REGENT. HONG KONG

Ignite an Auspicious Chinese New Year and Romantic Valentine's Day at Regent Hong Kong



2 January, 2024 (Hong Kong SAR) – Ignite the Year of Dragon by indulging in festive delights with your loved ones at Regent Hong Kong. The Dining Destination is crafting immersive experiences for Chinese New Year family gatherings, spring dinners and romantic Valentine's interludes at its six distinctive restaurants. From a set 6-Course Fat Choy Cantonese feast at the two-MICHELIN star Lai Ching Heen and Fireworks 6-Course Dinner Menu at The Lobby Lounge to Sashimi Lo-Hey at Nobu Hong Kong and rare spirits at Qura Bar, whatever the choice or occasion, you'll enjoy Regent Hong Kong's spectacular views of Victoria Harbour and the Hong Kong Island skyline.

Chinese New Year Celebrations – A Uniquely Cinematic Setting for Fireworks

(Chinese New Year Feasts with the Fireworks Display on 11 February, 2024)

When the Lunar New Year fireworks display returns for the first time in four years, enjoy the cinematic show over Victoria Harbour in **The Lobby Lounge** over a Fireworks 6-Course Dinner Menu (HK\$1,388 per person). You can also celebrate from 10-13 February over an indulgent Lunar New Year Afternoon Tea experience (HK\$1,288 for two persons) with seasonal savoury flavours and exquisite confections, enhanced by panoramic views of Victoria Harbour.

At **Lai Ching Heen**, in a showcase of Cantonese culinary mastery and premium ingredients, Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang are crafting a 6-Course Fat Choy Set Menu from 16 January to 25 February (except 11 February), (HK\$2,088 per person) along with a 6-Course Fireworks Dinner Menu (HK\$3,488 per adult / HK\$1,748 per child, ages 4-11), Chef Lau also recommends selections from his list of auspicious Chinese New dishes, while Tea Sommelier Kelvin Mok shares the artistry of Chinese tea culture from a bespoke selection of rare tea leaves.

On 11 February, **The Steak House** rolls out a 5-Course Fireworks Dinner Menu with top quality meat and wine pairing at HK\$2,588 per adult (HK\$1,588 per child ages 4-11 years). Guests at The Steak House will be privy to up-close viewing of the Fireworks Display from the adjoining private terrace.

Celebrating the Year of the Dragon, **Nobu Hong Kong**'s Sashimi Lo-Hey symbolises prosperity and good fortune. On 10, 12 and 13 February, an 8-Course Omakase Dinner Menu (HK\$1,688 per person) showcases Nobu's unique Japanese cuisine with Peruvian influences including Chilean Seabass Yuzu Truffle Dry Miso and a Golden Sweet, deliciously made with sweet potato, ginger ice-cream and coconut foam for dessert. On 11 February, experience a sensory explosion of umami flavours over a Fireworks 8-Course Omakase Dinner Menu (HK\$2,288 per person) while sparks soar over the harbour in the dazzling display.

Qura Bar, the latest jewel in Regent Hong Kong's Dining Destination, offers an immersive sensory journey with a curated collection of rare spirits, wines, sumptuous bites and a humidor room and lounge for cigar enthusiasts. With framed views of Victoria Harbour on the Fireworks night, Lunar New Year Fireworks table packages start at HK\$3,000.

Inspired by the world's vibrant markets, **Harbourside** is ideal for joyous New Year's gatherings with its lavish international breakfast, lunch and dinner buffets that will please every member of your family.

Exclusive Private Dining Experiences

The exclusive private dining venues at Lai Ching Heen, Nobu Hong Kong and The Steak House offer customised culinary journeys with a sense of intimacy and discreet luxury. On 11 February evening, private dining patrons will be privy to an outdoor harbourfront terrace experience with unparalleled front-row views of the magnificent fireworks display.

Ring in the Year of the Dragon with Lai Ching Heen Delicacies



Share the beloved custom of gifting loved ones and valued business partners traditional Lunar New Year delights. Lai Ching Heen **Savoury Turnip New Year Pudding** (HK\$428 per box) is crafted with premium ingredients and time-honoured techniques, including a meticulous steaming process that infuses the delicate essence of turnip with the indulgent taste of air-dried preserved meat.

Lai Ching Heen's Premium Chinese New Year Hamper (HK\$3,988) is a treasure chest of seasonal delicacies including a Savoury Turnip New Year Pudding with air-dried preserved meat, a bottle of Chateau Kirwan 2016, Sparkling Golden Oolong with Lungan Honey, Lai Ching Heen Homemade X.O. Chili Sauce, dried Chinese mushrooms, premium fish maw and Japanese dried conpoy.

