

Set Menu

名人坊精選套餐

大戶人家的頂級饗宴

主廚精選搭配多道獨門招牌料理，尊榮頂級的套餐饗宴，
邀您細嚐香港米其林星級傳奇美味

Chef Cheng has advanced his signature dishes and paired them into
Celebrity Cuisine's gourmet sets, inviting you take on a superb
dining journey in the Michelin-starred world.



香港米其林星級餐廳

—— 大戶人家的私廚美饌 ——

遼參

生長在中國東北冰封海域，因生長緩慢、自然淘汰率又高，因此十分珍稀。遼參富含豐富的氨基酸、膠原蛋白，是非常好的養生食材，也是中醫界甚為推崇的補品，常被用在國宴等重要宴席上。

花膠

中國四大補品、海八珍之一。營養價值高，蘊含豐富的膠原蛋白，因此有養顏美容、食療滋陰、固腎培精之效，無論男女老少均可食用，是補而不燥之珍貴佳品。

鮑魚

與海參、魚翅、魚肚並列四大海味，同為海八珍之一，重要宴會中少不了的名貴菜色，其肉質Q彈、風味鮮美、營養豐富，被譽為「海洋軟黃金」，有明目補虛、清熱滋陰、養血益胃、補肝腎之效，堪其珍貴。



主廚推薦套餐



富哥招牌炒飯

餐前小食

Appetizers

四季靚煲湯

Seasonal Double-boiled Soup

富哥招牌蝦餃皇

Prawn Dumpling in Fu's Kitchen Style

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

家鄉蒸龍膽

Steamed Giant Grouper with Scallion-ginger Oil

紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地
澳洲

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

手工精美點

Dessert

寶島鮮水果

Seasonal Fruit

 NT\$ 1,680 / 每位 per person

各項價目均須加一成服務費

All above prices are subject to 10% service charge.

上記メニューの料金にサービス料10%を加算させていただきます

Chef's Recommendation Set

餐前小食

Appetizers

紅燒砂鍋大排翅

Stewed Shark's Fin in Casserole

鮑魚燒賣皇

Abalone Shao-mai

蒜香蒸波士頓龍蝦

Steamed Boston Lobster with Garlic

紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地
澳洲

上湯焗蘆筍

Asparagus with Superior Consomme

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

手工精美點

Dessert

寶島鮮水果

Seasonal Fruit



NT\$ 2,380 / 每位 per person



紅燒和牛肉

自備酒水須酌收酒水服務費 葡萄酒每瓶500元 烈酒每瓶1,000元

Please note that there is corkage charge of NT\$500 per bottle of wine and NT\$1,000 per bottle of spirits.

当店にお酒をお持ち込みになる際は、持ち込み料をいただいております。ワインは1本NT\$500、スピリッツ類は1本NT\$1,000

主廚推薦套餐



燕窩釀鳳翼

餐前小食

Appetizers

紅燒砂鍋大排翅

Stewed Shark's Fin in Casserole

金陵玉帶鮮蔬餃

Scallop and Vegetable Dumplings

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

西施澳洲斑蝦

Steamed Prawn with Protein

家鄉蒸龍膽

Steamed Giant Grouper with Scallion-ginger Oil

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit

NT\$ 2,880 / 每位 per person

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Chef's Recommendation Set

餐前小食

Appetizers

紅燒砂鍋大排翅

Stewed Shark's Fin in Casserole

富哥招牌蝦餃皇

Prawn Dumpling in Fu's Kitchen Style

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

蠔皇鮮鮑扣鵝掌

Braised Abalone & Goose Web in Casserole

紅燒和牛肉

Braised Australia Wagyu Beef

牛肉產地
澳洲

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 3,280 / 每位 per person



富哥招牌蝦餃皇

自備酒水須酌收酒水服務費 葡萄酒每瓶500元 烈酒每瓶1,000元

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名人極品套餐



蠟皇原隻鮑扣鵝掌

餐前小食

Appetizers

蟹肉大排翅

Braised Shark's Fin with Crab Meat

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

鮑汁鵝掌燴花膠

Braised Goose Web with Fish Maw in Abalone Sauce

牛肉產地
澳洲

紅燒和牛肉 *or* 燒汁羊排 *or* 豉椒炒肚尖

Braised Australia Wagyu Beef *or* Braised Lamb Chops *or* Sautéed Pig's Tripe Tip in Black Bean Sauce

