





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餐餐體驗，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餐服務核心。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：

 **可持續海鮮：**為了保護海洋生態系統，我們優先考慮選購由MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA 全球水產養殖聯盟-BAP 最佳水產養殖規範、GLOBAL G.A.P 水產養殖認證的海鮮，並持續增加可持續採購的海鮮數量。

 **自由放牧雞蛋：**我們的菜式中大多選用的自由放牧雞蛋，貫徹我們支持人道農場和減少對環境影響的承諾。

 **新素肉替代：**以新素肉替代肉品，減少對畜牧業的依賴並降低我們的碳足跡。這些菜式不僅依然美味可口，更是可持續發展的友善選擇。

 **素食：**不含肉類或海鮮


我們提供優質飲用水，並且有助減少塑膠。水在酒店內進行淨化，消除了運輸和物流，從而減少了排放和浪費。


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


At Melco, 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:

 **Sustainable Seafood:** To help preserve marine ecosystems, we prioritize seafood certified by the Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), Global Aquaculture Alliance – Best Aquaculture Practices (BAP), the GLOBAL G.A.P Aquaculture Certification. We are continually striving to increase the amount of seafood we source sustainably.

 **Cage-free Eggs:** The majority of eggs used in our recipes are cage-free reflecting our commitment to humane farming practices and reducing our environmental impact.

 **Plant-based Meat Alternatives:** Our menu features plant-based alternatives, reducing reliance on animal agriculture and lowering our carbon footprint. These dishes provide delicious and sustainable options without compromising on taste.

 **Vegetarian:** Contains no meat or seafood

We serve premium water with the additional benefit of reducing plastic. Water is purified on-site to eliminate transport and logistics, resulting in reduced emissions and waste.

Thank you for dining with us, where every meal is a step towards a more sustainable future!











歐陽師傅推介
Chef Au Yeung Recommendation

如您對任何食物過敏請告知我們的服務員
Please advise our staff of any food Allergies

以上價格為澳門幣並需加收10%服務費
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頭盤

APPETIZER & COLD DISH

-  譽瓏尊尚拼盤
(酥炸法國吉拉朵生蠔, 黑魚籽鵝肝凍, 譽瓏蜜汁西班牙黑豚叉燒)
Jade Dragon Deluxe Combination
(Signature Deep-fried Gillardeau Oyster, Goose Liver Mousse with Caviar
Jade Dragon Barbecue Prime Cut Iberico Pork Collar) 每位 per person 348
-  花雕醉富貴蝦
Chilled Drunken Mantis Shrimp in Spices and Aged “Hua Diao” Wine 548
-  涼拌南非鮮鮑片
Chilled Sliced South African Abalone with Dried Shrimp Dressing 328
-  辣子軟殼蟹
Wok-fried Crispy Soft-shell Crab with Spices and Pepper 298
- 滴水鴨舌
Marinated Duck Tongue with Master Stock 218
- 涼拌海蜇百合脆黃瓜
Tossed Cucumber with Jelly Fish and Lily Buds 188
-  川味涼拌豬腳仔
Tossed Pork Knuckle with Sichuan Pepper Sauce 188
-  冰梅溫室小蕃茄
Chilled Cherry Tomato Marinated with Avocado Oil and Served with Plum Wine Jelly 128
- 朗姆酒百香果
Chilled Passion Fruit Marinated in Red Wine Served with Rum Wine Jelly 118
-  巴蜀麻香滷心皮蛋
Century Egg with Sichuan Spices and Chili 118
-  蒜香意大利黑醋拌小木耳
Marinated Black Fungus and Cucumber with Garlic in Aged Italian Balsamic Vinegar 108



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特式果木燒烤

LYCHEE WOOD BARBECUE SPECIALTY

果木燒乳羊 (四件) (需提前 24 小時預定)

Lychee Wood Roasted French Baby Lamb (4 Pieces) (Order 24 hours in Advance) 988

果木黑豚燒排骨 (四件) (需提前 24 小時預定)

Lychee Wood Roasted Iberico Pork Spareribs (4 Pieces) (Order 24 hours in Advance) 588



果木脆皮燒鵝 (半隻)

Lychee Wood Roasted Goose (Half) 468



黑魚籽脆皮乳豬件 (四件)

Crispy Suckling Pig with Caviar (4 Pieces) 468

果木燒松露走地雞 (半隻)

