



戲魔名入坊

THE DEMON CELEBRITY

招牌美饌

Chef Recommended Dishes

燕窩釀鳳翼 (每隻) 	\$160
Stuffed Chicken Wing with Bird's Nest (Per Piece)	
饕餮琵琶豆腐 	\$230
Crispy Bean Curd with Iberico Ham and Fish Meat	
豉椒炒肚尖 	\$380
Stir-fried Pork's Tripe-tip with Black Beans and Chili Sauce	
白汁脆皮遼參 (每位)	\$260
Stuffed Sea Cucumber with Cream Sauce (Per Person)	
魔法花蚌燒豆麵 	\$360
Umami Sweet Potato Noodle with Sea Cucumber	
家鄉蒸龍躉	\$380
Home Style Steamed Giant Grouper	
紅燒佛跳牆 (每位) 	\$888
Red Braised "Buddha Jumps Over the Wall" (Per Person)	
富哥咕嚕肉 	\$240
Master Fu's Favourite Sweet and Sour Pork	
龍蝦蟹皇球 	\$1,380
Lobster with Shrimp Ball Stuffed with Crab Roe	



廚魔推薦 Alvin Signature



富哥推薦 Chef Fu Signature

所有價目以港元計算，須另收加一服務費。

以上菜單如有更改，恕不另行通知。

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前菜

Appetizers

糖心皮蛋子薑 Century Eggs with Pickled Young Ginger	\$120
青瓜拼蔥油海蜇 Jelly Fish in Spring Onion Oil with Cucumber	\$160
椒鹽九肚魚 Deep Fried Bombay Duck with Salt and Pepper	\$160
鮑汁蝦子柚皮 Braised Pomelo Skin with Shrimp Roe	\$160
酥炸鮮蝦丸 Deep Fried Shrimp Ball	\$180
魔幻脆皮大腸  Stuffed Pork Intestine with Cuttle Fish and Black Truffle	\$260



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湯，羹（每位）

Soup (Per Person)

杏汁燉白肺湯 Double-boiled Pork Lungs and Almond Soup	\$120
松茸野菌湯 V Double-boiled Matsutake Mushroom Soup	\$220
花膠燉螺頭湯 Double-boiled Conches with Fish Maw Soup	\$280
海皇酸辣羹 Hot and Sour Soup with Seafood	\$160
鮮蟹肉粟米羹 Sweet Corn Soup with Crab Meat	\$160
是日養生老火湯 Daily Healthy Soup	\$80

V 素食 Vegetarian

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海鮮

Seafood

籠仔蒸海鮮 (每位) Steamed Seafood in Bamboo Basket (Per Person)	\$120
百花釀蟹鉗(每隻) Stuffed Crab Claw with Shrimp Mousse (Per Piece)	\$220
燒汁煎北海道大元貝 (每位) Pan-fried Hokkaido Scallop with Teriyaki Sauce(Per Piece)	\$130
焗釀鮮蟹蓋 (每隻) Baked Crab Shell Stuffed with Fresh Crab Meat, Onion with Cream Sauce (Per Piece)	\$220
頭抽皇焗蠔 Baked Oyster with Supreme Soya Sauce	\$280
沙律倉魚(每份) Baked Pomfret Salad (per serving)	\$880
蛋白蒸蟹鉗 (預訂)(每隻) (2位起)(Minimum of 2 persons required) Steamed Crab Claw with Egg White (Pre Order) (Per Piece)	\$320
椒鹽蟹鉗 (預訂) (每隻) (2位起) Deep Fried Crab Claw with Salt and Pepper (Pre Order)(Per Piece)(Minimum of 2 persons required)	\$320
大蝦 (每隻) (頭抽皇、黃金、避風塘、糖醋) Live Shrimp (Per Piece) (Superior Soy / Salty Egg Yolk / Aberdeen Style / Sweet And Sour)	\$130
煎焗魚雲煲 Baked Fish Head in Clay Pot	\$320

