



## 烹飪藝術與創新：林衛昌總廚執掌華 CVIEW

在 CVIEW 餐廳，我們很自豪地為您介紹我們的總廚林衛昌師傅。林師傅不僅是 80 後廚界的佼佼者，更是一位才華洋溢的廚藝大師，擁有近 20 年的烹飪經驗。在加入 CVIEW 之前，林師傅曾在多家米其林星級餐廳及香港、澳門的頂級餐飲集團中擔任關鍵職位，包括利苑酒家、唐宮一號（澳門威尼斯人店）、龍皇酒家（澳門威尼斯人店）、潤（香港瑞吉酒店）、The Chinese Library（香港大館）以及御寶軒（銅鑼灣店）。

林師傅的烹飪哲學是創新與融合。他的早年經歷在澳門工作，與世界各地的廚師交流合作，深刻影響了他的廚藝風格和職業精神。林師傅擅長運用他廣泛的國際視野和深厚的本土烹飪技藝，創造出獨具匠心的菜餚。他特別擅長海鮮與湯水，總能巧妙地將傳統與創新結合，為食客帶來難忘的味蕾體驗。

華 CVIEW 最新的品牌定位是西九文化區裏的藝術餐廳，招牌菜餚以藝術為靈感，融合了江南菜的精緻，川菜의辣與香，以及粵菜的清新。林師傅及其團隊致力於將這些多元化的菜系風味與藝術創意結合，創作出既美觀又美味的菜品，讓每道菜都成為一件藝術品。

自從得知 CVIEW 創辦人有幸獲得珍貴的「大千宴」菜單以來，林師傅及其團隊致力於將這份傳統宴會以全新的形式重現於世。這份歷史悠久的菜單靈感來自六十多年前的張大千「家宴」，現在在林師傅的帶領下，以「大千宴」的名義，再次活現眼前，為賓客提供一場既典雅又充滿創意的餐飲體驗。

在 CVIEW，林衛昌師傅致力於提供無與倫比的餐飲體驗，讓每位賓客都能在享受美食的同時，也能感受到菜餚背後的藝術靈感與文化深度。我們誠摯邀請您親臨 CVIEW，由林師傅親自為您呈現一場視覺與味覺的雙重饗宴。

## **Culinary Artistry and Innovation: Chef Lam Wai Cheong Jack at the Helm of CVIEW**

At CVIEW Restaurant, we take pride in showcasing our head chef, Chef Lam Wai Cheong Jack, a visionary culinary talent from the post-80s generation. With nearly two decades of experience, Chef Lam has established himself as a prominent figure in the culinary world. His progressive approach and fresh perspectives are reflected in his innovative dishes, making him a standout in today's dynamic culinary landscape. Before joining CVIEW, Chef Lam honed his skills in several Michelin-starred restaurants and prestigious dining groups across Hong Kong and Macau, including the acclaimed Lei Garden, Tang Palace No. 1 at Venetian Macao, Dragon King at Venetian Macao, Rùn at The St. Regis Hong Kong, The Chinese Library at Tai Kwun, and Imperial Treasure Fine Chinese Cuisine in Causeway Bay.

Chef Lam's culinary philosophy is deeply rooted in the principles of innovation and fusion. Influenced by his formative experiences in Macau, where he collaborated with internationally acclaimed chefs, Chef Lam skillfully merges his broad international perspective with in-depth local



culinary expertise. He is particularly renowned for his exceptional seafood and soup dishes, where he masterfully blends tradition with cutting-edge techniques to create unforgettable culinary experiences.

Positioned as an art-centric restaurant in the vibrant West Kowloon Cultural District, CVIEW's signature dishes are inspired by visual arts, masterfully combining the delicate flavors of Jiangnan cuisine, the bold spiciness of Sichuan cuisine, and the pristine freshness of Cantonese cuisine. Under Chef Lam's creative direction, our team is dedicated to marrying these diverse culinary styles with artistic flair, ensuring each dish is both a visual and gastronomic delight.

Inspired by the acquisition of the historic "Daqian menu" by CVIEW's founder, Chef Lam has passionately undertaken the task of reinterpreting this traditional banquet. Drawing from Zhang Daqian's iconic "family banquet" from over sixty years ago, Chef Lam has revitalized this culinary tradition with the "Daqian Banquet," offering an innovative and elegant dining experience.

At CVIEW, Chef Lam Wai Cheong Jack is committed to providing an unparalleled dining experience, inviting guests to not only relish the exquisite dishes but also to immerse themselves in the artistic inspiration and cultural depth that each creation offers. We warmly invite you to experience this unique culinary journey at CVIEW, where Chef Lam will personally ensure a feast that delights both your palate and your senses.