野菌炒蘆筍

Stir-fried Asparagus with Mushroom

名人鮑魚撈飯

Braised Abalone with Rice

杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 5,280 / 每位 per person

須預訂

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Celebrity Supreme Set

餐前小食

Appetizers

紅燒砂鍋大排翅

Braised Shark's Fin in Casserole

花雕蒸澳洲龍蝦

Steamed Lobster with Hua-Diao Wine

蠔皇厚花膠燒刺參

Braised Spiky Sea Cucumber with Fish Maw in Oyster Sauce

香煎鹿兒島A5和牛

Pan-fried Japanese A5 Wagyu Beef

牛肉產地
日本鹿兒島

上湯松茸浸菜苗

Sautéed Vegetable Shoots in Supreme Broth with Matsutake

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 8,880 / 每位 per person

須預訂



花雕蒸澳洲龍蝦

自備酒水須酌收酒水服務費 葡萄酒每瓶500元 烈酒每瓶1,000元

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名人尊爵套餐

Celebrity Royal Set



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餐前小食

Appetizers

乾煎大排翅

Pan-fried Superior Shark's Fin

名人一品澳洲龍蝦球

Pan-fried Lobster Ball

27頭糖心吉品鮑扣厚花膠

Braised Fish Maw and 27 Hands Abalone in Oyster Sauce

香煎鹿兒島A5和牛

Pan-fried Wagyu Beef

牛肉產地

日本鹿兒島

上湯浸時蔬

Seasonal Vegetable with Superior Consommé

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 12,880 / 每位 per person

須預訂

自備酒水須酌收酒水服務費 葡萄酒每瓶500元 烈酒每瓶1,000元

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名人坊素食套餐



牛蒡網通腸粉

名人素餃皇

Mixed Vegetable Dumpling

黃耳燉素珍

Stewed Vegetables with Yellow Fungus

牛蒡網通腸粉

Steamed Rice Roll with Burdock & Mushroom

羊肚菌潮式浸枝竹

Morel and Dried Bean Curd Soup

金沙翡翠杏鮑菇

Fried King Oyster Mushroom

錦繡金菇蒸角瓜

Steamed Loofa with Golden Needle Mushroom

名人素炒飯

Vegetarian Fried Rice

脆皮富貴包

Crispy BBQ Vegetable Bun

生磨腰果露

Cashew Nuts Sweet Soup

寶島鮮水果

Seasonal Fruit

 NT\$ 1,500 / 每位

各項價目均須加一成服務費

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Celebrity Vegetarian Set

名人素餃皇

Mixed Vegetable Dumpling

金瓜燕窩露

Pumpkin & Bird's Nest Thick Soup

牛蒡網通腸粉

Steamed Rice Roll with Burdock & Mushroom

芝士野菌焗圓茄

Cheesy Mushroom and Eggplant Bake

玉桂梅汁杏鮑菇

Fried King Oyster Mushroom with Plum Sauce

錦繡金菇蒸角瓜

Steamed Loofa with Golden Needle Mushroom

雲吞撈伊麵

Vegetable Wonton with Egg Noodle

脆皮富貴包

Crispy BBQ Vegetable Bun

招牌杏仁茶

Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 2,200 / 每位



芝士野菌焗圓茄

自備酒水須酌收酒水服務費 葡萄酒每瓶500元 烈酒每瓶1,000元

Please note that there is corkage charge of NT\$500 per bottle of wine and NT\$1,000 per bottle of spirits.

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