

**Regent Hong Kong Presents
Regent Phu Quoc Takes Centre Stage at Harbourside**

8 April 2024 (Hong Kong SAR) Embark on an exquisite culinary journey at Harbourside inspired by the rich culture and heritage of Vietnam as Regent Phu Quoc takes centre stage for the launch of Harbourside's Gastronomic Mapping Series. From 29 April to 31 July 2024 during weekday lunch buffet, indulge in seasonal and authentic flavours of regional Vietnamese cuisine, meticulously crafted by Guest Chef Huan Tran, Executive Sous Chef from Regent Phu Quoc.

Regent Phu Quoc Takes Centre Stage at Harbourside

The adventure begins on the picturesque island of Phu Quoc, Vietnam, when Harbourside is transformed into a haven offering seasonal and authentic flavours of Vietnamese cuisine crafted with creative flair by Guest Chef Huan Tran, Executive Sous Chef at Regent Phu Quoc. A master of Vietnamese cuisine, Chef Huan will share his lifelong passion and dedication to exploring the diverse regional culinary traditions of his homeland. During his residency at Harbourside, Chef Huan will showcase his expertise in crafting unique and tantalising Vietnamese dishes that highlight the characteristic flavours of each region.

Chef Huan's innovative spirit shines through in his approach to cooking. He delights in building bridges between the regional cuisines of north and south Vietnam, infusing his creations with unique taste combinations that surprise and delight the palate. With his creativity and culinary expertise, Chef Huan pushes the boundaries of traditional Vietnamese cuisine, creating memorable dining experiences that bring the spirit and culture of Vietnam to life.

For his residency at Harbourside, Chef Huan has created an enticing menu on rotation basis with unique culinary offerings that are not commonly found on buffet tables. Some of the delightful dishes featuring the flavours of North, Central, South Vietnam and Phu Quoc Island include:

Phu Quoc Island
Bún Quậy (Rice Noodle Soup)



Dive into this specialty dish from Phu Quoc Island. This fresh rice noodle soup features homemade fish cakes and prawn cakes, baby squid seafood broth, Phu Quoc fish sauce, kumquat, a mix of Vietnamese herbs, sliced chili, signature chili sauce and spring onion. It's a symphony of flavours from the waters of the Pearl Island!

Central Vietnam
Bánh Mì (Vietnamese Sandwich)



A Vietnamese-style sandwich with crispy roasted pork belly, chargrilled chicken, homemade vegetable pickles and a medley of flavourful ingredients. It's a perfect blend of French and Vietnamese influences.

Northern Vietnam
Bún Chả Hanoi (Vietnamese Pork Meatballs)



Grilled pork meatballs in a cold broth, accompanied by rice noodles and a selection of fresh greens. This beloved local dish was even enjoyed by former President Barack Obama during his trip to Vietnam.

Southern Vietnam
Gỏi Cuốn Tôm Thịt (Saigon Spring Roll)



Named one of the world's 50 best foods by CNN, these refreshing fresh spring rolls are filled with tiger prawns, pork belly, rice noodles and Vietnamese herbs. Dip them in our special fish sauce or black bean sauce for an explosion of flavours.

**Photos are for reference only.*

"We are honoured to have Chef Huan Tran join us at Harbourside," said Chef Oliver Zee, Head Chef at Regent Hong Kong's Harbourside restaurant. "His passion for Vietnamese cuisine and his dedication to exploring the diverse culinary traditions of Vietnam make him the perfect addition to our celebrated dining destination. In an unforgettable culinary journey, Chef Huan will transport guests to the heart of Vietnam through dishes reflecting his expertise and innovative approach to flavours."

Harbourside will also showcase a carefully curated array of refreshing Vietnamese beverages to enhance the flavour of the cuisine and dining experience. Inspired by Vietnam's local markets and street food culture. Every sip and bite tells a story of rich flavours and cultural heritage with authentic Vietnamese beverages such as Vietnamese Ice Coffee, Coconut Coffee and Sugarcane Juice.

In addition to the Vietnamese delights, guests will also enjoy an immersive buffet experience, where Harbourside's skilled chefs create culinary theatre with a focus on freshness, seasonality and ethical sourcing to create homemade Asian and Western dishes. Harbourside's authentic Vietnamese weekday lunch buffet will be available from 29 April to 31 July, 2024. Stay tuned for more information on the next destination in our Gastronomic Mapping series.

Regent Phu Quoc Takes Centre Stage at Harbourside Weekday Lunch Buffet

Date: 29 April to 31 July, 2024

Monday to Friday (Except Public Holiday) – 12:00 noon to 2:30pm

Price: HK\$528 per adult / HK\$318 per child (ages 4-11)

**Prices are subject to 10% service charge. Prices and operating hours are subject to change without prior notice.*

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

Please click here to download high-resolution images:

<https://www.flickr.com/photos/regenthongkong/albums/72177720316016479>

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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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/>

Micky Lau, Assistant Communications Manager

Regent Hong Kong

Tel: +852 6337 3465 E-mail: micky.lau@ihg.com

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

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