

**Harbourside
Fact Sheet**

About Harbourside

A vibrant market experience with immersive international buffets

Bursting with energy, aromas and flavours, Harbourside's immersive buffet experience transports you to the world's local markets, with a focus on Asian and Western cuisine. Dining at the edge of Victoria Harbour, gaze at the bustling activity and connect with its vitality over decadent breakfast, lunch and dinner buffets.

Cuisine

International buffet

Chef

Oliver Zee

Oliver Zee's professional culinary career spans nearly 30 years specialising in Western cuisine, with over two decades of experience as a chef at InterContinental Hong Kong and the Regent in both the banquet and restaurant kitchens. Marking a homecoming, Oliver has returned to head the large-scale operation of the global kitchen at Harbourside, Regent Hong Kong's popular buffet restaurant. Prior to his return, he gained solid experience as Executive Chef at Ocean Park Marriott Hotel and Nina Hotel Tsuen Wan West where he played a key role in building and supervising the daily operations of numerous food and beverage outlets, as well as overseeing event operations.

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.

Interior Design Firm

Bar Studio

Interior Design

The interior design by Bar Studio creates a modern light-filled aesthetic that magnifies stunning views of Victoria Harbour and the Hong Kong Island skyline. Harbourside's two impressive original trees cultivate the feel of a harbourside garden, along with an artisanal mosaic floor at the entrance, timber parquet flooring and planters that act an active herb garden. An earthy colour palette of olive and burgundy continues the organic mood, while custom furnishings and design details including leather panels and antique-finish mirrors add a residential feel. Mirrors throughout the space reflect and maximise the natural light and immersive harbourviews. Sleek buffet counters clad in crisp white stone showcase the abundant produce, while skilful chefs perform culinary theatre at two live cooking stations with a rich copper finish, where the heat and vibrancy of the kitchen are on full display.

Price**Breakfast Buffet**

Monday – Sunday

Adult - HK\$398

Child (Aged 4-11) - HK\$198

Lunch Buffet

Monday – Friday

Adult - HK\$528

Child (Aged 4-11) - HK\$318

Saturday, Sunday & Public Holiday

Adult - HK\$688

Child (Aged 4-11) - HK\$418

Dinner Buffet

Monday – Thursday

Adult - HK\$928

Child (Aged 4-11) - HK\$558

Friday – Sunday & Public Holidays

Adult - HK\$988

Child (Aged 4-11) - HK\$598

Free-Flow Beverage Package

Champagne HK\$438

- Champagne Duval Leroy
- Selected red and white wine
- Gweilo beer
- Kombucha
- Soft drink and Juice

Sparkling Wine HK\$268

- Prosecco
- Selected red and white wine
- Gweilo beer
- Kombucha
- Soft drink and Juice

Beer & Juice HK\$128

- Gweilo draft beer
- Kombucha
- Soft drink and Juice

*Prices are subject to 10% service charge.

Capacity

180 guests

Dress code

Smart casual:

Please refrain from wearing bathrobes, slippers, flip-flops or plastic footwear and pool attire. Sleeved shirts, closed-toed shoes and trousers or knee-length shorts are required for gentlemen.

Private Events

Please contact the restaurant for enquiries

Payment Methods

Cash, Visa, American Express, Mastercard, CUP, JCB, Diners Club, WeChat Pay, AliPay, BOC Pay

Opening Hours**Breakfast Buffet**

Monday – Friday: 7:00am to 10:30am

Saturday, Sunday and Public Holiday: 7:00am to 11:00am

Lunch Buffet

Monday – Friday: 12:00 noon to 2:30pm

Saturday, Sunday and Public Holiday: 12:00 noon to 3:00pm

Dinner Buffet

Sunday – Friday, the Eve of Public Holidays: 6:00pm to 10:00pm

Saturday and Public Holidays:

5:30pm to 8:00pm (First seating) / 8:30pm to 11:00pm (Second seating)

**Operating hours and buffet schedule are subject to change without prior notice.*

Address

Regent Hong Kong, Ground Floor
18 Salisbury Road, Kowloon, Hong Kong

Phone

+852 2313 2313

E-mail

dining.regenthk@ihg.com

Website

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