



「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!

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

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.

序曲

Appetizers

	潮式凍海釣大黃魚飯 Chilled Yellow Croaker Fillet with Yellow Bean Sauce	688
	五福臨門拼盤 (每位) 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	268
	潮式惹味醃 深海藍天使蝦 / 北海道帶子 Chaozhou Marinated Blue Angel Prawns / Hokkaido Scallops	208
 	避風塘炒墨魚柳 Wok-fried Crispy Cuttlefish with Chilies and Garlic	168
	黑醋芭樂海蜇頭 Tossed Jelly Fish Head and Guava with Aged Balsamic Vinegar	158
	鮮蝦炸粿肉 Chaozhou Fried Shrimp Dumplings	138
	梅酒蟹肉小番茄 Chilled Cherry Tomatoes with Crab Meat and Plum Wine Jelly	138
	山珍脆皮素鵝 Crispy Bean Curd Roll with Wild Mushrooms	98



廚師推介

Chef's Recommendation



含可持續發展海產

Contains Sustainable Seafood



素食

Vegetarian



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煙火

Barbecued

	即燒醬香脆皮乳豬 (需時二十五分鐘)	全體 Whole	988
	Roasted Suckling Pig (25 minutes of Preparation Time)	半隻 Half	528
		例牌 Portion	368
	荔枝木老菜脯燒鵝	全體 Whole	768
		半隻 Half	428
		例牌 Portion	328
		Lychee Wood Roasted Goose with Preserved Radish	
	片皮乳豬件 (二食)		468
		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	
	陳皮蜜汁黑豚叉燒		268
	Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel		

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
1,288

醇香清湯佛跳牆
Double-boiled Cordyceps and Premium Dried Seafood Soup
with Aged Hua Diao Wine



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 Gingko 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



姬松茸香菇燉竹笙素湯
Double-boiled Blaze Mushroom and Bamboo Pith Soup 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
2,388



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

三元及第
塘心鮑魚、花膠、遼參
Braised Premium Dried Seafood in Superior Sauce
Abalone, Fish Maw, Sea Cucumber

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，需提前一天預訂)
Eight Treasures Chicken Almond Soup
(For 4 Persons, Pre-order 1 day in advance)



原隻貳拾貳頭南非塘心乾鮑
鮑汁扣 / 潮式濃燒
Braised South African Abalone (22 Heads)
Abalone Sauce / Chaozhou Gravy

酥炸脆皮婆參
Crispy South American Sea Cucumber

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

蠔皇南非鮑魚扣鵝掌
Braised South African Abalone and Goose Web with Abalone Sauce



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)
花雕蛋白蒸 / 清蒸 / 薑蔥焗 / 砂鍋蒜香生焗 / 避風塘炒
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

5,288
隻 Each

澳洲龍蝦
砂鍋薑蔥銀絲焗 / 上湯焗 / 芝士牛油焗 / 金銀蒜蒸
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

2,888
隻 Each

加拿大象拔蚌
濃湯明爐過橋 / 豉椒爆炒 / XO醬炒 / 黃燈籠椒酸辣煮
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

1,888
條 Each

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

1,888
條 Each

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
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

1,888
隻 Each



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
 麒麟玉液蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬蘿蔔絲煮	條 Each
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
 豉汁蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬蘿蔔絲煮	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	
海老虎斑	888
 清蒸 / 豉汁蒸 / 普寧豆醬蘿蔔絲煮 /  黃燈籠椒酸辣煮	條 Each
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
 砂鍋薑蔥銀絲焗 / 上湯焗 / 芝士牛油焗 / 金銀蒜蒸	隻 Each
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
 香脆酥炸 / 金蒜銀絲蒸 /  剁椒蒸	隻 Each
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 Steamed Rock Lobster with Egg White and Aged Hua Diao Wine	888
	香煎澳洲羊架 野菌汁 /  欖菜辣子炒 Australian Lamb Racks Wild Mushroom Sauce /  Wok-fried with Preserved Olive Vegetable and Chilies	468
	金瑤貴妃大扇鷄 Poached Free Range Chicken in Superior Conpoy Broth	328
	黃金炸釀鮮蟹蓋 (每位) Baked Stuffed Crab Shell with Conpoy and Sea Whelk (Per Person)	288
	砵酒燜和牛臉頰配蔥油餅 Stewed Wagyu Beef Cheek with Port Wine and Scallion Pancake	268
	茶香煙燻脆皮鷄 Smoked Crispy Chicken with Longjing Tea Leaves	268
	鳳梨咕嚕黑豚肉 Sweet and Sour Iberico Pork with Pineapple	238
	馬友鹹魚蒸黑豚肉餅 Steamed Iberico Pork Patty with Salted Fish	238



