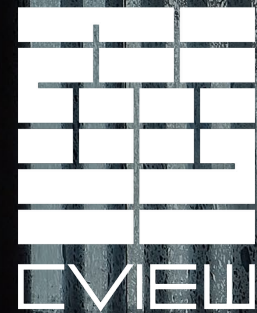


**PRIVATE
DINING**





CVIEW華, M+ 16/F



About CVIEW

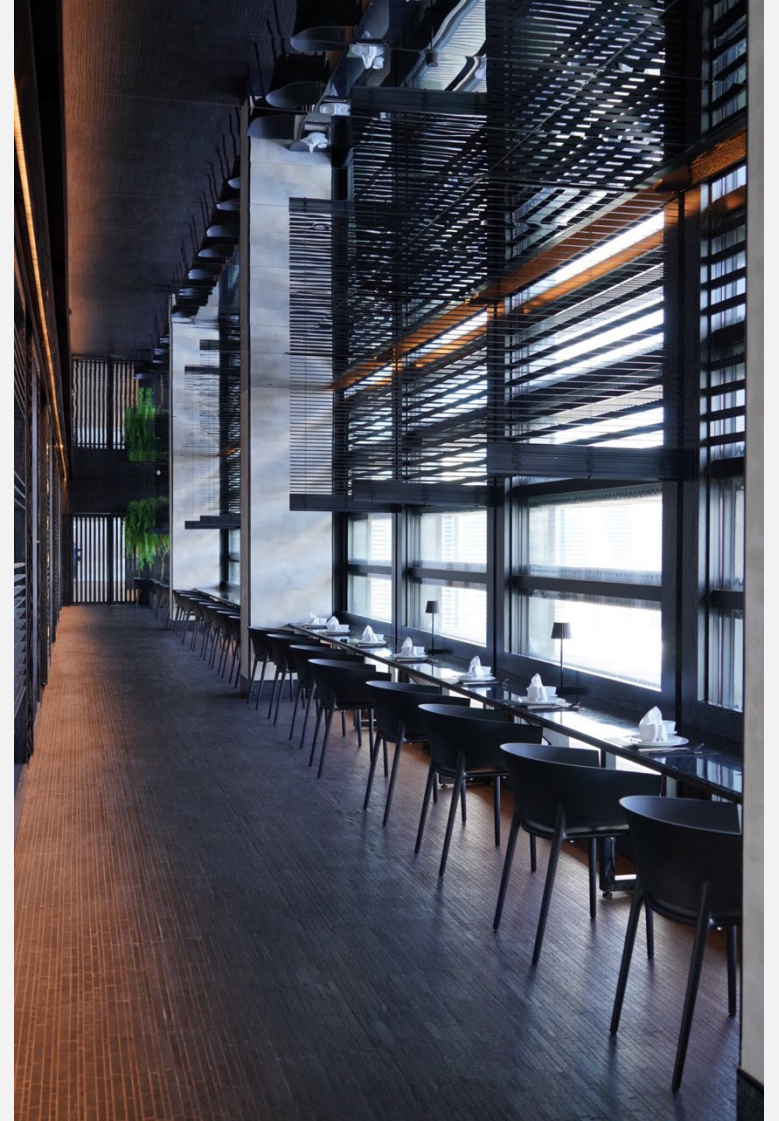
- CVIEW "華" (huá in Chinese), honored with the prestigious VOGUE Living Design Awards for 'Best Restaurant Interior Design', is perched on the 16th floor of the iconic M+ building in Hong Kong. This prime location provides a stunning panoramic view of the beautiful Victoria Harbour in West Kowloon. CVIEW is not just a feast for the eyes; it is a culinary masterpiece that captures the essence of Chinese cuisine. Inspired by the rich flavors of Jiangnan region, our menu also features innovative fusion dishes incorporating the vibrant tastes of Guangdong and Sichuan.
- Our exquisite dim sum menu is a true highlight. Each dim sum is meticulously crafted by our star chefs using the finest ingredients, providing you with an unprecedented gourmet feast. Delight in our Steamed Grouper Goldfish Dumplings, Steamed Pork Dumplings with Shrimp and Black Caviar, and Crispy Matcha and Red Beans Puff, each bite a testament to refined artistry and culinary excellence. Additionally, we proudly present the "Daqian Menu," inspired by the legendary Chinese artist Zhang Daqian. This eight-course artistic culinary journey will delight your senses, paying homage to Zhang Daqian's legacy while incorporating contemporary culinary techniques.
- The ambiance of CVIEW, conceived by acclaimed Hong Kong designer Alan Chan, architect Enoch Hui, and lighting designer Tino Kwan, further elevates the dining experience. With its Chinese screens and sleek lines, the interior design harmoniously blends Chinese culinary and cultural elements with the dynamic backdrop of Victoria Harbour, creating an unforgettable atmosphere that complements our award-winning cuisine.



