

**Lai Ching Heen, a Showcase of Cantonese Culinary Artistry,
Celebrates Two Stars in the MICHELIN Guide Hong Kong & Macau 2024**

14 March 2024 (Hong Kong SAR): At the launch of the MICHELIN Guide Hong Kong and Macau 2024, Regent Hong Kong's Cantonese restaurant, Lai Ching Heen has been awarded with two MICHELIN stars once again, which marks the 15th consecutive year that the restaurant is recognised with MICHELIN Stars.

Michel Chertouh, Managing Director of Regent Hong Kong, comments, "On behalf of all of us at Regent Hong Kong, I 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 Henry Wong.

We are thrilled to celebrate the 15th consecutive year that the restaurant has achieved MICHELIN Stars and the team's accomplishment of retaining two stars. This recognition is a testament to the incredible dedication, skills and creativity of our chefs and the Lai Ching Heen service team who continuously strive for excellence in all aspects of the dining experience. At Regent Hong Kong, we share our commitment to constantly elevate the restaurant's refined Cantonese dining experience for generations to come."

To mark this achievement, Lai Ching Heen Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang have created a bespoke 8-course Celebration Menu showcasing refined Cantonese dishes crafted with exclusive Chinese delicacies. Chef Lau shares, "We are proud to celebrate our continued two MICHELIN star accolade with a curated menu showcasing our team's culinary mastery and the highest quality ingredients, as well as the artistry of our service and the Chinese tea culture."

The Celebration Menu can be enjoyed in Lai Ching Heen's elegant jade-inspired dining room, or for an exclusive family gathering, social or business occasion, in one of the restaurant's elegant harbourview Private Dining Rooms. Here Executive Chef Lau Yiu Fai will personally introduce his culinary creations while our Tea Sommelier Kelvin Mok will propose a bespoke pairing from Lai Ching Heen's curated list of exceptional tea leaves.

Please click here to view the Celebration Menu: <https://hongkong.regenthotels.com/wp-content/uploads/sites/266/2024/02/Chef-Laus-Signature-Menu-26022024.pdf>

Click here to download high-resolution images: <https://www.flickr.com/photos/regenthongkong/albums/72177720305016490/>

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

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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 guests reserving selected suite and room categories. 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 ten open hotels including the exclusive Regent Hong Kong, Carlton Cannes - a Regent Hotel, Regent Phu Quoc, Regent Shanghai on The Bund, Regent Chongqing, Regent Shanghai and Regent Porto Montenegro. Nine further properties are due to open in the next five years in Bali Canggu, Santa Monica Beach, Jakarta, Kuala Lumpur, Chengdu, Sanya, Shenzhen, Jeddah and Kyoto. For more information and to book, visit www.regenthotels.com