
珮
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。可持續采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!

珠龍軒盛宴

Pearl Dragon Premium Tasting Menu

五福臨門
普寧豆醬時令魚飯，梅酒蟹肉小番茄，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
Chilled Cherry Tomato with Crab Meat and Plum Wine Jelly
Marinated Smoked Goose Liver
Fried Iberico Pork and Vegetables Dumpling
Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel

堂灼響螺花膠濃湯
Poached Sea Conch and Fish Maw in Superior Seafood Soup

金不換豉蒜炒西澳龍蝦球
Wok-fried Australian Rock Lobster with Sweet Basil, Black Beans and Garlic

沙茶汁溏心乾鮑和牛臉頰
Braised South African Abalone and Wagyu Beef Cheek with Spicy Peanut 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

杏汁竹笙浸有機菜苗
Poached Organic Vegetable Sprouts with Bamboo Pith in Almond Soup

海膽錦繡戈飯
Seafood Clay Pot Rice with Pork, Sea Urchin and Vegetables

鹹檸檬啫喱水牛奶雪糕
Preserved Lemon Jelly with Buffalo Milk Ice Cream

蜜餞佛手老香橼
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
Discounts are not applicable for set menu

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

五福臨門拼盤 (每位) 268
普寧凍魚飯, 梅酒蟹肉小番茄, 煙燻鹵鵝肝, 陳皮蜜汁黑豚叉燒, 避風塘炒墨魚柳
Five Happiness Appetizer Platter (Per Person)
Chilled Seasonal Fish with Yellow Bean Sauce,
Chilled Cherry Tomato with Crab Meat and Plum Wine Jelly, Marinated Smoked Goose Liver,
Barbecued Honey Glazed Iberico Pork with Aged Mandarin Peel,
Wok-fried Crispy Cuttlefish with Chilies and Garlic

潮式惹味醃 208
深海藍天使蝦 / 北海道帶子
Chaozhou Marinated
Blue Angel Prawns / Hokkaido Scallops

本灣馬友凍魚飯 158
Chilled Threadfin Fish with Yellow Bean Sauce

黑醋芭樂海蜇頭 158
Tossed Jelly Fish Head and Guava with Aged Balsamic Vinegar

汕頭鮮蝦炸粿肉 138
Chaozhou Fried Shrimp Dumplings

梅酒蟹肉小番茄 138
Chilled Cherry Tomatoes with Crab Meat and Plum Wine Jelly

避風塘炒金瓜黑樅菌 98
Wok-fried Black Termite Mushrooms and Pumpkin with Chilies and Garlic

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 半隻 Half 例牌 Portion	988 528 368
荔枝木老菜脯燒鵝 Lychee Wood Roasted Goose with Preserved Radish	全體 Whole 半隻 Half 例牌 Portion	768 428 328
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 半隻 Half	1,880 988
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

冬蟲夏草海參燉長白山雪雁湯 Double-boiled Cordyceps, Sea Cucumber and Snow Goose Soup	498
三寶扎花膠燉竹絲鷄湯 Double-boiled Fish Maw and Silkie Fowl Soup with Olive wrapped in Aged Mandarin Peel and Rice Straw	208
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
松茸鮮黃耳燉竹笙素湯 Double-boiled Matsutake Mushroom Soup with Yellow Fungus and Bamboo Pith	138

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

原隻貳拾頭頂級禾麻鮑 2,388
鮑汁扣 / 潮式濃燒
Braised Whole Oma Abalone (20 Heads)
Abalone Sauce / Chaozhou Gravy

三元及第 1,288
溏心鮑魚、花膠、遼參
Braised Premium Dried Seafood in Superior Sauce
Abalone, Fish Maw, Sea Cucumber

黃花膠件 888
鮑汁扣 / 潮式濃燒
Braised Premium Fish Maw
Abalone Sauce / Chaozhou Gravy

一品杏汁八寶鷄 (需提前一天預訂)
Eight Treasures Chicken Almond Soup
(Pre-order 1 day in advance)
(四至八位用 For 4 to 8 Persons) 全體 Whole 788
(二至四位用 For 2 to 4 Persons) 半隻 Half 398

原隻貳拾貳頭南非溏心乾鮑 498
鮑汁扣 / 潮式濃燒
Braised South African Abalone (22 Heads)
Abalone Sauce / Chaozhou Gravy

