

**The Steak House  
Fact Sheet**

**About The Steak House**

**The ultimate haven for meat and wine lovers**

Relish curated selections of the finest meat from pristine farms around the world, perfectly seared on our original charcoal grill. Imaginative starters, reinvented classics, an elaborate salad bar and decadent desserts complete the indulgent experience. Savour the world's best wines and discover a new sensation with large bottle vintages.

**Cuisine**

Steak House

**Executive Pastry Chef**

**Andy Yeung**

A skilled artisan of exquisite confections with modern flair and creativity, Andy Yeung has refined his craft, working up the ranks in the pastry kitchens at the Excelsior Hotel, Venetian Macau and Marriott Hotels in Hong Kong (JW Marriott, Sheraton and St. Regis). His imaginative confections and innovative desserts are visual masterpieces, as visually appealing as delicious.

From artistic plated desserts and delicate 'petit four' confectionary jewels to impressive chocolate showpieces, Andy's creativity and passion showcases masterful skills perfected through practical experience and formal training on Modern French Pastry, Chocolate Work and Sugar Work.

As a key member, coach and mentor on the Hong Kong Culinary National Team, he has participated in world culinary events which have gained the team global recognition and numerous awards.

**Head Chef**

**Amine Errkhis**

Born and raised in Morocco, Amine started following his passion for cooking at La Maison du Gourmet and La Phare in Casablanca. After working alongside Chef Rob Shipman at Kasai, where he learned the subtleties of refined cuisine, he became Sous Chef of Buddha Bar at the Savoy Le Grand Hotel Marrakesh. It was here that his life would forever change when offered the opportunity to join Dining Concepts Group in Hong Kong to open Lilya, the Moroccan dining Lounge and Bar. Other culinary roles with Dining Concepts have included ALTO Bar & Grill, Bread Street Kitchen by Gordon Ramsay and Bistecca Italian Steak House, where Amine was Head Chef. He then further diversified his culinary experience as Head Chef at the American Club in Hong Kong. With his diverse culinary experiences, Amine brings a passion for various cultures and traditions relating to food and regional produce.

**Signature Meat Collection**

A curated selection of the finest steaks from bespoke farms and breeders around the world who not only offer the best quality meats and cuts but also full traceability. Every breeder has a unique story about the provenance of their herds and the terroir, and all share the Regent Hong Kong's passion for exceptional quality, consistency and responsible sourcing. Selected cuts are aged in-house in the maturation fridge, allowing guests to choose their ideal steak for grilling on the iconic charcoal grill.

**Carima Farm /ITALY**

Carima beef represents the finest selection of female Italian and European breeds, carefully selected based on cattle typology and conformation. Riddled with a good amount of creamy white fat marbling, evenly distributed but not too dense, the beef has a soft consistency that delivers a gentle but characteristic flavour, following a dry-aging maturation of a minimum of 20 days.

**El Capricho Farm /SPAIN**

José Gordón is a world-renowned breeder and butcher who passionately raises oxen from ancient Iberian breeds before maturing his meat in Jiménez de Jamuz in León Province in northwest Spain.

### **Hanwoo /KOREA**

Like Wagyu, the secret to the flavour of Hanwoo is the extent of the marbling or strands of fat that criss-cross the meat. This is achieved by a diet high in various grains and corn rather than grass, with added ingredients such as beer and, in some cases, fermented pine needles.

### **Kagoshima /JAPAN**

Kagoshima is currently Japan's No. 1 prefecture for the production of "black cattle" Wagyu. Beef from "Kagoshima Kuroushi" has a melt-in-your mouth taste due to its marbled fat with a very low melting point known as unsaturated fatty acids. The tender and delicate meat and savoury flavour are distinctive to this brand.

### **Mayura Farm /AUSTRALIA**

Established on South Australia's Limestone Coast in 1845, Mayura Station first imported full-blood Wagyu cattle in 1997. It is now one of the world's most elite full-blood Wagyu breeding operations and the epicentre of outstanding Wagyu genetics outside of Japan.

### **USDA Certified Super Prime Beef /USA** (Exclusively cut available at The Steak House)

Offering the highest level of marbling under USDA certified beef, rich with nutty and umami flavours. Only 2.5% of USA beef qualifies as prime grade, from which the top 20% qualifies as Super Prime.

### **Beverage program**

Savour some of the world's best wines such as Château Lafite Rothschild, Domaine de La Romanée-Conti, Opus One, Krug, or try out new wines available by the glass - The Steak House is the only restaurant in Hong Kong to offer all red wines by the glass from magnums. Then discover origin stories of the bespoke collection of craft spirits, including Michters Rye Whiskey, served from a stylish bar trolley.

### **Interior Design Firm**

Bar Studio

### **Interior Design**

The interior design by Bar Studio showcases contemporary sophistication and a clubby feel, with an opulent palette of burgundy and charcoal, highlighted with copper and gold. Rich leather, suede and wood finishes, including charred wood panels, styled on the traditional Japanese wood-burning technique of shou sugi ban, add warmth, while striking vertical mirrored panels rotate to reflect and magnify stunning views of Victoria Harbour and the Hong Kong skyline. The wine cellar looks into the show kitchen, housing the iconic charcoal grill where chefs in action, flanked by meat and fresh vegetables in display fridges, perform culinary theatre. The Private Room has a fireplace and bar, adding to the seductive mood and conviviality.

### **Capacity**

|                     |            |
|---------------------|------------|
| Main Dining Room    | 90 guests  |
| Private Dining Room | 18 pax max |

(A minimum charge applies.)

### **Dress code**

Smart Elegant  
closed-toed shoes, sleeved shirts and long trousers are required for gentlemen.

### **Private Events**

Please contact the restaurant for enquiries

### **Payment Methods**

Cash, Visa, Mastercard, American Express

### **Opening Hours**

#### **Dinner**

Daily – 6:00pm - 11:00pm  
(Food last order - 10:30pm / Beverage last order - 10:45pm)

#### **Sunday Brunch**

Daily – 11:30am - 2:30pm  
(Food last order – 2:00pm / Beverage last order - 2:15pm)

*\*Operating hours are subject to change without prior notice.*

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