關於 CVIEW華

- 榮獲2023年VOGUE生活設計大獎「最佳餐廳室內設計獎」的華CVIEW，坐落於香港地標當代藝術博物館M+的16樓，將美食、美景與藝術完美融合。華CVIEW是香港獨一無二的擁有270度海景的中餐館，一邊環抱180度維多利亞港的壯麗景色，另一邊則眺望大嶼山、青馬大橋的美景。餐廳的菜單靈感來自江南的豐富風味，同時融合了廣東和四川的活力口味。
- 華CVIEW精緻的點心菜單是一大亮點，每一道點心均由星級大廚親手打造，選用頂級食材，讓您品味前所未有的美食盛宴。無論是星斑金魚餃，黑魚子燒賣皇，還是抹茶紅豆荔枝球，每一口都展現了精湛的藝術和烹飪卓越。更值得一提的是，華CVIEW還特別推出了以傳奇藝術大師張大千為靈感的「大千宴」。這是一場八道藝術美食的奇妙之旅，將帶您領略張大千的藝術傳奇，同時品味當代烹飪技藝的精髓。
- CVIEW的室內裝修由香港著名設計師陳幼堅、建築師許諾以及燈光設計師關永權精心設計，讓您的用餐體驗更上一層樓。餐廳內部設計巧妙地融合了中式屏風和流線型現代風格，與維多利亞港的壯麗景色相得益彰。這種設計不僅展現了中華烹飪和文化元素的精髓，還為您營造出一個難以忘懷的用餐環境，完美襯托我們屢獲殊榮的美食。

CVIEW INTERIOR – THE GARDEN AND PERAL OF ORITENAL (愉花園和東方之珠)

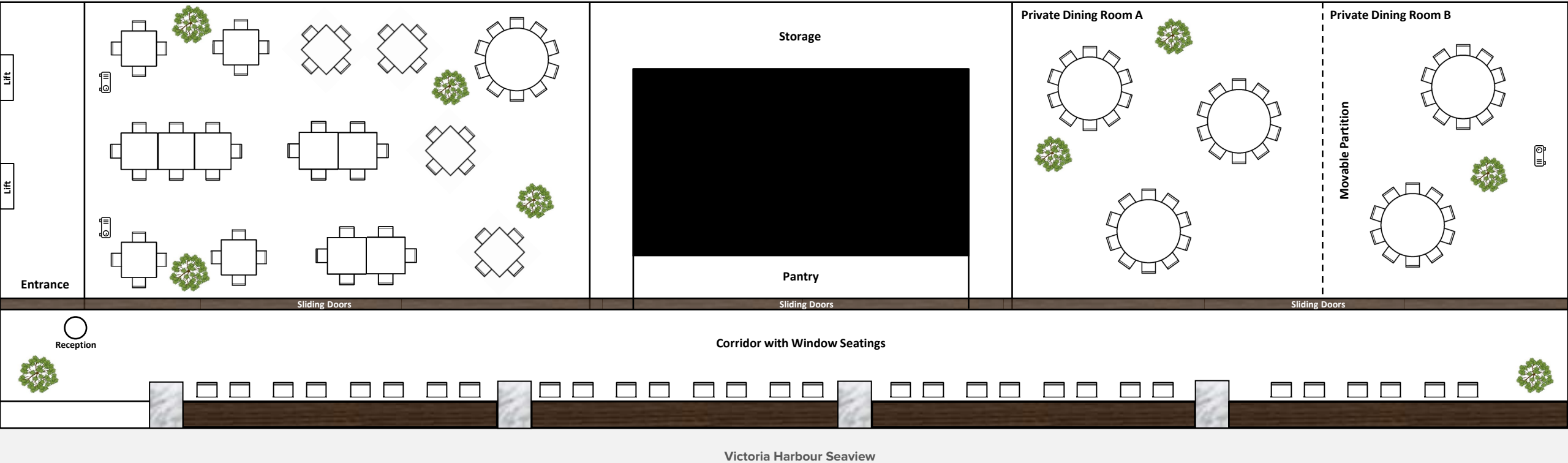


CVIEW FLOOR PLAN

Window View of Tsing Ma Bridge and Lantau Island

The Garden 愉花園 – 1,200 sq. ft

Private Dining Rooms 華庭 / 華謙 – 1,000 sq. ft



Victoria Harbour Seaview

Venue Capacity

The Garden – 62 Seats/ 110 Seats (with round banquet tables)
 Window Seating – 40 Seats
 250 Standing Guests