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山珍海味

Specialties

官燕釀竹笙(每位) Stuffed with Bamboo Piths with Bird's Nest(Per Person)	\$220
蟹肉燕窩羹(每位) Bird's Nest Soup with Fresh Crab Meat(Per Person)	\$480
一品官燕 (足三兩)(每位) Bird's Nest in Superior Soup (3 Tael)(Per Person)	\$650
脆皮花膠 (鮑汁、魚香汁) (每位) Stuffed Fish Maw (Abalone Sauce / Fish Sauce) (Per Person)	\$1080
鮑汁扣遼參(每位) Braised Dried Sea Cucumber in Abalone Sauce(Per Person)	\$360
鵝掌扣鮑魚 (南非鮑魚) (每位) Braised Dried South African Abalone with Goose's Web (Per Person)	\$380
花膠扣鵝掌(每位) Red Braised "Buddha Jumps Over the Wall" (Per Person)	\$880
富哥吉品鮑魚(每位) Master Fu's Signature Dried Japan Yoshihama Abalone (Per Person)	
16頭 16(PPC)	\$5,600
20頭 20(PPC)	\$2,800
30頭 30(PPC)	\$880
36頭 36(PPC)	\$600


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小菜

Recommendation Dishes

香燒極品和牛 Pan-fried M7 Wagyu Beef with Fried Garlic	\$680
燒汁牛柳粒 Sautéed M7 Wagyu Beef Cubes with Teriyaki Sauce	\$380
炒桂花瑤柱 Wok-fried Fresh Crab Meat with Egg, Conpoy and Bean Sprouts	\$220
燒汁西班牙黑毛豬 Iberico Pork Neck with Barbercued Sauce	\$260
土魷剝黑毛豬肉餅 Steamed Iberico Pork Cake with Squid	\$180
生拆蟹肉蒸水蛋 Steamed Egg with Fresh Crab Meat	\$280
生拆蟹肉炒粉絲  Wok-Fried Vermicelli with Fresh Crab Meat	\$360
粉絲蟹煲 Baked Crab with Vermicelli in Clay Pot	時價 Current Price
蘿蔔牛筋腩煲 Braised Beef Brisket with Turnip in Clay Pot	\$360
蟹肉扒時蔬 Seasonal Vegetables with Crab Meat	\$220
雲腿扒時蔬 Seasonal Vegetables with Yunnan Ham	\$220



廚魔推薦 Alvin Signature



富哥推薦 Chef Fu Signature

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家 禽

Poultry

脆皮妙齡鴿 Crispy Baby Pigeon	\$80
魔法黑蒜豆豉雞 (每隻/半隻) 	\$580(每隻) \$320(半隻)
花雕飛天雞 (每隻) 	\$580
Baked Free Range Chicken with Shaoxing Wine (Whole Chicken)	
脆皮炸子雞 (每隻)	\$580
Crispy Fried Chicken (Whole Chicken)	
富哥家鄉鹽焗雞 (每隻) (預訂)	\$680
Master Fu's Salt Baked Chicken (Whole Chicken, Pre Order)	
江南百花雞 (每隻) (預訂)	\$680
Fried Chicken Skin Stuffed with Shrimp Mousse (Whole Chicken, Pre order)	



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富哥推薦 Chef Fu Signature









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蔬 菜

Vegetable

上湯浸時蔬 Seasonal Vegetables in Superior Soup	\$140
啫啫生菜膽 Braised Chinese Lettuce with Shrimp Paste in Clay Pot	\$160
攪菜肉碎四季豆 Wok-fried String Beans with Minced Pork and Olive Leaf	\$160
咸魚炒芥蘭 Wok-fried Chinese Kale with Minced Pork and Salty Fish	\$240
甜梅菜蒸豆腐  Steamed Bean Curd with Sweet "Mui Choi"	\$160
咕嚕素排骨   Sweet and Sour Vegetarian Spare Rib	\$160
羅漢腐皮卷  Vegetarian Stuffed Bean Sheet Roll	\$180
竹筍燴上素  Braised Mixed Vegetables with Bamboo Piths	\$240
梅菜蒸茄子  Steamed Eggplant with "Mui Choi"	\$160
竹筍紅燒豆腐  Braised Bean Curd with Bamboo Piths	\$160
香芋金瓜煲  Pumpkin and Taro in Clay Pot	\$160



富哥推薦 Chef Fu Signature  素食 Vegetarian


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主 食

Rice / Noodle

富哥招牌炒飯  Master Fu's Signature Fried Rice	\$280
廚魔松露和牛河  Demon Rice Noodle with M7 Wagyu Beef and Black Truffle	\$360
鮑魚絲炒米粉 Wok-fried Rice Vermicelli with Shredded Abalone	\$360
銀芽肉絲煎麵 Fried Egg Noodles with Shredded Pork, Bean Sprouts and Yellow Chives	\$180
鮮蟹肉瑤柱蛋白炒飯 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$260
福建炒飯 Hokkien Fried Rice	\$180
星洲炒米 Singapore Fried Noodle	\$180
和牛崧炒飯 Minced Wagyu Beef Fried Rice	\$240
飄香荷葉飯 Fried Rice with Fresh Crab Meat and Conpoy, Wrapped in Lotus Leaf	\$280



