

**This Summer, Indulge in Unforgettable Culinary Experiences  
at Regent Hong Kong's Dining Destination**



**21 June, 2023 (Hong Kong, SAR)** – In celebration of the arrival of summer, Regent Hong Kong's Dining Destination is presenting a series of culinary promotions and immersive experiences that go beyond the excellence of the cuisine itself. From a sophisticated Sunday Brunch and new global collection of exceptional cuts and imaginative selections on the summer menu at The Steak House, to authentic seasonal flavours and delicacies on the lavish buffets at Harbourside, to "Intriguing Vintners and Vistas" Grower Champagne Tastings and a delightful Summer Afternoon Tea Set in The Lobby Lounge, plus newly curated tea selections and experiences at the two-MICHELIN-starred Lai Ching Heen, there is always something for everyone.

**The Steak House**

At The Steak House, Head Chef Amine Errkhis and his team have meticulously curated a selection of the finest beef sourced from six different countries including Japan, Korea, Australia, Spain, Italy and The United States. Available from 20th June, this exquisite collection, features prime cuts from the USDA Super Prime, delectable Carima Marbled Beef from Italy, Japanese Kagoshima Wagyu, selected for its delicate, melt-in-the-mouth texture and rich umami profile, and the uniquely flavoured Hanwoo Beef from Korea. While each is renowned for its own unique characteristics, texture and flavour profile, all cuts are seared to perfection on the legendary charcoal grill – infusing the beef with a distinctive smoky flavour while The Steak House's "Magic Powder" seasoning adding a final signature touch to the creation.

Apart from beef, The Steak House also feature selections of other must-try dishes on its menu, including USDA Lamb Rack from Superior Farms, Grilled Jerk-style French Free Range Yellow Chicken, Mangalica Pork Tomahawk from Hungary and New Caledonian Sustainable Cristal Blue Prawn Ceviche. Other mouth-watering additions include Otoro Noodles & Uni Custard, Beef Kofta & Foie Gras and Elote Corn Ribs, reflecting The Steak House's commitment in providing an immersive dining experience that uniquely showcases the chef's creativity and an array of international flavours and quality products.

In response to overwhelming demand, **The Steak House Sunday Brunch** will officially launch on 2nd July. The well-curated culinary journey includes a decadent display of viennoiseries, organic fresh seasonal greens and salads, a Caesar Salad station, devilled eggs, extensive cold cuts and cheeses, choice of soup, premium mains such as USDA

Prime Steak and the highly sought-after T-Bone from Italy's Carima Farm alongside with an indulgent Dessert Corner of frangipane tarts and freshly baked madeleines. Additionally, at culinary atelier stations, chefs will prepare Eggs Benedict with Truffle Hollandaise and serve Baeri Caviar with a selection of condiments at an Immersive Caviar Table.

### **Harbourside**

Harbourside continues to captivate guests with its lavish buffet experience, which masterfully transports them to international local markets. Star attractions at the weekend dinner buffet include individual servings of Soup Dumpling with Abalone and the much-loved sea urchin nigiri, enhancing the impressive line-up of freshly-prepared Nigiri and Maki Rolls.

Adding to the culinary delights is the new Peking Duck station, served during weekend lunches and daily dinners together with the newly introduced Argentinean Beef, known for its rich, tender and flavourful profile, provides a rare treat seldom served at buffets. With its splendid array of both local and international delicacies, Harbourside promises a dining experience that leaves a lasting impression on every guest.

### **The Lobby Lounge**

The Lobby Lounge introduces two refined experiences – exclusive **“Intriguing Vintners and Vistas” Champagne tasting events** highlighting the finest "Grower Champagnes" and an inspired new Summer Afternoon Tea Set. The Champagne tasting events will be a three-episode introduction starting on 14th of July debuting with a guided discovery of the spotlighted Champagne House, Pertois-Lebrun, a family-owned estate in the Côte des Blancs known for its remarkable finesse and elegance. A representative from Pertois-Lebrun will introduce four of its distinct Champagnes paired with mouth-watering canapés. The next two chapters will take place in September and November, as the discovery and appreciation of Grower Champagnes continues. The events have limited seating to create an intimate ambiance, allowing guests to fully savour the flavours and glean insights from the Champagne connoisseurs.

