

REGENT
HONG KONG

REGENT
HONG KONG

Regent Hong Kong's Newly Launched Dining Destination Brings Back Reimagined Iconic Restaurants

6th February 2023 (Hong Kong): Following the most extensive transformation in its history, Regent Hong Kong is set to make a magnificent return to Hong Kong later this year. As part of its phased opening, the renowned hotel has first launched its *Dining Destination* featuring four of its iconic restaurants: The Steak House; Harbourside; and The Lobby Lounge, all of which have been reimagined to build upon its heritage of innovation, extraordinary views and exceptional service to offer guests new, immersive experiences. The fourth restaurant has made a nostalgic return to its treasured original name of Lai Ching Heen.

Michel Chertouh, Regent Hong Kong Managing Director, commented: "Innovation is the best way to carry on the Regent Hong Kong's original spirit: from its opening in 1980, the hotel was a pioneer in terms of service and offerings and set the standard for hotels to come. Regent Hong Kong has always looked to the future, and so do its restaurants."



The Steak House

As the first steak house to feature a charcoal grill in the 80s, the reimagined restaurant continues to impress with its curated selection of the best meats, seafood and wines from around the world, with bespoke cuts aged in-house in the maturation fridge, alongside its world-famous Salad Bar where guests can choose their personal favourites from a premium selection of crudités, fresh salads, cured seafood, cold cuts and fine cheeses.

Embracing the responsible sourcing philosophy, Michel says: "In order to offer our guests the best quality and full traceability, we have sourced the finest meat and cuts – partnering with bespoke farms and breeders around the world (El Capricho by Jose Gordon in Spain, Toriyama in Japan, Metzger Freres in Uruguay, and Mayura Station Full Blood Wagyu in Australia). They are our eyes on the land - selecting the best animals

that are only grass-fed for us, we then choose the top cuts and age them to perfection. Each has a unique story of provenance and terroir and all share our passion for exceptional quality, consistency, and traceability.”



Stunning interiors designed by Bar Studio unveils interiors that combine complementary feminine and masculine elements, creating a modern atmosphere of effortless sophistication set to an opulent palette of burgundy and charcoal, highlighted with copper and gold. Rich leather, suede, and wood finishes, including charred wood panels using the traditional Japanese wood-burning technique of *shou sugi ban*, add warmth, while striking vertical mirrored panels rotate to reflect the breathtaking views of Victoria Harbour and the Hong Kong skyline. The wine cellar looks across to the show kitchen, where chefs perform culinary theatre while expertly grilling the premium ingredients at the iconic charcoal grill. For a more intimate setting, guests have the option of two private rooms - one in the cosy alcove hidden behind a plush curtain in the salad bar while a larger private room complete with fireplace and bar, adds to the seductive mood and conviviality.

Harbourside

Situated at the edge of Victoria Harbour, guests can enjoy one of the best views in Hong Kong over decadent lunch and dinner buffets. Reimagined in a joint effort by design firm Bar Studio and the hotel's culinary team, Harbourside is bursting with energy, aromas, and flavours; its buffet is a journey among the world's cuisines, including Asian, Western, Indian, Chinese and local dishes.

To create a unique experience for guests, returning Harbourside Head Chef Nicholas Chan has elevated Harbourside's offering with restaurant-quality dishes most of which are prepared à la minute with the highest quality ingredients in a feast for all senses. "At Harbourside the focus is on freshness, abundance, and quality, led by carefully considered sourcing initiatives that include homegrown collaborations, and locally sourced and homemade products, taking inspiration from Hong Kong's rich culture and cuisine. With our international local market concept, we delve deeper into the true essence of each cuisine from provenance and heritage to preparation with inspired recipes that highlight the flavours, tastes, and aromas of cuisine from Japan, India, SE Asia, as well as the Middle East," says Chef Chan.

Menus will reflect the changing of the seasons with a wide range of dishes to tempt the most sophisticated of palettes with different choices between lunch and dinner, and weekdays and weekends. Guests will be able to make their own seafood platters choosing from delicacies such as king crab legs, Hokkaido scallops, Japanese steamed abalone, fresh red crab, fresh lobster, sea urchin, tiger prawns, salmon roe and a large selection of sashimi, nigiri and maki rolls made on the spot. When it comes to western food, the carvery serves up delicious meat selections such as US Tomahawk steak or roasted Hokkaido pork belly, while pizzas and pastas are made from scratch. Diners are spoiled for choice with the cooked Asian selections, with a laksa

station and dishes such as aromatic Tandoori lamb racks, poached foie gras with hua diao wine and pumpkin coulis, stir-fried egg white with crab meat, whole steamed grouper and a tempting tempura station.



To complement the sumptuous buffet, Bar Studio has created a modern, light-filled aesthetic that magnifies panoramic, picture-perfect views of Victoria Harbour and the Hong Kong Island skyline. Harbourside's two impressive original trees cultivate the feel of a harbourside garden, along with an artisanal mosaic floor at the entrance, timber parquet flooring and planters that function as a fragrant herb garden. An earthy colour palette of olive and burgundy continues the organic mood, while custom furnishings and designer details including leather panels and antique-finish mirrors add a residential feel. Mirrors throughout the space reflect and maximise the abundance of natural light and immersive harbour views. Sleek buffet counters clad in crisp white stone showcase the abundant produce, while skilful chefs perform culinary theatre at two live cooking stations with a rich copper finish, where the heat and vibrancy of the kitchen are on full display.

