast with Minced Prawn

堂灼三鮮花膠響螺清湯

Poached Sea Conch and Fish Maw in Superior Seafood Soup

十年花雕芙蓉西澳龍蝦

Steamed Rock Lobster with Egg White and Aged Hua Diao Wine

惹味錦繡焗釀響螺

Baked Stuffed Sea Conch Shell with Premium Seafood

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

瑤柱扒春菜蘿蔔

Poached Chinese Mustard Greens and Radish with Conpoy

黑松露鹿兒島和牛燜飯

Braised Kagoshima Wagyu Beef and Black Truffle Rice

鹹檸檬開心果雪糕

Preserved Lemon and Pistachio Ice Cream

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  素食 Vegetarian  辣 Spicy

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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
 醬皇野菌元貝餃 Steamed Scallop and Mushrooms Dumpling with XO Sauce	58
 酸辣海螺小籠包 Steamed Hot and Sour Pork and Sea Whelk 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
 番茄雞蛋素餃 Steamed Tomato with Vegetable and Egg Dumpling	28



廚師推介 Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



素食 Vegetarian



辣 Spicy

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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
 羅漢野菌上素腸粉 Steamed Wild Mushroom Rice Roll	98
	每件 Per Piece
 松露原隻鮑魚撻 Abalone and Black Truffle 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
芝心野菌脆芋盒 Deep-fried Cheese with Wild Mushroom and Taro Dumpling	28
紫蘿和牛脆粿子 Deep-fried Crispy Dumpling with Ginger, Pineapple and Wagyu Beef	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

-  潮式凍海釣大黃魚飯 688
Chilled Yellow Croaker Fillet with Yellow Bean Sauce
-  五福臨門拼盤 (每位) 268
普寧凍魚飯, 潮式醃藍天使蝦, 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 Blue Angel 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
深海藍天使蝦 / 北海道帶子
Chaozhou Marinated
Blue Angel Prawns / Hokkaido Scallops
-   避風塘炒墨魚柳 168
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
- 梅酒蟹肉小番茄 138
Chilled Cherry Tomatoes with Crab Meat and Plum Wine Jelly
-  山珍脆皮素鵝 98
Crispy Bean Curd Roll with Wild Mushrooms



廚師推介

Chef's Recommendation



含可持續發展海產 Contains Sustainable Seafood



素食 Vegetarian



辣 Spicy

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
潮式鹵水鵝肉 Chaozhou Marinated Goose Meat	268
鹵水脫骨鵝掌鴨舌 Marinated Boneless Goose Web and Duck Tongue	238
 鹵水嫩豆腐 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
醇香清湯佛跳牆 Double-boiled Cordyceps and Premium Dried Seafood Soup with Aged Hua Diao Wine	1,288
 冬蟲夏草海參燉長白山雪雁湯 Double-boiled Cordyceps, Sea Cucumber and Snow Goose Soup	988
 花膠無花果燉東海大墨魚湯 Double-boiled Fish Maw, Dried Fig and Cuttlefish Soup	238
 花膠胡椒豬肚湯 Fish Maw with Pork Tripe and Ginkgo Nut Peppercorn Soup	168
 松葉蟹海皇酸辣羹 Hot and Sour Snow Crab and Seafood Soup	168
 鮮拆石頭魚茸羹 Fresh Shredded Stone Fish Soup with Fish Maw and Vegetables	168
潮式八珍燴金絲 Chaozhou Superior Soup with Shredded Chicken and Vegetables	158
 姬松茸香菇燉竹筍素湯 Double-boiled Blaze Mushroom and Bamboo Pith Soup	128



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素食 Vegetarian



辣 Spicy

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珍饈

Premium Dried Seafood

	每位 Per Person
 原隻貳拾頭頂級禾麻鮑 鮑汁扣 / 潮式濃燒 Braised Whole Oma Abalone (20 Heads) Abalone Sauce / Chaozhou Gravy	2,388
三元及第 溏心鮑魚、花膠、遼參 Braised Premium Dried Seafood in Superior Sauce Abalone, Fish Maw, Sea Cucumber	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) Eight Treasures Chicken Almond Soup (For 4 Persons, Pre-order 1 day in advance)	688
 原隻貳拾貳頭南非溏心乾鮑 鮑汁扣 / 潮式濃燒 Braised South African Abalone (22 Heads) Abalone Sauce / Chaozhou Gravy	498
酥炸脆皮婆參 Crispy South American Sea Cucumber	468
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 Braised South African Abalone and Goose Web with Abalone Sauce	468



廚師推介 Chef's Recommendation

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瑰寶

Fresh From The Sea

阿拉斯加帝皇蟹 (需提前两天預訂) 5,288

 花雕蛋白蒸 / 清蒸 / 薑蔥焗 / 砂鍋蒜香生焗 /  避風塘炒 隻 Each

Alaskan King Crab (Pre-order 2 day in advance)

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

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 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