北海道遼參 468
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

廚師推介 Chef's Recommendation

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瑰寶

Fresh From The Sea

澳洲龍蝦 — 2,888 隻 Each

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

加拿大象拔蚌 — 1,888 隻 Each

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

東星斑 — 1,888 條 Each

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

潮汕南澳紅花蟹 (每隻約600克或400克) — 1,488/688 隻 Each

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

Chaoshan Red Flower Crab (about 600 gram or 400 gram each)

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 /
Steamed and Chilled / 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

澳門龍脷
豉汁蒸 / 清蒸 / 陳皮蒸 / 普寧豆醬蘿蔔絲煮

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

海老虎斑
清蒸 / 豉汁蒸 / 普寧豆醬蘿蔔絲煮 / 黃燈籠椒酸辣煮

888
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
砂鍋薑蔥銀絲焗 / 上湯焗 / 芝士牛油焗 / 金銀蒜蒸

888
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
香脆酥炸 / 金蒜銀絲蒸 / 剁椒蒸

98
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 888
Steamed Rock Lobster with Egg White and Aged Hua Diao Wine

香烤慢煮羊架 468
野菌汁 / 欖菜辣子炒
Roasted Slow-cooked Lamb Racks
Wild Mushroom Sauce / Wok-fried with Preserved Olive Vegetable and Chilies

貴妃大扇鷄 328
瑤柱湯浸 / 三蔥豉油 / 白切
Free-range Capon
Poached in Superior Conpoy Broth / Scallions and Soy Sauce / Poached

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

鳳梨咕嚕黑豚肉 238
Sweet and Sour Iberico Pork with Pineapple

豆豉樟樹港辣椒炒北海道帶子 238
Wok-fried Hokkaido Scallops with Hunan Green Chilies and Black Beans

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

潮州響螺 (每隻約600克) 1,688
原隻古法碳燒 (需時45分鐘) / 鷄油灼螺片 / 百合蘆筍炒螺片 (一食)
響螺裙邊泡飯 (二食)
Chaozhou Sea Conch (about 600 gram each) (Two Ways)
Traditional Charcoal Grilled (45 minutes of preparation time) /
Poached with Chicken Oil / Wok-fried with Asparagus and Lily Bulb (First Way)
Braised Sea Conch Skirt with Rice in Superior Broth (Second Way)

沙茶野菌蘆筍炒鹿兒島和牛 688
Wok-fried Kagoshima Wagyu Beef, Wild Mushrooms and Asparagus with Spicy Peanut Sauce

黃皮豆豉栗子花膠燜鷄煲 588
Stewed Free-range Chicken with Fish Maw, Chestnut, and Wampee Black 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

梅糕三杯汁香脆南極鱈魚 288
Wok-fried Crispy Cod with Plum Cake

煙燻風味脆皮鷄 268
Smoked Crispy Chicken with Chaozhou Spice

家鄉脆煎九肚魚烙 238
Crispy Pan-fried Dragon Fish Pancake

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 Glass Noodles in Superior Soup

精選有機菜苗 238
魚湯百合浸 / 杏汁竹笙浸 / 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 Root and Vegetables with Black Truffle

貝絲白玉扒冰川茄子 208
Braised Glacier Eggplant with Egg White and Scallops

羊肚菌上素紅燒豆腐 168
Braised Bean Curd with Morel Mushrooms and Vegetables

澳門蝦糕炒芥蘭煲 168
Wok-fried Kale with Macanese Shrimp Paste in Clay Pot

廚師推介 Chef's Recommendation　素食 Vegetarian　辣 Spicy

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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 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
避風塘乾炒牛肉河粉 Wok-fried Beef Noodles with Chilies and Garlic	188
家鄉錦繡戈飯 Clay Pot Rice with Pork, Seafood and Vegetables	188
潮式遠年老菜脯肉碎粥 Chaozhou Preserved Radish and Minced Pork Congee	168
素肉桂花炒新竹米粉 Fried Vermicelli with Omnipork, Egg 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 — 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

鹹檸檬啫喱水牛奶雪糕 — 88
Preserved Lemon Jelly with Buffalo Milk Ice Cream

茶香焦糖燉蛋 — 88
Tea Scent Caramelized Egg Custard

楊枝甘露配香芒雪葩 — 88
Chilled Sweet Mango and Pomelo Sago Soup with Mango Sorbet

桃膠開心果露 — 88
Sweet Pistachio Soup with Peach Resin

棕櫚果雪耳綠豆爽 — 68
Sweet Mung Bean Soup with Palm Fruit and White Fungus

廚師推介 Chef's Recommendation　素食 Vegetarian

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