

名人坊精選套餐

Deluxe Set Menu

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.



燕窩釀鳳翼



砂鍋大排翅

主廚推薦套餐

Recommendation Set

Chef's



燕窩鑲鳳翼

餐前小食 Appetizers

四季靚煲湯
Seasonal Double-boiled Soup

燕窩釀鳳翼
Bird's Nest Stuffed in Chicken Wing

名人龍鳳餃
Chef Fu's Prawn Dumpling & Abalone Shaomai

紅燒和牛肉 牛肉產地
澳洲9級
Braised Wagyu Beef

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

手工精美點
Dessert

寶島鮮水果
Seasonal Fruit

NT\$ 1,500 / 每位

餐前小食 Appetizers

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

原盅菜膽瑤柱燉花膠
Stewed Fish Maw and Dried Scallop
with Baby Chinese Cabbage

紅燒和牛肉 牛肉產地
澳洲9級
Braised Wagyu Beef

蒜香蒸角瓜
Steamed Loofah with Garlic

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\$ 2,000 / 每位

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



玉桂梅汁龍膽球

餐前小食

Appetizers

富哥招牌蝦餃皇

Prawn Dumpling in Fu's Kitchen Style

燕窩金瓜露

Pumpkin Sweet Soup with Bird's Nest

蠔皇四頭鮑魚扣鵝掌

Braised Abalone & Goose web in Casserole

四季鮮筍松板豬

Stir-fried Pork Neck with Water Bamboo

玉桂梅汁龍膽球

Fried Giant Grouper Ball with Plum Sauce

脆皮叉燒包

Crispy BBQ Pork Bun

杏汁燉桃膠

Double-boiled Peach Resin Sweet Almond Soup

寶島鮮水果

Seasonal Fruit

餐前小食

Appetizers

砂鍋大排翅(1.5兩)

Braised Superior Shark's Fin in Casserole (56g)

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

白酒海鹽煎波士頓龍蝦

Pan-fried Boston Lobster with Sea Salt and White Wine

玉桂梅汁龍膽球

Fried Giant Grouper Ball with Plum Sauce

名人鮑魚撈飯

Braised Abalone with Rice

杏汁燉雪蛤

Double-boiled Hama with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 2,500 / 每位



NT\$ 2,980 / 每位

自備酒水須酌收酒水服務費 葡萄酒每瓶300元 烈酒每瓶500元

Please note that there is corkage charge of NT\$300 per bottle of wine and NT\$500 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\$300、スピリッツ類は1本NT\$500



名人極品套餐



蠔皇大網鮑扣鵝掌

餐前小食

Appetizers

蟹肉大生翅(1.5兩)

Braised Superior Shark's Fin with Crab Meat (56g)

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

蠔皇大網鮑扣鵝掌

or 花雕蒸活龍蝦

Braised Goose Web & Abalone with Oyster Sauce
or Steamed Lobster with Shaoxing Wine

上湯浸時蔬

Seasonal Vegetable with Superior Consommé

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

杏汁燉雪蛤

Double-boiled Hasma with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 3,880 / 每位

Celebrity Supreme Set

餐前小食

Appetizers

蟹肉大生翅(3兩)

Braised Superior Shark's Fin with Crab Meat (112g)

燕窩釀鳳翼

Bird's Nest Stuffed in Chicken Wing

鮑汁鵝掌燴花膠

Fish Maw with Goose Web in Abalone Sauce

紅燒和牛肉 or 燒汁羊排 or 豉椒炒肚尖

Braised Wagyu Beef or Braised Lamb Chops or
Sauteed Pig's Tripe Tip in Black Bean Sauce

野菌炒蘆筍

Pan-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\$ 4,980 / 每位



紅燒和牛肉

各項價目均須加一成服務費

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名人尊爵套餐



花雕蒸活龍蝦

蟹肉大排翅(3兩)

Braised Superior Shark's Fin with Crab Meat (112g)

花雕蒸活龍蝦

Steamed Lobster with Shaoxing Wine

蠔皇花膠扣大網鮑

Abalone & Fish Maw with Oyster Sauce

香煎伊比利豬 *or* 燒汁羊排 *or* 紅燒和牛肉

Pan-fried Iberian Pork *or* Braised Lamb Chops *or* Braised Wagyu Beef

牛肉產地
澳洲9級

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

上湯浸時蔬

Seasonal Vegetable with Superior Consommé

杏汁燉官燕

Double-boiled Bird's Nest with Almond Soup

寶島鮮水果

Seasonal Fruit



NT\$ 6,880 / 每位

Celebrity Royal Set

砂鍋大排翅(3兩)

Braised Superior Shark's Fin in Casserole (112g)

花雕蒸活龍蝦

Steamed Lobster with Shaoxing Wine

香煎日本A5和牛

Pan-fried Japanese A5 Wagyu Beef

牛肉產地
日本鹿兒島

吉品鮑27頭扣鵝掌

Braised M size Yoshihama Abalone & Braised Goose Web

富哥招牌炒飯

Fried Rice in Fu's Kitchen Style

上湯浸時蔬

Seasonal Vegetable with Superior Consommé

杏汁燉官燕

Double-boiled Almond Soup with Bird's Nest

寶島鮮水果

Seasonal Fruit



NT\$ 8,880 / 每位



香煎日本A5和牛

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