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懷 舊

Classic

燕窩鷓鴣粥 Bird's Nest and Partridge Porridge	\$380
古法咕嚕肉 Classic Sweet and Sour Pork	\$240
梅菜扣肉 Braised Pork Belly with Sweet "Mui Choi"	\$200
古法蒸龍躉魚 Steamed Giant Grouper with Mushroom and Yunnan Ham	\$380
八子全鴨(每隻) Stuffed Eight Treasure Duck (Whole Duck)	\$480
揚州炒飯 Yangzhou Fried Rice	\$220
港式豉油皇雞(預訂) Baked Organic Chicken in Sweet Soy Sauce(Pre Order)	\$680
生炆龍躉翅 Braised Giant Grouper Fin	\$480

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甜品 (每位)

Dessert (Per Person)

蛋白杏仁茶 V Almond Tea with Egg White	\$40
十年陳皮紅豆沙 V Red Bean Soup with Aged Madanrin Peel	\$40
焦糖銀耳露 V Caramel Silver Fungus Soup	\$40
冰花燉官燕 Double Boiled Bird's Nest with Crystal Sugar	\$480
官燕杏仁茶 Sweet Almond Tea with Bird's Nest	\$180
官燕紅豆沙 Red Beans Soup with Bird's Nest	\$180
養顏棗皇糕 (3件) V Chinese Red Date Cake (3 Pieces)	\$56
黃金流沙飽 (3件) Egg Custard Bun (3 Pieces)	\$56
壽桃 (每件) Longevity Peach Bun (Per Piece)	\$20

V 素食 Vegetarian

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鄭錦富
名人坊高級粵菜行政總廚

鄭錦富師傅於1973年入行，從大眾化酒樓開始做起，及至成為高級粵菜食府的名廚。鄭師傅曾於遠東交易所資會所及富豪的私人會所工作，服務過的客人遍及普羅大眾以至各界名人商賈。由於曾在名人會所工作長達二十年，專為名人煮私房菜，故有“隱世廚神”之稱。他所創立的“名人坊高級粵菜”，更廣受城中名人，社會賢達及賓客所擁戴。

鄭師傅雖貴為行政總廚，但凡事親力親為，定必挑戰新鮮和高品質的食材；加上巧手及超卓廚藝，除了保留傳統粵菜的精髓，亦致力研發新菜式，即使是家常小菜也會花盡心思，迎合不同顧客的需要。自創招牌菜“燕窩釀鳳翼”，“頭抽皇貴香肉”等多款獨特菜式，都深受食客歡迎。

除獲報章雜誌廣泛報導外，2009年鄭師傅更獲得飲食天王之隱世廚神大獎；而“名人坊高級粵菜”更於2010年獲得香港米芝蓮星級食府殊榮。



"I like to challenge people's expectations, to surprise and excite them. My aim is to have people say 'That was the best meal I've ever had' and I just work backwards from that."

Alvin's X-treme Chinese cuisine is an art form. He does to Chinese food what Picasso did to art - he breaks down traditional Chinese food to its bare essence and uses it to create new interpretations in modern forms. Despite his "rock & roll" image, Alvin's professional training as an engineer manifests in everything he presents. He puts together new dishes with engineering precision, substituting ingredients and methods of cooking until perfection is achieved. A single dish can take months to perfect and new menus featuring the latest innovative cooking techniques are eagerly awaited on by his regulars and food critics.

Even with his press accolades, Alvin believes great tasting, innovative food alone doesn't translate into a great restaurant. Instead, a diner has to be completely immersed into the Bo Innovation experience which begins the moment the guest steps out of the lift.

The decor and staff are unlike those found in any other Chinese restaurant. While some may sport tattoos and others multicoloured hairdos, the service is impeccable and each dish is lovingly announced by the attending staff. The restaurant's Zen approach to design creates a comfortable atmosphere in which diners can focus on the food. The Demon himself always takes the time to meet his guests, find out what they thought of the food and explain the process to them.

Alvin's X-treme Chinese cuisine has broken down long held preconceptions of what Chinese food should look and taste like. He has modernised Chinese cuisine and single-handedly created new taste sensations which give diners a unique experience every time they visit Bo Innovation.