

**Lai Ching Heen marks two MICHELIN stars
with Chef Lau's Signature Menu crafted as a showcase of Cantonese culinary artistry**

27 April 2023 (Hong Kong SAR): The MICHELIN Guide Hong Kong and Macau 2023 has announced its Star selection and awarded Regent Hong Kong's Cantonese restaurant, Lai Ching Heen (formerly Yan Toh Heen) with two MICHELIN Stars. Lai Ching Heen is one of 18 restaurants (and just 9 Chinese restaurants) in Hong Kong and Macau to garner the coveted two Star accolade in the 2023 edition, which marks the 14th consecutive year that the restaurant is recognised with MICHELIN Stars.

To mark this achievement, Lai Ching Heen Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang have created Chef Lau's Signature Menu showcasing refined Cantonese dishes crafted with exclusive Chinese delicacies including Double Boiled Fish Maw and Sea Cucumber, Simmered Lobster in Supreme Broth, Braised Whole 28-Head Abalone in Oyster Jus, and Double Boiled Imperial Bird's Nest with Flavoured Crystal Sugar. Mouth-watering treasured classics such as Golden Stuff Crab Shell with Crabmeat and Wok-fried Wagyu with Termite Mushroom served in a Hot Stone are also featured on the bespoke 8-course culinary journey.

Chef Lau's Signature Menu can be enjoyed in Lai Ching Heen's elegant jade-inspired dining room for intimate gatherings or, in one of Lai Ching Heen's elegant harbourview Private Dining Rooms for an exclusive and unforgettable social celebrations or business occasions. Executive Chef Lau Yiu Fai will personally present his creations along with our Tea Sommelier's bespoke pairing from a curated list of distinctive tea leaves. Chef Lau shares, "We look forward to celebrating this continued two Stars MICHELIN accolade with an exceptional menu that showcases our team's culinary mastery and the highest quality ingredients and elevates the dining experience with the refinement and artistry of our service."

Michel Chertouh, Managing Director of Regent Hong Kong, adds, "All of us at Regent Hong Kong extend our warmest congratulations to the Lai Ching Heen team, led by Executive Chef Lau Yiu Fai, Head Chef Cheng Man Sang, and Restaurant Manager. This outstanding accomplishment honours not only the outstanding skills and creativity of our chefs, but also the team's dedication and commitment to excellence in all aspects of the dining experience. As we celebrate the 14th consecutive year that the restaurant has achieved MICHELIN Stars and the continued achievement of two Stars, all of us at Regent Hong Kong share our commitment to further elevate the restaurant's refined Cantonese dining experience following its homecoming as Lai Ching Heen."

Please click [here](#) to view Chef Lau's Signature Menu; Click [here](#) to download high-resolution images.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/> For enquiries, kindly contact Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

Lai Ching Heen

A discovery of Cantonese culinary treasures

With a celebrated legacy that includes MICHELIN Stars and Black Pearl Diamonds, Lai Ching Heen is renowned as one of the world's finest Chinese restaurants specialising in Cantonese cuisine.

The immersive discovery begins with its elegant décor, inspired by a jade jewellery box which opens to reveal a rich heritage of Cantonese culinary treasures served on signature jade place settings. Revel in hallmarks of the Lai Ching Heen experience – Executive Chef Lau Yiu Fai's refined Cantonese dishes – perfected over decades, the art of service excellence and Chinese tea culture, and iconic views of Victoria Harbour.

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. Our current collection includes Lai Ching Heen, The Steak House, Harbourside and The Lobby Lounge.

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Regent Hong Kong

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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.

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