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

東星斑 1,888

 普寧豆醬蘿蔔絲煮 / 清蒸 / 濃湯明爐過橋 / 麒麟玉液蒸 /  香辣煮 條 Each

Leopard Coral Grouper

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

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



















廚師推介 Chef's Recommendation  辣 Spicy

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瑰寶

Fresh From The Sea

-  海釣大黃魚 1,388
條 Each
 麒麟玉液蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬蘿蔔絲煮
Yellow Croaker
 Steamed with Yunnan Ham and Mushrooms / Steamed with Premium Soy Sauce /
Steamed with Aged Mandarin Peel / Braised with Yellow Bean Sauce
- 澳門龍脷 1,088
條 Each
 豉汁蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬蘿蔔絲煮
Macau Sole
 Steamed with Black Bean Sauce / Steamed with Soy Sauce and Spring Onion /
Steamed with Aged Mandarin Peel / Braised with Yellow Bean Sauce
- 海老虎斑 888
條 Each
 清蒸 / 豉汁蒸 / 普寧豆醬蘿蔔絲煮 /  黃燈籠椒酸辣煮
Tiger Grouper
 Steamed with Soy Sauce and Spring Onion / Steamed with Black Bean Sauce /
Braised with Radish and Yellow Bean Sauce /  Poached in Spicy Yellow Pepper Sauce
- 西澳龍蝦 888
隻 Each
 砂鍋薑蔥銀絲焗 / 上湯焗 / 芝士牛油焗 / 金銀蒜蒸
Rock 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
-  法國吉拉多生蠔 98
隻 Each
 香脆酥炸 / 金蒜銀絲蒸 /  剁椒蒸
French Gillardeau Oyster
 Deep-fried / 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

-  十年花雕芙蓉蒸西澳龍蝦 888
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
- 金瑤貴妃大扇鷄 328
Poached Free Range Chicken in Superior Conpoy Broth
- 黃金炸釀鮮蟹蓋 (每位) 288
Baked Stuffed Crab Shell with Conpoy and Sea Whelk (Per Person)
-  砵酒燜和牛臉頰配蔥油餅 268
Stewed Wagyu Beef Cheek with Port Wine and Scallion Pancake
-  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



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浪潮

Chaozhou Specialties

-  潮州響螺 (每隻約600克) 1,680
鷄油灼螺片 / 古法碳燒 / 百合蘆筍炒螺片
Chaozhou Sea Conch (about 600 gram each)
Poached with Chicken Oil / Charcoal Grilled / Wok-fried with Asparagus and Lily Bulb
- 豆醬栗子花膠燜鷄煲 588
Stewed Chicken with Fish Maw, Chestnut and Yellow Bean Sauce in Clay Pot
-  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
-  金不換梅子汁南極鱈魚 288
Wok-fried Cod with Sweet Basil and Plum Sauce
-  鷄油豆醬煮海釣黃魚柳 (每位) 268
Braised Yellow Croaker Fillet with Chicken Oil and Yellow Bean Sauce (Per Person)
-   沙茶芥蘭炒安格斯牛肉 268
Wok-fried Angus Beef and Kale with Spicy Peanut Sauce
- 家鄉脆煎珍珠蠔烙 238
Pan-fried Crispy 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



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田園

Vegetables

-  海味銀絲錦繡時蔬煲 288
Poached Seasonal Vegetables with Dried Seafood and Glass Noodle
in Superior Soup
- 精選有機菜苗 238
 魚湯百合浸 / 杏汁竹筴浸 / 上湯火腿絲
Organic Vegetable Sprouts
 Poached with Lily Bulb in Fish Soup / Poached with Bamboo Pith in Almond Soup /
Poached with Shredded Ham in Superior Soup
-  黑松露炒荷塘爽菜 208
Wok-fried Chinese Yam, Lotus with Vegetables and Black Truffle
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
- 冬菜蝦乾燒蘋果絲瓜 168
Poached Apple Luffa with Dried Shrimp and Preserved Vegetable
in Seafood Soup
- 香菇鹹肉蘿蔔春菜煲 168
Poached Chinese Mustard Greens with Mushrooms and Ham in Superior Soup
- 拍蒜油渣炒時蔬 158
Wok-fried Seasonal Vegetable with Garlic and Crispy Pork Lard



廚師推介

Chef's Recommendation



素食

Vegetarian

稻谷

Rice and Noodles

-  臘味三色米焗釀乳豬卷 (需提前一天預訂) 388
Roasted Suckling Pig Stuffed with Matsutake, Wild Mushrooms and Multigrain Rice
(Pre-order 1 day in advance)
-  西班牙紅蝦海皇燴紅薯粉 388
Braised Potato Noodles with Spanish Red Prawn and Seafood
-  極品玥龍炒飯 238
Signature Fried Rice with Premium Seafood and Vegetables
- 潮式黃金脆煎生麵 198
豉椒味菜黑豚柳 / 糖醋汁
Chaozhou Crispy Fried Egg Noodles
Iberico Pork Fillet with Preserved Vegetable and Black Beans / Sweet and Sour Gravy
-  避風塘乾炒牛肉粿條 188
Wok-fried Rice Noodles with Beef Fillet, Chilies and Garlic
-  沙茶鷄絲拌芫荽麵 188
Tossed Corriander Noodles with Shredded Chicken and Spicy Peanut Sauce
- 遠年老菜脯肉碎粥 168
Preserved Radish and Minced Pork Congee
-  紅菜頭素豚肉藜麥蛋白炒飯 168
Omnipork Egg White Fried Rice with Quinoa, Beetroot and Vegetables



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



咸檸檬開心果雪糕

88

Preserved Lemon and Pistachio Ice Cream



雪燕有機南瓜奶凍

88

Chilled Milk Pudding with Snow Swallow in Organic Pumpkin



香芒楊枝甘露

88

Chilled Sweet Mango Sago Soup with Pomelo



桃膠開心果露

88

Sweet Pistachio Soup with Peach Resin



家鄉雪耳綠豆爽

68

Sweet Mung Bean Soup with White Fungus



廚師推介

Chef's Recommendation



素食

Vegetarian

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