Lychee Wood Smoked Free Range Chicken with Truffle (Half) 368



譽龍蜜汁西班牙黑豚梅頭叉燒 (八件)

Jade Dragon Barbecue Prime Cut Iberico Pork Collar (8 Pieces) 368



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湯羹



SOUP


每位 Per Person

 黑魚籽藍子魚花膠湯
Rabbitfish Soup with Fish Maw and Caviar 598

花膠燕窩羹
Braised Bird's Nest and Fish Maw Soup 428

竹筴花膠燉雲南姬松茸
Double-boiled Organic Yunnan Mushroom Soup with Fish Maw and Wild Bamboo Piths 328

  北海道毛蟹酸辣羹
Hot and Sour Soup with Hokkaido Kegani Crabmeat 328

 順德家鄉花膠拆魚羹
Traditional Shunde Fish Soup with Fish Maw and Julienne Vegetables 288

 黃椒花膠魚茸羹
Fish Maw and Julienne Vegetables in Yellow Chili Fish Broth 288

生拆蟹肉粟米羹
Sweet Corn Soup with Fresh Crabmeat 268

 素燕竹花粟米羹
Sweet Corn Soup with Bamboo Bird's Nest 168



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四季養生湯

Seasonal Healing Soup

每位 Per Person

冬蟲草花膠燉螺頭

功能：滋補養氣，增強體質

Double-boiled Cordyceps with Fish Maw and Sea Conch

For: Tonifying Qi, Enhances Physical Condition

1488

羊肚菌海參燉豬腱

功能：健脾養胃，有助消化

Double-boiled Morel Mushroom with Sea Cucumber and Pork Shank

For: Invigorate the Spleen and Stomach, Improving Digestion

388

淮杞燉螺頭

功能：養胃生津，補益肝腎

Double-boiled Sea Conch and Wolfberry

For: Reinforcing Yin, Nourishing Liver and Kidney

328

黑蒜柱甫燉鷄

功能：增強免疫力，保氣養血

Double-boiled Chicken with Conpoy and Black Garlic

For: Improving Immunity, Benefiting Qi and Blood Circulation

228



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極上珍饈

FROM THE ABALONE KITCHEN

鮑魚

Abalone

原隻15頭皇冠吉品鮑

Whole Yoshihama Abalone (40 Grams)

4880

原隻15頭禾麻鮑

Whole Oma Abalone (40 Grams)

4880

原隻23頭吉品鮑

Whole Yoshihama Abalone (26 Grams)

3380

慢煮原隻澳洲鮮鮑魚扣柚皮

Slow-cooked Fresh Australian Abalone and served with Pomelo Peel

680

花膠

Fish Maw

原隻廣肚花膠公(2-3頭) (需提前7天預定)

Whole Supreme Fish Maw (200-300 Grams) (Order 7 days in Advance)

時價

Market Price

原隻廣肚花膠公(5-6頭)

Whole Supreme Fish Maw (150-180 Grams)

16800

原隻紮膠(6-8頭)

Whole Fish Maw (110-150 Grams)

3380



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極上珍饈

FROM THE ABALONE KITCHEN

海味

Premium Dried Seafood

鮑汁扣5-6頭花膠(每位)

Stewed Fish Maw with Abalone Sauce (Per Person)

3880

鮑汁或蔥燒日本北海道刺參(每條)

Braised Hokkaido Sea Cucumber with Roasted Leek Sauce or Abalone Sauce (Per Piece)

548



脆皮百花釀刺參(每條)

Crispy Hokkaido Sea Cucumber Filled with Shrimp Paste (Per Piece)

548



花膠雞球煲

Stewed Fish Maw with Free Range Chicken in Clay Pot

1288



桂花炒鱔肚

Wok-fried Fish Maw with and Bean Sprouts and Egg

388



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海上鮮

FRESH FROM THE SEA

蟹

Crab

阿拉斯加皇帝蟹

Alaskan King Crab

時價

Market Price

肉蟹 / 北海道毛蟹

Mud Crab / Hokkaido Kegani Crab

可選 薑蔥炒 / 廿年陳花雕蛋白蒸 / 胡椒炒

辣汁炒 / 砂鍋粉絲焗 / 芝士牛油焗 / 白酒汁焗飯

Preparation Method

Stir-fried with Ginger and Spring Onion / Steamed with Egg White and 20-year "Hua Diao" Wine