Your Personal Harbourfront Haven for the Fireworks Display

On 11 February, savour mesmerising up-close views of the fireworks display in the privacy of your Personal Haven in a Classic Harbourview guestroom or above with rates from HK\$9,500, subject to 10% service charge per night for double occupancy. From the windowfront daybed, revel in an exclusive vantage point, then soak in the dazzling view from the Oasis Bath. Be pampered with 24-hour in-room dining from an extensive international menu. Let your Regent Experience Agent curate moments that become lasting memories. Terms & Conditions apply.

Valentine's Day - In the Mood for Love



With its cinematic harbourviews, captivating dining experiences and intriguing Personal Havens, Regent Hong Kong sets the scene for romance.

For a sweet treat on 14 February, share the delights of our Valentine's Day Afternoon Tea (HK\$1,288 for two persons) in **The Lobby Lounge**, featuring the savoury creations of Head Chef Rajiv Chowdhoory and jewel-like confections by Executive Pastry Chef Andy Yeung, with seasonal flavours and love as the inspiration. In the evening The Lobby Lounge morphs into a romantic setting to sip Champagne from boutique wineries. Indulge in a Valentine's Day Dinner menu with wine pairing (HK\$3,088 for two persons) and gaze at the mesmerising harbour lights and each other. For an indulgent Valentine's Day gift, choose from an exquisite collection of mini-pastries and cakes from The Lobby Lounge vitrine.

With its majestic harbourviews and tantalising umami flavours, **Nobu Hong Kong** will spark passion on Valentine's Day over a 7-Course Omakase Dinner Menu (HK\$3,288 for two persons), crafted with premium ingredients and "kokoro" (heart). Alternatively, ignite the flames of romance at **The Steak House** over chargrilled specialities from the original charcoal grill with a 4-Course dinner menu (HK\$3,980 for two persons inclusive of a glass of Rosé Champagne per person).

Begin or end a romantic evening at **Qura Bar**, one of the city's newest and most glamorous venues. With its eclectic style and the allure of a bygone era, Qura Bar lures connoisseurs with hypnotic harbourviews, rare spirits and wines, light bites and a humidor room and lounge for cigar lovers. Enjoy a feast for the senses with February specials at Qura Bar.

Harbourside, with its elaborate international buffets, is the perfect setting for Valentine's Day celebrations with family and friends, over a decadent array of top quality Western and Chinese selections to delight everyone. For an intimate Cantonese dinner in an elegant ambience surrounded by precious jade and. stunning harbourviews, the two-MICHELIN starred **Lai Ching Heen** offers its extensive à la carte menu on Valentine's Day.

Grand Celebration Room Offer – Discover Your Personal Haven on the Harbour

(For stays now through February 29, 2024, subject to black-out dates) Share precious moments and create new memories together over a celebratory stay; and discover a serene haven on Victoria Harbour to mark life's milestones or any occasion amidst discreet luxury and immersive dining experiences.

Our **Grand Celebration offer** includes a lavish buffet breakfast for two at Harbourside and dining credit of HK\$1,000 per room per stay to enjoy at our Dining Destination. Make your celebration truly extraordinary by reserving a suite with access to the exclusive Regent Club, a luxurious residentialstyle sanctuary with bespoke breakfast, afternoon tea and evening cocktail experiences. Terms & Conditions apply.

All prices are subject to 10% service charge.

Room reservations are available via our hotel's website <u>https://hongkong.regenthotels.com/</u> or via the IHG One Rewards App and WeChat Mini-program.

Chinese New Year puddings and hampers and a bespoke collection of Valentine's confections and cakes can be purchased on our eShop: order at https://regenthkshop.com/

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

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.

Please click <u>here</u> to download high-resolution images. Menus can be downloaded <u>here</u>.

APPENDIX

Ignite an Auspicious Chinese New Year and Romantic Valentine's Day at Regent Hong Kong

Chinese New Year Gifting

Savoury Turnip New Year Pudding (850g) - Unit Price: HK\$428

Lai Ching Heen Premium Chinese New Year Hamper – HK\$3,988

Savoury Turnip New Year Pudding (850g) Chateau Kirwan 2016 (750ml) Sparkling Golden Oolong with Longan Honey (750ml) Lai Ching Heen Homemade X.O. Sauce (168g) Dried Mushrooms, China (1/2 Catty) Premium Fish Maw (1/4 Catty) Japanese Dried Conpoy (1/2 Catty)

10-13 February – Lunar New Year Dining Destination Culinary Arrangement

Lai Ching Heen

Fat Choy 6-Course Set Menu Date: January 16 – February 25, 2024 (except February 11) (Subject to 48-hours reservation) Price: HK\$2,088 per person

Fireworks 6-Course Dinner Menu

Date: February 11, 2024 Time: 6:00 pm – 10:00 pm Price: HK\$3,488 per adult / HK\$1,748 per child (ages 4 – 11)

*The above price is subject to 10% service charge.

