

Lai Ching Heen
Fact Sheet

About Lai Ching Heen

A discovery of Cantonese culinary treasures

Signifying a homecoming, Yan Toh Heen returns to its treasured original name, Lai Ching Heen. With a celebrated legacy that includes MICHELIN Stars and Black Pearl Diamonds, Lai Ching Heen is renowned as one of the world's best Chinese restaurants specialising in Cantonese cuisine. Your immersive discovery begins with its elegant décor, inspired by a jade jewellery box which opens to reveal a rich heritage of Cantonese culinary treasures.

Cuisine

Cantonese

Executive Chef

Lau Yiu Fai

Head Chef

Cheng Man Sang

Executive Chef Lau Yiu Fai brings to life the rich heritage of Cantonese culinary treasures that makes Lai Ching Heen one of the world's most lauded Cantonese restaurants. His refined dishes use traditional cooking methods, top-quality ingredients and seasonal products – artfully presented with contemporary finesse. With experience spanning over 38 years at Regent Hong Kong (including the restaurant's 1984 opening), Chef Lau brings passion and a refined elegance to his cuisine. Building upon his vast knowledge of Cantonese culinary arts, he is continuously evolving his gastronomy, creating new dishes and elevating traditional favourites to delectable new heights. Working alongside him for almost thirty years is Head Chef Cheng Man Sang. Together they craft an exquisite discovery of Cantonese culinary treasures.

Interior Design Firm

CAP ATELIER

Interior Design

Designed by CAP ATELIER, Lai Ching Heen builds on its revered legacy and signature jade theme – preserving-generations of collective memories. 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.

A jade resin-clad passageway inlaid with mother-of-pearl etchings, symbolic of Hong Kong's dramatic landscape, leads to a distinctive ceramic sculpture of towering white vases with gold leafing detail, entitled "Tilt and Flow" by acclaimed New York-based artist Sin-ying Ho. Here the main dining room, which represents the silk-lined jade jewellery box, opens to reveal spectacular harbourviews and exquisite handmade silk screens, crafted in six layers with Suzhou-style double-sided embroidery of flowers depicting the seasons. Signature jade place settings, carved with the auspicious double-fish insignia and chopstick rests in the shape of fish, adorn each table.

A collection of rare Yixing tea pots is artfully displayed in an exquisite niche, where the resident Tea Sommelier introduces the art of Chinese tea culture from a curated menu of rare tea leaves. Elegant private dining rooms with unique design elements – jade birdcage panels and an Imperial yellow wall with vintage style handbound book covers – offer intimacy and magnificent harbourviews.

Capacity	120 guests
Dress code	Smart Elegant Closed-toed shoes, sleeved shirts and long trousers are required for gentlemen.
Private Events	Please contact the restaurant for enquiries
Payment Methods	Cash, Visa, Mastercard, American Express
Opening Hours	Lunch Monday – Saturday: 12:00 noon - 2:30pm Sunday & Public Holidays: 11:30am - 2:30pm Dinner Daily – 6:00pm - 10:00pm <i>*Operating hours are subject to change without prior notice.</i>
Address	Regent Hong Kong, Ground Floor 18 Salisbury Road, Kowloon, Hong Kong
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E-mail	dining.regenthk@ihg.com
Website	https://hongkong.regenthotels.com/lai-ching-heen/
Social Media	Instagram: @laichingheen Facebook: @laichingheen