Wok-fried with Fresh Pepper Corn / Stir-fried with Chili Sauce / Baked with Vermicelli in Clay Pot

Baked with Butter and Cheese / Baked Rice and White Wine Sauce

海生蝦 / 富貴蝦

Live Prawns / Mantis Shrimp

時價

Market Price

可選 白灼 / 蒜蓉蒸 / 椒鹽焗 / 頭抽蔥花煎 / 龍蝦汁燴

Preparation Method

Poached / Steamed with Garlic / Baked with Salt and Chili / Wok-fried with Premium Soy Sauce

Braised with Lobster Sauce

原隻澳洲或南非鮮鮑魚 / 原條象拔蚌 /

響螺 / 煙子皇

Australian or South African Live Abalone / Geoduck / Sea Whelk / Razor Clam

時價

Market Price

可選 堂灼 / 油泡 / 蒜蓉粉絲蒸 / 黃椒酸湯煮 / 冬菜米湯浸

Preparation Method

Poached / Stir-fried / Steamed with Garlic and Vermicelli / Poached with Yellow Pepper Sauce

Simmered in Rice Broth with Preserved Vegetable



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海上鮮

FRESH FROM THE SEA

龍蝦

Lobster

澳洲龍蝦

Australian Lobster

時價

Market Price

可選 黃椒酸湯煮/上湯焗/蒜蓉蒸/薑蔥焗
松露白汁炒/椒鹽焗/芝士牛油焗/泡飯

Preparation Method

Braised with Yellow Pepper Sauce / Baked in Supreme Broth / Steamed with Garlic / Baked with Ginger and Spring Onion

Stir-fried with Truffle in White Wine Sauce / Wok-fried with Chili and Salt / Baked with Butter and Cheese / Lobster with Rice in Superior Broth

游水海魚

Live Fish

東星斑/瓜子斑/黃皮老虎斑

金邊龍脷/杉斑/青衣

Spotted Garoupa / Melon Seed Garoupa / Tiger Garoupa

Macau Sole / Camouflage Garoupa / Green Wrasse

時價

Market Price

可選 / 油泡/陳皮蒜豉蒸/蒜子火腩焗
冬菜米湯浸/過橋鷄湯灼/英國有機海鹽蒸/潮式煮/煎封

Preparation Method

Steamed with Soy Sauce and Spring Onion / Stir-fried / Steamed with Garlic and Mandarin Peel

Braised with Garlic and Roasted Pork Belly / Simmered with Preserved Vegetable in Rice Broth

Simmered in Chicken Broth / Steamed with Sea Salt / Braised in "Chaozhou" Style / Wok-fried and Soy Glazed



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海鮮

SEAFOOD



潮式煮原條海斑(約600克)

Poached Wild Caught Garoupa with Bean Paste in Chaozhou Style
(Approx. 600 Grams)

1388



胡椒酸菜煮原條海斑(約600克)

Poached Wild Caught Garoupa with Sichuan Pickled Cabbage and White Pepper
(Approx. 600 Grams)

1388

松露白汁炒法國藍龍蝦球(每隻)(約700克)

Wok-fried Brittany Lobster with Truffle Cream Sauce (Per Piece) (Approx. 700 Grams)

1288

香菜銀絲法國藍龍蝦煲(每隻)(約700克)

Braised Brittany Lobster with Crystal Noodles and Coriander Served in Clay Pot
(Per Piece) (Approx. 700 Grams)

1288

鳳凰玉乳蒸法國藍龍蝦(每隻)(約700克)

Steamed Brittany Lobster on Soy Milk Custard with Supreme Iberico Ham Sauce
(Per Piece) (Approx. 700 Grams)

1288

陳皮蒸野生斑頭腩

Steamed Wild Caught Garoupa Belly with Aged Mandarin Peel and Soy Sauce

888



黃椒酸湯煮南非鮮鮑魚

Boiled South African Abalone with Yellow Chili Sauce

488



酥炸法國吉拉朵生蠔(四件)

Signature Deep-fried Gillardeau Oysters (4 Pieces)

408



譽龍X.O.醬爆日本帆立貝

Stir-fried Hokkaido Scallops with Home-made X.O. Sauce

388



濃鷄湯海皇雜菜煲

Stewed Vegetables and Assorted Seafood in Chicken Broth

388



花雕蛋白蒸斑球(約35克)