The Lobby Lounge

Hong Kong-born design visionary Chi Wing Lo has reimagined The Lobby Lounge as a calming oasis that transforms throughout the day to showcase the many wonders of Victoria Harbour. A curved glass wall provides a screen of intimacy for what lies within – a discovery that is both majestic and intimate, with awe-inspiring harbour views. Just as the ambience transforms throughout the day, so do the immersive food and beverage experiences. The day starts with homemade breakfast classics served with freshly ground, single origin coffee roasted by The Coffee Academics, a Hong Kong homegrown purveyor and roaster of organic, fair-trade coffee. From midday until 6pm, guests can indulge in the beloved tradition of afternoon tea with bespoke tea selections from TEALEAVES, a master of quality blending. Indulgent add-ons include Bellinis, Brut Duval Leroy Femme de Champagne and Kaviari Kristal Caviar.

Executive Pastry Chef Andy Yeung says: "Our afternoon tea is a very classic one, with a selection of homemade sandwiches, cakes, and Madeleines, served with homemade clotted cream and rosemary jam. We also use high-quality ingredients in baking including luxury French butter 'BEILLEVAIRE' in our madeleines. We always source fresh produce that is in season; for example, strawberries from Hokkaido."

At this quintessential Hong Kong meeting place, the all-day menu showcases a revival of classic "Comfort Food" featuring head chef Rajiv Chowdhooys' refined adaptations – Wagyu Beef Cheeseburger; Bikini

Sandwich with Iberico ham, cheddar and black truffle; Lobster Dog; as well as Wonton Noodle Soup; Hainanese Chicken Rice and Laksa Lemak.

At sundown, a “Day-to-Evening Ritual” resets the stage as the skyline in all its cinematic glory transforms into a spellbinding kaleidoscope. An intriguing selection of wines and champagne from small houses and winemakers, plus an extensive cocktail list add to the sense of occasion. Within this captivating oasis, succumb to indulgent temptations from the Regent Dessert Collection featuring an ever-changing selection of 12 exquisite creations that are also perfect for gifting when presented in its beautiful packaging, reminiscent of a jewellery vitrine.



All four of Regent Hong Kong’s iconic restaurants are now open for reservations, with the full collection of immersive discoveries yet to come in 2023. Still to be unveiled later in the year are guestrooms and suites, the return of Nobu, a decadent new destination bar, Regent Club and Regent Spa & Wellness.

For enquiries and reservations, contact us at +852 2313 2313 or email dining.regenthk@ihg.com. You can also visit our teaser website (<https://hongkong.regenthotels.com>), or join Regent Hong Kong on Instagram @hongkongregent.

Address: Regent Hong Kong, 18 Salisbury Road, Kowloon, Hong Kong

Click [here](#) to download high-resolution images.

Regent Hong Kong Dining Destination

Explore an alluring dining destination building on decades of culinary and service excellence with beloved restaurants, magnificent harbourviews and the vibrancy of local tastes and emerging talent married with innovation, creativity and decadence. Immersive culinary journeys go beyond the excellence of the cuisine itself with sensory encounters inspired by Hong Kong's rich culture and art.

ENDS

For further press information:

Jenny Chung, Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: +852 9494 8321 E-mail: jennytszwai.chung@ihg.com

Website: <https://hongkong.regenthotels.com/>

Alice Wong, Assistant Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: +852 6161 9990 E-mail: alice.wong1@ihg.com

Website: <https://hongkong.regenthotels.com/>

Regent Hong Kong

Reborn and reimagined

A new chapter unfolds on Victoria Harbour with the return of Regent Hong Kong. Generations of unforgettable experiences, thoughtfully re-envisioned, along with immersive new delights.

Discover a rare haven for those seeking discreet luxury. Amidst the unexpected harmony of Chi Wing Lo's visionary design – majestic yet serene – find balance and connect over seamlessly curated moments that uplift and inspire. Here the experience is personal, the grandeur intimate, the dining decadent – all stunningly staged with the city's best harbourviews.

Inspiring discoveries await.

<https://hongkong.regenthotels.com/>

About Regent® Hotels & Resorts: Guests have made grand entrances through the doors of Regent® Hotels & Resorts for nearly half a century. Born in 1970, our collection of modern hotels and resorts are home to stays both serene and sensational. The type of experiences that spark stories and charm even the most seasoned of travellers. Regent Hotels & Resorts hotels are located in some of the globe's most inspiring must-see destinations, from urban streetscapes rich in culture to ports with breath-taking seaside views. An invitation to life's most scenic moments. Regent hotels are amongst the most well-known luxury hotels in the world, with eight open hotels including the exclusive Regent Phu Quoc, Regent Chongqing, Regent Shanghai, and Regent Porto Montenegro. Nine further properties are due to open in the next five years in Cannes, Bali, Jakarta, Kuala Lumpur, Chengdu, Sanya, Shenzhen, Jeddah and Kyoto. For more information and to book, visit www.regenthotels.com