

溫哥華新寵兒美食熱點 BOULEVARD KITCHEN & OYSTER BAR

大師 ALEX CHEN 榮歸巨獻

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Chef Alex Chen

Boulevard一字喚起了浪漫的歐陸風情，也會令人想到在洛杉磯氣派非凡的大道。在溫哥華，這個名字是融匯國際豪華與魅力的精粹。Boulevard Kitchen & Oyster Bar就是溫市中心之中心，Burrard夾Robson街的Sutton Place Hotel，萬眾期待的新寵美食熱點，在高檔餐廳的名單上，添了一個新成員。這是一家法國風味、大膽混合了亞洲元素，專注海鮮的西餐廳。這也是國際大師行政Alex Chen精心孕育的結晶品。他重新定義了美食藝術，以含蓄的手法，在他每一道菜的内容、格調及服務過程中，為客人帶來驚喜及趣味性。他同時在菜式中，巧妙地融合了休閒西海岸個性，和他多年來吸取的國際靈感創意。

The word "boulevard" evokes visions of the romantic scenic streets that earmark the arrondissements of Paris. In Vancouver, one can re-create the glamour and glitz of the world's recognizable boulevards by dining at the exciting new addition to the city's expanding restaurant road map, Boulevard Kitchen & Oyster Bar. Boulevard is a seafood restaurant, located in the iconic Sutton Place Hotel, adjacent to the energetic downtown Vancouver junction of Burrard and Robson streets. French inspired, it blends boldly-flavoured Asian cuisine and traditional recipes and provides a distinctive showcase for the celebrated culinary vision of Executive Chef Alex Chen. Chen redefines the fine art of dining with a subtle, unexpected and playful approach to cuisine, service and style. The chef pays homage to the original while artfully fusing casual West Coast fare and creative hints of his international cosmopolitan influences.



Alex Chen傳奇性的成功歷程

為甚麼Alex Chen成為城中的熱門話題？《星尚》雜誌最近有機會與他聊天，明白到他在飲食界的成功絕非偶然，而是刻苦耐勞的成果。

Alex生於馬來西亞檳城，父母都是中國人，自小已經對烹煮很有興趣，常在母親及祖母的廚房學習。13歲那年，他隨著父母移民至溫哥華，中學期間他在不同餐館作兼職工作，但卻料不到有一天廚藝會成為他生活中最重要的環節。

名師出高徒

Alex的第一個師父是本地廚師Mark Scott，他教導了「廚師」真正的定義。然後他遇到第二位師父Bruno Marti，這位溫哥華首屈一指的前輩，當年經營的La Belle Auberge，得獎無數。受最好的訓練，學習了堅毅、集中及勤勞後，他被招攬加入Wedgewood Hotel，遇上了第三位恩師Robert Sulatcky，自此以後，他一直跟隨他扶搖直上，到多倫多及芝加哥Four Seasons酒店工作，最後成為Beverly Hill Hotel傳奇Polo Lounge的行政主廚。

Legendary Career of Alex Chen

So why is Alex Chen the talk of Vancouver's culinary world? EliteGen investigated and interviewed the acclaimed chef to trace his colourful rise to the top of his profession in the food and beverage industry.

Chen, whose parents are both Chinese, was born and raised in Penang, Malaysia. He was 13 when the family immigrated to Vancouver. During his high-school days, he took part-time jobs in restaurants, not realizing that cooking would become an integral part of his adult life.

Great and Inspiring Mentors

Chen's life changed when he met local chef Mark Scott, his first mentor, who taught him the true meaning of the word "chef." His second mentor was Bruno Marti of La Belle Auberge. Good training, determination, focus and hard work led to jobs at the Wedgewood Hotel under chef Robert Sulatcky, his third mentor.

Since then, his upward trajectory has included stops at the Four Seasons Toronto and Four Seasons Chicago, and finally as executive chef of the legendary Polo Lounge at the Beverly Hills Hotel.



- 01 餐廳的裝修是傳統的歐陸風味，配上時尚的設計。
Traditional European bistro, with modern and stylish design.
- 02 Boulevard Kitchen & Oyster bar是溫哥華新寵美食熱點。
Boulevard Kitchen & Oyster Bar — Vancouver's new restaurant destination.
- 03 貴賓廳讓客人舉行私人的宴會。
Private dining room for exclusive functions and events.

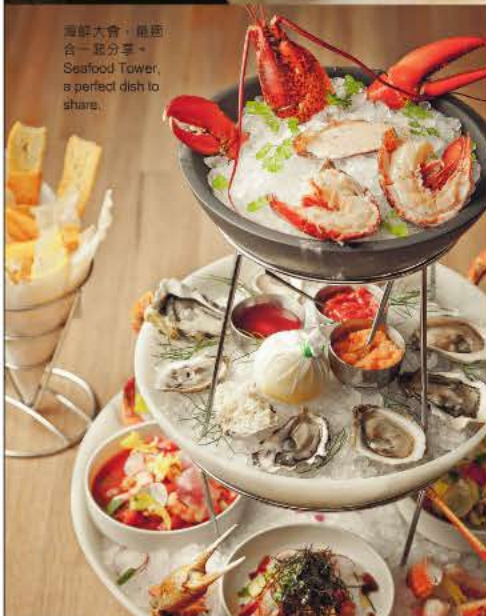


RESTAURANT

白豆蓉是極受歡迎的前菜。
White Bean Dip, a favourite appetizer.



新鮮甜美的生蠔。
Sweet, fresh oyster.



海鮮大會，是百
合一並分享。
Seafood Tower,
a perfect dish to
share.



Alex大廚為海鱈寫下了新定義。
Chef Alex has given a new meaning to Uni.