Steamed Garoupa Fillet on Egg White Custard with
Aged Chinese "Hua Diao" Wine Sauce (Approx.35 Grams)

288



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肉品

MEAT

日本 A4 和牛 (100 克)

A4 Wagyu Beef (100 Grams)

988

 香辣牛肋骨

Roasted Canadian Prime Rib with Chili and Pepper Sauce

688

 波特酒燴和牛臉頰配蔥油餅 (需時四十分鐘)

Braised Wagyu Beef Cheek with Port Wine Sauce and Chinese Chives Pancake
(Preparation Time 40 Mins)

588

 蘿蔔胡椒清湯牛腩

Stewed Canadian Beef Brisket in Pepper Soup with Turnip

488

 水煮日本和牛

Poached Sliced Wagyu Beef in Chili Oil

488

梅菜鮑魚燜豬腳仔 (需時四十分鐘)

Braised Abalone and Pork Knuckles with Preserved Vegetables (Preparation Time 40 Mins)

688

懷舊土魷蒸黑豚肉餅

Traditional Steamed Iberico Pork Patty with Dried Squid

288

馬友鹹魚煎黑豚肉餅

Pan-fried Iberico Pork Patty with Salted Fish

288



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家禽品

POULTRY

 黑松露脆皮鷄卷
Deep-fried Chicken Roll Filled with Shrimp and Pork Paste with Black Truffle 428

脆皮炸子鷄(半隻)
Deep-fried Crispy Chicken (Half) 368

原味水晶鷄(半隻) (需提前24小時預定)
Steamed Free Range Chicken (Half) (Order 24 hours in Advance) 368

 桂花南乳炸妙齡鴿
Deep-fried Baby Pigeon Marinated with Osmanthus and Preserved Bean Curd 228



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蔬菜

VEGETABLES

-  金湯黎麥玉環翡翠(每位)
Poached Baby Vegetable in Melon Ring with Quinoa and Pumpkin Sauce (Per Person) 188
- 蝦籽柚皮(每位)
Braised Pomelo Peel with Shrimp Roe (Per Person) 148
-  銀杏干層竹燜上素
Braised Ginko with Assorted Vegetables and Bean Curd Sheet 248
-  日本銀杏百合炒蓮藕
Stir-fried Japanese Ginko with Lotus Root, Fresh Lily Bulb and Fungus 248
-  酥脆魚湯浸菜苗
Poached Seasonal Vegetables with Deep-fried Diced Garoupa in Fish Broth 248
-  南乳溫公齋煲
Braised Mushrooms and Vegetables in Preserved Bean Curd Sauce 228
-  鮮蕃茄煮蛋白
Scrambled Egg White with Fresh Tomatoes 228
-  金粟豆芽生菜包
Stir-fried Fresh Sweet Corn and Bean Sprouts Served on Lettuce 228
-  紅燒珍菌豆腐
Braised Bean Curd with Wild Mushroom 198
-  酥炸五香芋絲卷
Crispy Taro and Vegetables Roll Served with Sweet and Sour Sauce 168
-  頭抽蔥花蒸山水豆腐
Steamed Bean Curd with Soy Sauce and Spring Onion 168
-  山楂咕嚕素鷄
Crispy Plant-based Meat with Hawthorn Sauce 168



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飯.麵


RICE AND NOODLES

花膠嫩雞煨烏冬(每位)

Braised Udon Noodles with Fish Maw and Shredded Chicken (Per Person) 228

叉燒鮑汁蝦籽薑蔥撈麵(每位)

Tossed Noodles with Prime-Cut Barbecue Iberico Pork Collar and Shrimp Roe (Per Person) 168

 開揚蔥油黑豚腩拌麵(每位)

Tossed Noodles with Iberico Pork Belly and Spring Onion (Per Person) 148

鮑魚海參雞粒燴飯

Braised Abalone, Sea Cucumber and Chicken Fried Rice with Abalone Sauce 598

 譽瓏軒炒飯


Jade Dragon Signature Fried Rice with Prawn, Sakura Shrimp, Conpoy and Roasted Goose 398

蟹肉桂花炒鴛鴦米

Stir-fried Vermicelli and Glass Noodles with Fresh Crabmeat 328

依比利黑豚鹹肉菜飯

Fried Rice with Sliced Iberico Ham and Shanghai Pak Choy 288

 五穀蛋白炒飯

Fried Rice with Healthy Mixed Grains and Egg White 228



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