

## Alvin Leung – Demon Chef

With his trademark colour-streaked hair, cross earrings and sunglasses, chef Alvin Leung has blazed a trail of his own in the culinary arts. Leung's culinary innovations and larger than life personality has established him as a global star on the international food scene.

The self-proclaimed 'Demon Chef' – the Chinese characters for which are tattooed on his arm – has no formal kitchen training. Yet, he is one of the rare self-taught chefs to have a 3 Michelin star establishment. As chef/owner of Hong Kong's **Bo Innovation**, his unique 'X-treme Chinese' cuisine is lauded for modernizing centuries-old ingredients and traditional recipes with modern techniques and flavours, delivering novel dishes in tune with contemporary palates.

Born in London, England, Leung spent most of his formative years in Toronto, Canada. Growing up in the suburb of Scarborough, he remains a dedicated ice hockey fan.

In 2003, he began cooking professionally at a private kitchen restaurant that eventually became **Bo Innovation**. In 2009, it became one of Hong Kong's few independent restaurants (not affiliated with a hotel) to be awarded 2 Michelin stars. In 2013, it was elevated to 3 Michelin stars status and has maintained that status to this day.

Leung also operates the contemporary Cantonese eatery **Forbidden Duck** in Hong Kong and Singapore, Leung has also introduced his daring cuisine to Mainland China **Bo Shanghai** and **Daimon Bistro**, other restaurants operated by Chef Leung include the modern Asian cuisine **15 Stamford by Alvin Leung**, Korean eatery **Bib N Hops** and casual Spanish bodega **Plato 86**. He also operates **R&D** in Toronto, Canada.

Despite his 'rock and roll' image, Leung is professionally trained as an engineer, a discipline he exercised for many years. This methodical, almost scientific, approach manifests in every dish he presents.

Leung's outlandish personality and flair has made him a sought-after guest at food events and culinary conferences across the world. He has become a familiar face on TV as a judge on MasterChef Canada and, in Asia, the host of The Maverick Chef, Wok Stars and Wok The World. He also starred in the Korean food and travel programs, Seoul Extreme and Seoul Refined.

### Bo Innovation

A global gastronomic destination and one of Hong Kong's standout culinary experiences, **Bo** is known for its daring and groundbreaking dishes exploring Chinese ingredients and flavours.

## BO Innovation

連續 6 年獲米芝蓮評為最高榮譽的三星餐廳，BO Innovation 深受世界各地的美食家及食評人青睞。其特色在於把中菜元素融入「分子美食學」之中，實行中菜為體、西菜為用，營造出獨一無二的美食體驗。

### 感官體驗 變化多端

梁經倫，外號「廚魔」（Demon Chef），是這家出人意表的餐廳的主理人，也是創意無限的天才廚師——縱然從未接受過任何正統廚藝訓練，但他對於實驗美食及即興創作的熱愛，卻毋庸置疑。

「食物有如新搖滾樂」梁如此形容：「我把流傳數百年的烹飪古法與現代烹調技巧結合，全面地革新中菜。我設計的一系列菜式是為了創出變化多端的感官體驗。」

### 激發新「味」發掘「寶」藏

「透過不同食材的互相配搭，會激發出全新的味道，就有如尋找食材中的寶藏一樣。」梁續說：「這正是我把餐廳命名為『BO』的原因，中文有『寶』（藏）之意。」

這位廚魔擅於「玩」弄客人的味覺，藉此發掘出箇中「寶」藏。在 BO Innovation，您所看到的不等於您吃到的——幾乎每一道菜式都經過他的一番改造。他會把不同食物的味道和質感，以意想不到的方式混合在一起，並利用新鮮的本地食材搭配外國入口食材，創造出您從未試過的全新「味」感。

他的原創菜式包括：皮蛋酸薑脆筒、澳門蟹肉梳乎厘，以及完全顛覆傳統製法、備受讚賞的「臘味飯」——他把原本用糯米加上各式臘味煮成的「飯」，變成一球散發臘腸甘香的雪糕。

該餐廳每月更換餐牌一次，視乎這位廚魔有何新「發現」。他無時無刻都盡心地為客人製造不一樣的美食體驗，肯定會令您大吃一驚。