

# News

Bo Innovation was yesterday awarded two Michelin Stars by the prestigious Michelin Guide in the first edition of the Hong Kong Macau guide.

“For a restaurant, having a star means that it’s one of the best in its city or its country but also among the best in the world,” said Jean-Luc Naret , Director of the Michelin guide at a press conference.

He also explained that the stars only related to the food, not the comfort of the restaurant. “The stars ... only take into account the quality of the cuisine, the quality of the products, the skill in their preparation, the combination of flavours, the value for money and the consistency throughout the menu (a starter must be as good as a dessert) and the year (the quality must be the same during the week and at the weekends for example),” he said.

On receiving such an accolade, Chef Alvin Leung Jr. said: “I am deeply honoured to be recognized by the internationally renowned Michelin Guide. I hope now my form of X-treme Chinese cuisine can be enjoyed by people in Hong Kong and around the world. This award will derive me to strive for a higher goal in culinary art and I hope it will give other Hong Kong Chef’s the same inspiration.”

