

# EVENING OFFERS

*As the skyline transforms into a spellbinding kaleidoscope on Victoria Harbour, ignite an evening of enchanting discovery over all-time favourite dishes and inspired apertivos paired with intriguing selections from small Champagne Houses*

## FAVOURITES

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Seafood Tower 2-Tier - 1,980  
Oysters, king crab, prawns, 3-way cured fish, market crustacean

Perseus Caviar  
30g / 50g  
No.2 Superior Oscietra - 828 / 1,388  
No.5 Gueldenstaedtii - 928 / 1588

Selection of Oysters  
Half dozen - 380  
One dozen - 720

Grilled Spanish Octopus Chorizo - 280

Marinated Fish Carpaccio - 188

Tiger Prawn Tempura - 248  
Nori chips, wasabi mayonnaise

Wagyu Beef Tartare - 280  
Capers, shallot, confit egg  
Add Perseus Caviar - 110

Caramelized Onion Tart - 118  
Sun-dried tomato, black olive

Chicken Skewers - 188  
Mango chutney, tandoori sauce

Lamb Kofta Kebab - 208  
Pita bread

# ALL DAY FAVOURITES

*Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour and the Hong Kong skyline.  
while satisfying your craving for all-time favourite dishes with our chefs' refined adaptations.*

## SALADS

### Caesar Salad - 190

Romaine lettuce, Caesar dressing, parmesan, croutons,  
anchovies, applewood bacon

Grilled organic chicken fillet - 220

Smoked salmon - 260

### Thai Salad with Tiger Prawns - 250

Green mango, cherry tomatoes, bell pepper, red onion,  
coriander, peanuts, Thai dressing

### Farm Fresh Organic Heirloom Tomato - 250

Burrata cheese, basil, watermelon

## SANDWICHES

*Sandwiches & burgers served with your choice of French fries or green salad*

### The Classic Club - 280

English bacon, turkey, ham, egg, lettuce, Swiss cheese, white bread

### Wagyu Beef Cheeseburger - 298

Australian wagyu, applewood bacon, comté cheese, pickles,  
tomato, lettuce, mustard, ketchup

### Blue Crab & Tiger Prawn Cheeseburger - 268

Avocado, comté cheese, sweet chilli ketchup

### The Bikini - 220

Ham, cheddar

### Smoke Scamorza Cheese Panini - 190

Add Iberico ham - 60

### Lobster Dog - 348

Tomato confit, lemon, aioli condiment

## DAILY SUGGESTIONS

Daily Starter or Soup - 220 / 190

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### Main Courses

Chef's Cut - 358

or

Catch of the Day - 320

Business Lunch Set

2 courses - 328 / 3 courses - 378

Inclusive of tea or coffee

Available only from 12:00 - 14:30 Monday to Friday

Except public holidays

## WESTERN COMFORT FOOD

Fish & Chips - 290

Seaweed mayonnaise

Seafood Paella - 368

Abalone, prawns, squids, baby octopus, sun-dried tomatoes

Homemade Potato Gnocchi - 268

Artichoke, lemon confit

Cheese Selection

M. 220 / L. 340

Fruit chutney, toasted bread

Iberico Ham Platter

M. 190 / L. 310

Sourdough bread, pickles, sun-dried tomatoes

Flavoured French Fries

Sea salt - 95

Truffle - 110

# ASIAN COMFORT FOOD

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## Wonton Noodle Soup - 220

Pork, shrimp dumplings with egg noodles

## Hainanese Chicken Rice - 330

Poached chicken, ginger flavoured rice, chicken broth

## Laksa Lemak - 290

Rice noodles topped with prawns, sliced fish cake, fish balls, boiled egg, scallops, bean curd puffs in spicy coconut gravy

## Wok-Fried Black Angus Beef Noodle - 250

Sliced beef, onion, bean sprouts with rice noodles

## Lo Han Jai - 220

Dried bean curd, mushrooms, black fungus, kai lan, carrot

## Taiwanese Beef Noodle Soup - 275

Braised beef ribs, tendons, shanks with white noodles

## DESSERTS

*The Regent Dessert Collection*  
*Indulge in Pastry Chef Andy Yeung Cheuk Yin's seasonal creations*  
*showcased in our vitrine.*

Your Choice of 3 Signature Cakes - 180

Regent Homemade Ice Cream & Sorbet  
3 scoops - 150

Tahitian Vanilla Mille-Feuille - 120  
Sea salt caramel

Intense Mekonga - 150  
70% dark chocolate cream, freshly baked choux puff

Japanese White Peach Melba - 120  
Vanilla ice cream, raspberry coulis

Seasonal Fruit Platter - 150