Private Dining Room A – 36 Seats

Private Dining Room B – 24 Seats

Private Dining Room A & B – 70 Seats/ 100 Standing Guests

CVIEW INTERIOR – THE GARDEN (愉花園)



CVIEW INTERIOR – PERAL OF ORITENAL (東方之珠)



CVIEW INTERIOR – EVENT TABLE SETTINGS



CVIEW | BRANDS WE WORKED WITH



The Cuisine

- CVIEW offers exquisite dishes that blend the rich flavors of the Jiangnan region with vibrant tastes from Guangdong and Sichuan. Highlights include meticulously crafted dim sum such as Steamed Grouper Goldfish Dumplings, Steamed Pork Dumplings with Shrimp and Black Caviar, and Crispy Matcha and Red Beans Puff. Additionally, the "Daqian Menu" presents an artistic eight-course culinary journey inspired by Chinese artist Zhang Daqian





Canapés Options

COLD CANAPÉS

本幫燻魚

Shanghai Smoked Fish

糟鹵凍青螺

Wine Marinated Whelk

四喜素卷 (v)

Four Treasures Roll (v)

藤椒萵筍 (v)

Chilled Celtuce with Sichuan Pepper (v)

HOT CANAPÉS

蒜片安格斯牛柳粒

Sauteed Angus Beef Cube with Garlic Chips

苔條炸小黃魚

Deep-fried Baby Yellow Fish with Seaweed

日式鰻魚窩巴

Japanese Eel with Crispy Rice Cracker

脆香茄子 (v)

Crispy Eggplant (v)

DIM SUM

蝦籽竹筍瑤柱蝦餃

Steamed Shrimp Dumpling with Bamboo Pith,
Conpoy and Shrimp Roe

黑魚子燒賣皇

Steamed Pork and Shrimp Dumpling with Caviar

紅菜頭如意上素餃 (v)

Steamed Beetroot Vegetarian Dumpling (v)

素蔬春卷 (v)

Vegetarian Spring Roll (v)

DESSERT

合桃酥

Chinese Walnut Cookie

碗豆黃

Yellow Pea Pudding

抹茶紅豆荔枝球

Matcha and Red Bean Lychee Ball

百香果柚子糕

Passion Fruit and Yuzu Pudding

新疆棗皇糕

Steamed Red Dates Cake

玫瑰棗茸酥

Rose and Red Dates Flake Pastry

Sample Event Lunch Menu

APPETIZER

江南三小碟
Jiangnan Signature Three Treasures Cold Platter

火丁雞粒炒飯
Fried Rice with Ham & Chicken

SOUP

花膠金銀貝絲瓜露
Scallop Broth with Fish maw and Loofah

DESSERT

酒釀丸子
Glutinous Dumplings in Fermented
Rice Wine Soup

MAIN DISH

乾燒明蝦球
Dry Braised Prawns with Chili Sauce

酒香東坡肉
Braised Pork Belly with Sweet Soy Sauce

油淋炸子雞
Crispy Chicken in Spring Onion

濃湯原茄浸菜苗
Baby Vegetables and Tomato in Thick Broth

Sample Event Dinner Menu

APPETIZER

燒椒聖子皇 | 鎮江肴肉 | 四喜素卷
Fried Razor Clam with Sichuan Pepper |
Sliced Pork Terrine Served with Vinegar |
Four Treasures Roll

SOUP

濃湯大排翅
Braised Shark's Fin in Thick Broth

MAIN DISH

黑魚籽蛋白炒龍蝦球
Stir-fried Lobster with Egg White and Caviar

黃豆酥蒸東星斑
Steamed Spotted Garoupa with Crispy Soybean

野菌炒澳洲和牛粒
Stir-fried Australian Wagyu Beef with Wild
Mushrooms

松茸浸菜苗
Simmered Vegetable with Matsutake in Broth

窩燒鮑魚雞粒炒飯
Fried Rice with Abalone and Chicken

DESSERT

胭脂石榴燕液奶凍
Pomegranate Bird's Nest Milk Jelly

抹茶紅豆荔枝球
Matcha, Red Bean Lychee Ball

Beverage Package

Non-Alcoholic

Soft Drinks
Orange Juice

Standard

Sparkling Wine
Red/ White Wine
Beer
Soft Drinks
Orange Juice

Premium

Champagne
Red/ White Wine
Beer
Soft Drinks
Orange Juice



To host an event at CVIEW, please contact jeff.wong@curatorstyle.com