

**Experience Lavish Father's Day Family Feasts  
at Regent Hong Kong's Dining Destination**



**100% Cacao**



**Farm to Fork: Artisan Beef Discovery  
Tasting Menu**

16 May 2024 (Hong Kong SAR) – Celebrate Father's Day on 16 June by treating Dad and the family to a lavish feast at Regent Hong Kong's Dining Destination. Staged with stunning harbourviews, our Father's Day celebrations include a diverse selection of immersive experiences, ensuring there's something for everyone to enjoy.

**A Decadent Dessert for Dad**

In honour of Father's Day, treat Dad to a special dessert handcrafted by **Executive Pastry Chef Andy Yeung**. *100% Cacao* is a pre-baked cacao sable tart filled with chocolate almond cream and stuffed cacao nibs sobacha praline. It is then covered with a layer of jelly made from fresh cacao fruit flesh and a drizzle of sobacha caramel, and finally finished with a light chocolate whipped ganache. The concept of the cake revolves around the entire cacao pod, with each component meticulously crafted from different parts of the cacao fruit. From the jelly to the cream, every element of the cake celebrates the rich and indulgent essence of cacao in a variety of textures and flavours. To order a bespoke cake that will make lasting memories for Dad and the entire family, visit the vitrine in The Lobby Lounge or <https://regenthkshop.com/>.

**Cherish Family Moments with a Delightful Father's Day Feast**

Pamper Dad with a Father's Day feast of exquisite Cantonese culinary delights accompanied by breathtaking harbourviews at the renowned two-MICHELIN Star **Lai Ching Heen**. On Saturday, 15 June, and Sunday, 16 June, experience refined Cantonese cuisine crafted by Executive Chef Lau Yiu Fai, over a delightful 6-course lunch menu. The 8-course Father's Day Dinner Menu features sumptuous dishes including Golden Stuffed Crab Shell with Crabmeat, Braised Fresh Whole 3-Head Abalone accompanied by Tofu Sachets with Seafood in Oyster Jus and sumptuous Wok-fried Kagoshima Wagyu with Lily Bulbs and Cauliflower Mushrooms.

Recommended by the MICHELIN Guide, **The Steak House** is an ideal choice for fathers who appreciate fine beef and wine. From the indulgent Sunday Brunch and Farm to Fork: Artisan Beef Discovery Tasting Menu to the carefully curated selection of meats, perfectly seared on our original charcoal grill, and an acclaimed salad bar, discover a quintessential Steak House experience with curated touches. For larger family gatherings, the intimate Private Dining Room offers a cosy lounge area with a relaxed residence ambience and a personalised salad and appetiser bar.

When reserving the Farm to Fork: Artisan Beef Discovery Tasting Menu, embark on a gastronomic adventure celebrating the art of steak preparation from tender beef from Spain to flavourful cuts from

Korea and premium steak from Australia, paired with seasonal side dishes and an exquisite Hong Kong inspired dessert.

Alternatively, experience the Father's Day Dinner Menu at **Nobu Hong Kong**; and savour the unique blend of Nobu-style Japanese cuisine with Peruvian influences. Delight in the luxurious Lobster taco with delicate caviar followed by exquisite Nobu-style Sashimi. Next, relish the refreshing Baby gem salad with goma parmesan and a decadent Baked Oyster with bacon uni sauce. Then indulge in succulent wagyu foie gras with whisky teriyaki. The meal ends on a sweet note with delectable coconut panna cotta topped with whisky foam soy caramel. To enhance the culinary journey, savour world-class Nobu sake, exclusively brewed by the renowned Hokusetsu brewery.

At Regent Hong Kong's Dining Destination discover a mesmerising ambience in **The Lobby Lounge**, where breathtaking panoramic views of Victoria Harbour and the Hong Kong skyline await. Embark on an unforgettable Father's Day celebration while exploring intriguing selections from Grower Champagne Houses. Alternatively, indulge in a captivating sensory journey at **Qura Bar**, where rare spirits and classic culinary delights await. For an immersive international buffet experience, **Harbourside** will transport you to a world of culinary delights.

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://hongkong.regenthotels.com/image-video-gallery/experience-lavish-fathers-day-family-feasts-at-regent-hong-kongs-dining-destination/>

**Appendix**  
**A Regent Father's Day Celebration**  
**15 to 16 June, 2024**

**The Lobby Lounge**

**Father's Day Afternoon Tea**

**Date:** June 16, 2024

**Time:** 12 noon - 3:00 pm (1st seating)

3:00 pm - 6:00 pm (2<sup>nd</sup> seating)

**Price:** HK\$1,388 for two

including two glasses of Sei Bellissimi Bellini / Hojicha Sparkling Tea

**Father's Day 100% Cacao Cake**

**Price:** HK\$688 (for 4-6 servings)

**Order via Regent Hong Kong's online shop:** <https://regenthkshop.com/>

**Lai Ching Heen**

**Father's Day Weekend Lunch Menu**

**Date:** June 15 & 16, 2024

**Time:** 12 noon - 2:30pm (June 15)

11:30 am - 2:30 pm (June 16)

**Price:** HK\$738 per person

*^À la carte menu available.*

*\*Minimum spending of HK\$700 + 10% service charge per guest will be applied for Father's Day (16 June) lunch service period.*

**Father's Day Weekend Dinner Menu**

**Date:** June 15 & 16, 2024

**Time:** 6:00pm - 10:00pm

**Price:** HK\$1,688 per person

*^À la carte menu available.*

**Harbourside**

**Father's Day Lunch Buffet**

**Date:** June 16, 2024

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

**Price:** HK\$788 per adult

HK\$478 per child (ages 4 – 11)

**Father's Day Dinner Buffet**

**Date:** June 16, 2024

**Time:** 5:30 pm - 8:00 pm (1<sup>st</sup> seating)

8:30 pm - 11:00 pm (2<sup>nd</sup> seating)

**Price:** HK\$1,088 per adult

HK\$658 per child (ages 4 – 11)

**The Steak House**

**Sunday Brunch**

**Date:** June 16, 2024

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

**Price:** HK\$988 per adult

HK\$688 per child (ages 4 – 11)

**Drinks Package**

Free-flowing prosecco, red and white wine

**Price:** HK\$298 per person

**Nobu Hong Kong**

**Saturday Brunch**

**Date:** June 15, 2024

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

**Price:** HK\$858 per adult

HK\$488 per child (ages 4 – 11)

**Father's Day Dinner****Date:** June 15 & 16, 2024**Time:** 6:00pm - 11:00pm**Price:** HK\$1,888 per person*^À la carte menu available.*

The above prices are subject to 10% service charge.

**ENDS**

For further press information:

Jenny Chung, Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: +852 9494 8321 E-mail: [jennytszwai.chung@ihg.com](mailto:jennytszwai.chung@ihg.com)

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

Alice Wong, Assistant Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: +852 6161 9990 E-mail: [alice.wong1@ihg.com](mailto:alice.wong1@ihg.com)

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

Micky Lau, Assistant Communications Manager

Regent Hong Kong

Tel: +852 6337 3465 E-mail: [micky.lau@ihg.com](mailto:micky.lau@ihg.com)

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

**Regent Hong Kong**

Following a total transformation and reimagining as a majestic haven on Victoria Harbour with a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, Regent Hong Kong has garnered accolades on the prestigious Travel + Leisure It List and Condé Nast Traveler Hot List. Its 497 rooms (including 129 suites) are envisioned as Personal Havens of tranquillity with personalised service on your terms by Regent Masters / Decadent dining awaits 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 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).