

**Embark on an Exceptional Easter Culinary Journey  
at Regent Hong Kong's Immersive Dining Destination**



4 March 2024 (Hong Kong SAR) – Indulge in a remarkable culinary journey with family and friends; and uncover a world of immersive dining experiences and Easter delights at Regent Hong Kong, the ultimate destination for gastronomic pleasures over the Easter holiday from 29 March to 1 April.

Treat yourself and someone special to **The Lobby Lounge's** exquisite afternoon tea set, priced at HK\$1,288\* for 2 persons including two glasses of Sei Bellissimi Bellini; and discover delicate and sweet flavours such as Carrot – a caramel pineapple mousse cake, surrounded by cream cheese frosting. As you sip refreshing Spring Berry Tea and savour culinary delights including homemade scones and Earl Grey Madeleines, gaze at the awe-inspiring vista of Victoria Harbour and the magnificent Hong Kong Island skyline, the captivating backdrop for your experience. Ensclosed in one of The Lobby Lounge's intimate spaces overlooking the harbour, relish moments that delight and inspire.

Be tempted by the exquisite **Regent Cake Collection** in the vitrine starring Executive Pastry Chef Andy Yeung's special Easter Bunny, the ultimate carrot cake, meticulously crafted with cream cheese mousse and blood orange confit. Its exquisite taste and artful presentation will ensure a truly unforgettable Easter. From classic flavours to innovative creations, our cakes cater to every taste and occasion. A bespoke collection of delicacies and Easter cake will be available on our eShop. Order at <https://regenthkshop.com/> for a delightfully decadent experience.

For a memorable Easter weekend experience, **The Steak House's** opulent brunch on March 31 and April 1, priced at \$1,288\* for adult and HK\$888\* for child aged 4-11, promises an immersive culinary journey that begins with a vibrant garden-fresh salad bar. Next is your choice from a curated collection of prime meats sourced across the globe, prepared to perfection on our original charcoal grill. The brunch concludes on a delightful note with an indulgent selection of Easter desserts from our decadent Sweet Corner. Enhance the experience with the free-flow drinks package at HK\$288\* which will keep your glasses filled with Champagne, red and white wine for two hours.

With Easter buffets starting at HK\$788\* per adult from 29 March to 1 April, **Harbourside** is bursting with energy, aromas and flavours from the world's markets highlighted by seasonal delicacies and signature dishes. Dining at the edge of Victoria Harbour, you can gaze at the bustling activity and connect with its vitality, as our chefs create culinary theatre at live-action stations. Be sure to save room for the many temptations at the indulgent dessert counter.

Enjoy stunning harbourviews as you relish Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang's refined Cantonese cuisine at **Lai Ching Heen** over a leisurely 6-course Easter Lunch Menu. The curated menu (available from March 29 to April 1) priced at HK\$1,188\* per person features Chilled

Abalone and Jelly Fish, Lai Ching Heen Superior Dumpling Triplets and Wok-fried Kagoshima Wagyu and Duck Liver in Black Bean Sauce served with Fried Rice Vermicelli. A choice of hand-selected teas designed to pair perfectly with the Easter menu is also available at an additional charge.

Over the holiday weekend, dine at **Nobu Hong Kong** and experience its unique Japanese dishes with Peruvian influences crafted with top-quality ingredients, complemented by the world-class Nobu sake brewed exclusively by Hokusetsu brewery.

Commencing on the last day of the Easter weekend, Nobu celebrates the arrival of spring with our Cherry Blossom Festival Omakase Menu, a culinary experience paying homage to the delicate beauty of cherry blossoms. Available from 1-30 April at HK\$1,888 per person, the 7-course dinner menu features delectable dishes showcasing the chef's creativity. Highlights include Cherry Blossom Festival – Santen Mori, Roasted Lobster Shiso Salsa with Cherry Blossom Cress and our irresistible Strawberry Cherry Blossom Wagashi.

Unforgettable evenings begin and end at **Qura Bar** with an eclectic sensory journey through a drawing room, bar, dining lounge and cigar spaces. 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.

### **Be Privy to a Residential-style Luxury Retreat and Access to Regent Club**

More than a stay, the Suite experience enables you to feel truly indulged and uplifted. In your spacious residential retreat, savour a fascinating journey of discovery and connection. At Regent Club, bespoke culinary and beverage offerings with moments of decadence become highlights of the day. When reserving a Suite\* for two consecutive nights or more, enjoy 20% savings on our Best Flexible Rate with the "Elevate Your Stay" package and be privy to access to Regent Club for up to two persons.

\*Prices are subject to 10% service charge. Terms and conditions apply.

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

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For dining enquiries, kindly contact Restaurant Reservations at [dining.regenthk@ihg.com](mailto:dining.regenthk@ihg.com) 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 here to download high-resolution images: <https://flic.kr/s/aHBqjBghYP>

### **Appendix**

#### **Embark on an Exceptional Easter Culinary Journey at Regent Hong Kong's Immersive Dining Destination 29 March to 1 April, 2024**

##### **The Lobby Lounge Easter Afternoon Tea**

**Dates:** 29 March 29 – 1 April, 2024

**Time:** 12 noon to 3:00 pm (1st seating)  
3:00 pm to 6:00 pm (2nd seating)

**Price:** HK\$1,288 for two persons  
with one glass of Sei Bellissimi Bellini per person

## **The Steak House**

### **Easter Brunch**

**Dates:** 31 March 31 – 1 April, 2024

**Time:** 11:30 am to 2:30 pm

**Price:** HK\$1,288 per adult  
HK\$888 per child (ages 4-11)

with free-flow orange juice, soft drinks and designated mocktails

**Drinks package** (free-flow Champagne, red and white wine)

**Price:** HK\$288 per person

## **Harbourside**

### **Easter Lunch Buffet**

**Dates:** 29 March 29 – 1 April, 2024

**Time:** 12 noon to 3:00 pm

**Price:** HK\$788 per adult  
HK\$478 per child (ages 4 – 11)

### **Easter Dinner Buffet**

**Dates:** 29 March 29 – 1 April, 2024

**Time:** 5:30 pm to 8:00 pm (1st seating)

8:30 pm to 11:00 pm (2nd seating)

**Price:** HK\$1,088 per adult  
HK\$658 per child (ages 4 – 11)

## **Lai Ching Heen**

### **Easter 6-Course Lunch Menu**

**Dates:** 29 March 29 – 1 April, 2024

**Time:** 11:30 am to 2:30 pm

**Price:** HK\$1,188 per person

\*À la carte menu available

## **Nobu Hong Kong**

### **Cherry Blossom Festival 7-course Omakase Dinner Menu**

**Dates:** 1 – 30 April, 2024

**Time:** 6:00pm -11:00pm

**Price:** HK\$1,888 per person

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

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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 guests reserving selected suite and room categories. 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 globe's 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 ten open hotels including the exclusive Regent Hong Kong, Carlton Cannes - a Regent Hotel, Regent Phu Quoc, Regent Shanghai on The Bund, Regent Chongqing, Regent Shanghai and Regent Porto Montenegro. Nine further properties are due to open in the next five years in Bali Canggu, Santa Monica Beach, Jakarta, Kuala Lumpur, Chengdu, Sanya, Shenzhen, Jeddah and Kyoto. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com)