With the skyline of Victoria Harbour as a mesmerising backdrop, the summer-inspired **Afternoon Tea Set** at The Lobby Lounge boasts an exquisite array of both savoury and sweet delights, truly capturing the spirit of the season. Newly introduced on the menu are two tantalising amuse-bouche offerings – a warm 'instant' Curdled Ginger Milk and Chilled Ceviche – as well as a homemade lemon sorbet, adding a refreshing note to the experience. In addition, freshly baked scones are now accompanied by not just one, but two homemade summer fruit jams, amplifying the taste of the season. The price remains the same, offering guests an enhanced afternoon tea experience without any additional cost. This afternoon indulgence is truly a treat not to be missed.

### **Lai Ching Heen**

The celebrated 2-star MICHELIN Cantonese restaurant introduces a new collection of heritage tea leaves and tea pairing experiences alongside its award-winning menu, immersing guests in the rich traditions and flavours of Chinese tea culture. Featuring a wide selection of traditional premium teas, including Green Tea, White Tea, Yellow Tea, Oolong Tea, Pu Er/Dark Tea, Black Tea, and Floral Tea, Lai Ching Heen offers an unparalleled tea encounter. Guests can also indulge in signature sparkling cold brew teas, created in collaboration with Mindful Sparks, a local craft sparkling tea producer. Seasonal healthy teas will also be on offer to provide wellness-focused options.

The immersive new experiences at Regent Hong Kong's Dining Destination showcase the hotel's commitment to creating indulgent culinary experiences and multi-sensory adventures that combine exceptional seasonal ingredients, meticulous craftsmanship and unparalleled service, staged with the city's most spectacular harbourviews.

**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.

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

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**Regent Hong Kong**  
*Reborn and reimagined*

A new chapter unfolds on Victoria Harbour with the return of Regent Hong Kong. Generations of unforgettable experiences, thoughtfully re-envisioned, along with immersive new delights.

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 harbour views.

Inspiring discoveries await.  
<https://hongkong.regenthotels.com/>

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**APPENDIX**

**Regent Hong Kong's Dining Destination Summer Indulgence**

**The Steak House**

**New Curated Menu**

Date: From 20 June Onwards, Daily

Time: 6:00pm – 11:00pm

**Sunday Brunch Menu**

Date: From 2 July Onwards, every Sunday

Time: 11:30 am – 2:30 pm

Price: HK\$1,288 per adult

HK\$888 per child (ages 4-11)

Brunch menu includes a glass of Champagne, free-flow orange juice, soft drinks and selected non-alcoholic drinks.

Drinks package (free-flow selected Champagne, red and white wine): an additional HK\$288 per person

*\*The above prices are subject to 10% service charge.*

*^The à la carte menu is not available during the Sunday Brunch.*

**Harbourside**

**Lunch Buffet**

Date: Monday – Friday

Time: 12:00 noon to 2:30pm

Price: HK\$528 per adult, HK\$268 per child (ages 4-11)

Date: Saturday, Sunday & Public Holiday

Time: 12:00 noon to 3:00pm

Price: HK\$688 per adult, HK\$348 per child (ages 4-11)

**Dinner Buffet**

Date: Monday – Wednesday

Time: 6:00pm to 10:00pm

Price: HK\$888 per adult, HK\$448 per child (ages 4-11)

Date: Thursday

Time: 5:30pm to 8:00pm (1st seating) 8:30pm to 11:00pm (2nd seating)

Price: HK\$888 per adult, HK\$448 per child (ages 4-11)

Date: Friday, Saturday, Public Holiday & Public Holiday Eve

Time: 5:30pm to 8:00pm (1st seating) 8:30pm to 11:00pm (2nd seating)

Price: HK\$928 per adult, HK\$478 per child (ages 4-11)

Date: Sunday

Time: 6:00pm to 10:00pm

Price: HK\$928 per adult, HK\$478 per child (ages 4-11)

*\* Please click [here](#) for Dining Destination Culinary Arrangement on 1 July 2023*

**The Lobby Lounge**

**“Intriguing Vintners and Vistas” Champagne Tasting Events**

Date: Friday, 14 July 2023 (1st session)

Time: 6:30 pm – 8:30 pm

Price: HK\$688 per person

**Summer-inspired Afternoon Tea Set**

Date: From 21 June Onwards

Time: 12:00pm – 6:00pm (3 hours per seating)

Seating sections start at: 12:00noon - 12:30pm or 3:00pm - 3:30pm

Price: HK\$888 For Two

HK\$1,028 for Two with two glasses of Sei Bellissimi Bellin

HK\$1,428 for Two with two glasses of NV Duval Leroy, Femme de Champagne, Grand Cru Brut

*\* Please click [here](#) for Dining Destination Culinary Arrangement on 1 July 2023*

*\*The above prices are subject to 10% service charge.*