The Lobby Lounge Lunar New Year Afternoon Tea

Date: February 10 – 13, 2024 Time: 12 noon – 3:00 pm (1st seating) 3:00 pm – 6:00 pm (2nd seating) Price: HK\$1,288 for two persons with one glass of Sei Bellissimi Bellini per person

Fireworks 6-Course Dinner Menu

Date: February 11, 2024 Time: 6:00 pm to 11:00 pm Price: HK\$1,388 per person

*The above price is subject to 10% service charge.

The Steak House

Fireworks 5-Course Dinner Menu

Date: February 11, 2024 Time: 6:00 pm – 11:00 pm Price: HK\$2,588 per adult including a glass of Champagne HK\$1,588 per child (ages 4 - 11)

Private Dining Room

An intimate retreat for celebrations with friends and family. **HK\$36,000** minimum menu consumption charge

*The above price is subject to 10% service charge.

Nobu Hong Kong 8-Course Omakase Dinner Menu Date: February 10 – 13, 2024 (except February 11) Time: 6:00 pm – 10:00 pm Price: HK\$1,688 per person

Fireworks 8-Course Omakase Dinner Menu

Date: February 11, 2024 Time: 6:00 pm – 10:00 pm Price: HK\$2,288 per person

*The above price is subject to 10% service charge.

Harbourside

Lunch Buffet Date: February 10 – 13, 2024 Time: 12 noon - 3:00 pm Price: HK\$728 per adult / HK\$438 per child (ages 4 – 11)

Dinner Buffet

Date: February 10 – 13, 2024 (except February 11) Time: 5:30 pm - 8:00 pm / 8:30 pm - 11:00 pm Price: HK\$998 per adult / HK\$608 per child (ages 4 – 11)

Fireworks Dinner Buffet

Date: February 11, 2024 Time: 6:00 pm – 10:00 pm Price: HK\$1,888 per adult / HK\$1,138 per child (ages 4 – 11)

*The above price is subject to 10% service charge.

Qura Bar

Lunar New Year Fireworks Table Package Date: February 11, 2024 Time: 5:30 pm – 1:00 am

Standard Table: HK\$3,000 Includes a bottle of Billecart Salmon Blanc de Blanc NV and a canapé plate for up to 4 guests Premium Table: HK\$5,000 Includes a bottle of Dom Perignon 2013 and a canapé plate for up to 4 guests

Additional guests to the table can be arranged at HK\$600 per person to a maximum of 6 persons per table

*The above price is subject to 10% service charge.

A Regent Valentine's Day Celebration on 14 February 2024

The Lobby Lounge Valentine's Day Afternoon Tea Time: 12 noon – 3:00pm (1st seating) 3:00 pm – 6:00 pm (2nd seating) Price: HK\$1,288 for two persons with one glasses of Sei Bellissimi Bellini per person

Valentine's Day Dinner Menu

Time: 6:00 pm – 11:00 pm Price: HK\$3,088 for two persons with one glass of Champagne per person

*The above price is subject to 10% service charge.

The Steak House

Valentine's Day 4-Course Dinner Menu Time: 6:00 pm – 11:00 pm Price: HK\$3,980 for two persons with one glass of Champagne Rosé per person

*The above price is subject to a 10% service charge.

Nobu Hong Kong Valentine's Day 7-Course Omakase Dinner Menu Time: 6:00 pm – 11:00 pm Price: HK\$3,288 for two persons

*The above price is subject to 10% service charge.

Harbourside Valentine's Day Lunch Buffet Time: 12:00 pm - 2:30 pm Price: HK\$688 per adult / HK\$418 per child (ages 4 – 11)

Valentine's Day Dinner Buffet Time: 5:30 pm - 8:00 pm / 8:30 pm - 11:00 pm Price: HK\$1,388 per adult / HK\$838 per child (ages 4 – 11)

*The above price is subject to 10% service charge.

Qura Bar

A feast for the senses with rare spirits and views

Unforgettable evenings begin and end at Qura Bar with an eclectic sensory journey through a cosy lounge, a stunning bar and an intimate cigar haven. Blending the glamour of a bygone era with Art Deco and vintage accents, Qura Bar is home to a curated collection of exceptional drinks, rare spirits, classic culinary delights and electrifying harbourviews.

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For further press information:

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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 globes 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 <u>www.regenthotels.com</u>.