Bocuse d'Or — Alex的轉捩點

荷里活璀璨的生活在經濟上給予Alex相當可觀的回報，但他內心渴求的是更多。能夠參與一個千載難逢的機會，代表加拿大參加世界廚藝烹飪大賽Bocuse d'Or。以著名法國大廚Paul Bocuse名字命名，這個最負盛名的世界大賽每兩年一次，為期兩天的活動在法國里昂舉行。Alex和他的團隊花了一年的時間，磨煉他們的技能和實驗不同的食譜，做好準備參賽。最後Alex在來自24個國家的競爭者中排行第9位。Alex說：「比賽結束後，我覺得該是時候回到家鄉溫哥華陪伴家人了。」他欣然地接受了Boulevard富挑戰性的工作。

Boulevard-餐廳和美食

餐廳設有220個座位，包括Gerard Lounge和貴賓房。裝飾反映著傳統的歐洲小酒館，加上現代設計美學，結合了輕鬆的時尚概念和黃金時代的富裕風格。在Alex大廚的領導下，他的團隊分享了完全投入和尊重美食的起源的理念。

至於菜單，這裏有一些廚師Alex的提議：蝦肉周打湯，香濃的奶油加上豐富的用料。被認為是全城最好的雞翅，以馬來西亞焦糖醬醃製24小時然後油炸。馳名的法國南部的海鮮湯，有重份量的龍蝦、魚和蝦，以令人垂涎的高湯慢煮至完美。還有香煎巨型帶子，配上朝鮮薊、綠橄欖和濃郁的番茄。海鮮塔一新鮮的螃蟹、青口、龍蝦、鮮蝦大會，是一起分享的恩物。黑鱈魚帶有廣東菜的色彩。最後不能錯過的是Boulevard梳乎厘甜品。Boulevard的生蠔吧負責人Bob，他經驗豐富，估計在工作上曾開過超過600萬隻生蠔，由他挑選的貨品定必新鮮甜美。

值得留意的餐酒和特色雞尾酒

Boulevard的珍藏餐酒名單展示他們對產品的承諾，無論卑詩省出品及進口貨品，必需是最佳天然、生物動力學、有機和可持續性。雞尾酒的理念是混合了簡潔和高品質的本地食材，一些原創的雞尾酒充滿著本地的個性。調酒團隊致力於設計獨特的飲料計劃，在溫哥華重新定義了雞尾酒文化。

溫哥華準備好迎接Alex大廚嗎？他有信心帶著俏皮的笑容回答說：「我已在此，一切已為客人準備就緒。」看來是時候走向這條大道Boulevard Kitchen & Oyster Bar體驗一下。



香烤銀鱈魚
Roasted Sable Fish



輕輕焦香的巨型帶子
Caramelized Jumbo Scallops

Bocuse d'Or — A Turning Point for Chef Chen

Life in Hollywood was glamorous and financially rewarding, but he wanted more. Enter the Bocuse d'Or competition and a once-in-a-lifetime opportunity to represent Canada at the prestigious world chef championship. Named after renowned Master Chef Paul Bocuse, the biennial two-day event takes place in Lyon, France.

Chen and his team honed their skills and experimented on recipes for a year prior to the competition, finishing ninth out of 24 competitors. Alex said, "After the competition, it was time to return to my hometown, Vancouver, to spend more time with my family." He happily accepted the job offer from Boulevard.

Boulevard — The Restaurant and Its Cuisine

The restaurant has 220 seats, including the Gerard Lounge and the private rooms. The decor reflects an intersection between a traditional European bistro and a modern design aesthetic — a true marriage of casual contemporary flair and old-world opulence. Under Chen's leadership, his team shares his philosophy in total dedication and respect to the origin of the cuisine.

As for the menu, here are some of Chen's suggestions:

Boulevard Clam Chowder — a special recipe of the chef with an outstanding cream base and generous servings of fresh, succulent clams.

Chicken Wings — considered the best in town. They are marinated for 24 hours and lacquered with a slightly sour, caramel (Malaysian) sauce, then deep fried.

Bouillabaisse — generous servings of lobster, rock fish and prawns cooked perfectly in a mouth-watering broth.

Jumbo scallops — with artichoke barigoule, green olives and oven-dried tomatoes.

Seafood Tower — an extravaganza of fresh crab, lobster, mussels, shrimps and more for sharing.

Black Cod — a special fish dish that's been cooked with Cantonese influences.

The oyster bar, front and centre in the main dining area, is headed by shucker Bob Skinner, who estimates he has unhinged more than six million molluscs in his long and storied shellfish career.

Noteworthy Wines and Special Cocktails

Boulevard's noteworthy and wide-ranging list of wines reflects the restaurant's passion for showcasing the best natural, biodynamic, organic and sustainable labels produced in British Columbia and abroad. Boulevard's cocktail philosophy is an inspired recipe, blending equal parts simplicity and high-quality local ingredients. Some of the original cocktails shine with local personalities. The bartending team is committed to curating a unique beverage program that will redefine cocktail culture in Vancouver.

Is Vancouver ready for Alex Chen? With a confident and playful grin, he replies: "I'm already here."

Now is the time to step out and experience the offerings of Boulevard Kitchen & Oyster Bar. 📍



國際級大廚Alex Chen回到溫哥華家鄉
大展拳腳。
Celebrity chef Alex Chen comes
home.



01



02



03



04

01 • 卑詩風格的西班牙汽酒
Cocktail BC Sangria

02 • 英倫海灣的雞尾酒
Cocktail English Bay

03 • 鈴木教授雞尾酒，與環境保大
使Suzuki有關嗎？
Cocktail Professor
Suzuki, inspired by the
environmentalist.

04 • VanDusen公園雞尾酒
Cocktail VanDusen

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