廚師推介

Chef's Recommendation



辣 Spicy

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浪潮

Chaozhou Specialties

	潮州響螺 (每隻約600克) 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	1,680
	豆醬栗子花膠燜鷄煲 Stewed Chicken with Fish Maw, Chestnut and Yellow Bean Sauce in Clay Pot	588
	潮式酸菜黃燈籠椒煮老虎斑片 Poached Tiger Grouper with Chaozhou Pickled Vegetable and Yellow Pepper Sauce	328
	金不換梅子汁南極鱈魚 Wok-fried Cod with Sweet Basil and Plum Sauce	288
	鷄油豆醬煮海釣黃魚柳 (每位) Braised Yellow Croaker Fillet with Chicken Oil and Yellow Bean Sauce (Per Person)	268
 	沙茶芥蘭炒安格斯牛肉 Wok-fried Angus Beef and Kale with Spicy Peanut Sauce	268
	家鄉脆煎珍珠蠔烙 Pan-fried Crispy 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

	海味銀絲錦繡時蔬煲 Poached Seasonal Vegetables with Dried Seafood and Glass Noodle in Superior Soup	288
	精選有機菜苗  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	238
	黑松露炒荷塘爽菜 Wok-fried Chinese Yam, Lotus with Vegetables and Black Truffle in XO Mushroom Sauce	208
	羊肚菌上素紅燒豆腐 Braised Bean Curd with Morel Mushrooms and Vegetables	168
	潮式金不換燒茄子 Chaozhou Wok-fried Eggplant with Minced Pork and Sweet Basil in Yellow Bean Sauce	168
	冬菜蝦乾燒蘋果絲瓜 Poached Apple Luffa with Dried Shrimp and Preserved Vegetable in Seafood Soup	168
	香菇鹹肉蘿蔔春菜煲 Poached Chinese Mustard Greens with Mushrooms and Ham in Superior Soup	168
	拍蒜油渣炒時蔬 Wok-fried Seasonal Vegetable with Garlic and Crispy Pork Lard	158



廚師推介

Chef's Recommendation



素食

Vegetarian

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稻谷

Rice and Noodles



臘味三色米焗釀乳豬卷 (需提前一天預訂)
Roasted Suckling Pig Stuffed with Matsutake, Wild Mushrooms and Multigrain Rice
(Pre-order 1 day in advance)

388



西班牙紅蝦海皇燴紅薯粉
Braised Potato Noodles with Spanish Red Prawn and Seafood

388



極品玥龍炒飯
Signature Fried Rice with Premium Seafood and Vegetables

238

潮式黃金脆煎生麵
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

198



避風塘乾炒牛肉粿條
Wok-fried Rice Noodles with Beef Fillet, Chilies and Garlic

188



沙茶鷄絲拌芫荽麵
Tossed Corriander Noodles with Shredded Chicken and Spicy Peanut Sauce

188

遠年老菜脯肉碎粥
Preserved Radish and Minced Pork Congee

168



紅菜頭素豚肉藜麥蛋白炒飯
Omnipork Egg White Fried Rice with Quinoa, Beetroot and Vegetables

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 Double-boiled Imperial Bird's Nest Your Choice of : Royal Honey / Almond Milk / Rock Sugar / Coconut Milk	788
  咸檸檬開心果雪糕 Preserved Lemon and Pistachio Ice Cream	88
  雪燕有機南瓜奶凍 Chilled Milk Pudding with Snow Swallow in Organic Pumpkin	88
 香芒楊枝甘露 Chilled Sweet Mango Sago Soup with Pomelo	88
  桃膠開心果露 Sweet Pistachio Soup with Peach Resin	88
 家鄉雪耳綠豆爽 Sweet Mung Bean Soup with White Fungus	68



廚師推介

Chef's Recommendation



素食

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