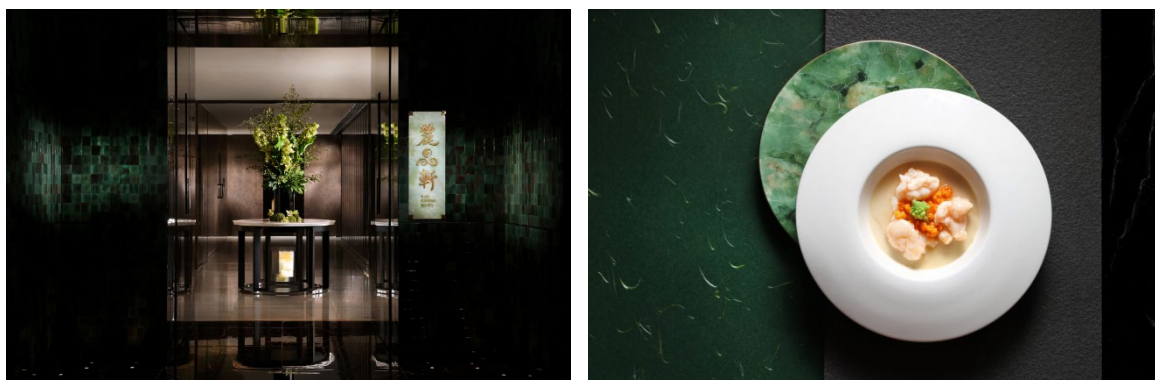


**Lai Ching Heen**  
**A Rare Culinary Gem with Two Diamonds**  
**in The Black Pearl Restaurant Guide 2024**



26 January 2024 (Hong Kong SAR): Regent Hong Kong's celebrated Cantonese restaurant, Lai Ching Heen is starting a new year of culinary treasures with Two Diamonds in the 2024 Black Pearl Restaurant Guide, considered the definitive industry authority on Chinese gastronomy. This marks the seventh consecutive year that Lai Ching Heen has been awarded Two Diamonds from the prestigious Black Pearl Guide, which prides itself on the promotion of Chinese culinary culture and for driving the development of China's fine dining industry. Revered as the very "best-in-class" from a Chinese culinary perspective, the awarded restaurants are hand-picked by renowned gourmets, culinary experts and cultural influencers.

Personally accepting the award at the Black Pearl Awards Ceremony held on 25 January, 2024 in Wuxi, China, Lai Ching Heen Executive Chef Lau Yiu Fai shares, "It's an honour to accept the Two Diamond Award on behalf of Lai Ching Heen. It's been just over a year since the restaurant returned to its original name and Regent heritage. As we continue to build on a legacy of excellence, it is thanks to the dedication of our team and a continuous commitment to quality and creativity that we have received this accolade once again. It further motivates us to follow our passion for consistently delivering exceptional dining experiences for our guests."

Michel Chertouh, Managing Director of Regent Hong Kong adds, "Receiving Two Diamonds in the prestigious Black Pearl Restaurant Guide signifies one of the highest culinary recognitions. We congratulate Executive Chef Lau Yiu Fai, Head Chef Cheng Man Sang, Restaurant Manager Henry Wong and the entire team. Acclaimed for its refined Cantonese cuisine, Lai Ching Heen is a rare gem within our Dining Destination where immersive culinary journeys are a showcase of innovation, creativity and decadence."

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](mailto:dining.regenthk@ihg.com) or call + 852 2313 2313

Lai Ching Heen is located on the Lower Level of Regent Hong Kong, 18 Salisbury Road, Kowloon, Hong Kong, with access via the hotel's main entrance.

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

## **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 collection includes Lai Ching Heen, The Steak House, Harbourside, Nobu Hong Kong, The Lobby Lounge and the new Qura Bar.

**ENDS**

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## **Regent Hong Kong**

Following a total transformation, Regent Hong Kong is reimagined as a majestic haven on Victoria Harbour with a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo. Its 497 rooms (including 129 suites) are envisioned as Personal Havens of tranquillity with personalised service on your terms by Regent Experience Agents. Discover decadent dining at six celebrated restaurants and bars with mesmerising harbourviews. Regent Club is an exclusive luxury residential retreat for suite guests. For bespoke events, there are ten versatile harbourview function rooms and an iconic white marble staircase leading to the large pillarless ballroom.

Discover more at <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 nine open hotels including the exclusive Regent Hong Kong, Carlton Cannes - a Regent Hotel, Regent Phu Quoc, Regent Chongqing, Regent Shanghai and Regent Porto Montenegro. Ten further properties are due to open in the next five years in Shanghai on The Bund, Bali Canggu, Santa Monica Beach, Jakarta, Kuala Lumpur, Chengdu, Sanya, Shenzhen, Jeddah and Kyoto. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com).