

**101 Best Steak Restaurant Collaboration:  
Bistecca Tuscan Steakhouse in Singapore,  
Ranked No. 38 of the World's 101 Best Steak Restaurants,  
Partners with The Steak House at Regent Hong Kong  
23-24 August, 2024**



*The Steak House*



*Bistecca Tuscan Steakhouse*

**8 July, 2024 (Hong Kong SAR)** – The Steak House at Regent Hong Kong, recently recognised as one of the World's 101 Best Steak Restaurants and featured in the MICHELIN Guide Hong Kong & Macau 2024, is hosting a series of special guest chef events with fellow honourees on the prestigious list of the World's 101 Best Steak Restaurants. The first partnership will showcase Bistecca Tuscan Steakhouse in Singapore, ranked No. 38 of the World's 101 Best Steak Restaurants. This unique two-night collaboration on 23-24 August promises to be an extraordinary showcase of culinary excellence, led by Oliver Hyde, Group Executive Chef of Red Door Group, which operates Bistecca Tuscan Steakhouse and Artemis Grill, and Amine Errkhis, Head Chef of The Steak House at Regent Hong Kong.

Bistecca Tuscan Steakhouse in Singapore is dedicated to authentic Tuscan cuisine, crafted with the finest ingredients. The restaurant's culinary philosophy is based on the traditions of the Tuscany region, where premium meats and fresh produce take centre stage. Red Door Group Executive Chef Oliver Hyde, alongside Bistecca's Head Chef Lim Kien Ping, works closely with trusted local and international suppliers to ensure the highest quality and traceability of every ingredient on the menu.

**A Collaboration between two of the "World's 101 Best Steak Restaurants"**

"For our collaboration with The Steak House, we are excited to bring the authentic flavours and traditions of Tuscany to Hong Kong," said Oliver Hyde. "We have meticulously selected the finest cut of beef, the freshest produce and the most flavourful condiments to ensure that guests at The Steak House experience the true essence of Tuscan cuisine."

The two-night event will feature a specially curated 5-course menu that is a harmonious blend of Bistecca's signature dishes and The Steak House's culinary expertise, priced at HK\$1,588 per person plus 10% service charge (The menu requires a minimum order of two persons or more).

The centrepiece of the menu will be COSTATA Bistecca Signature Bone-in Ribeye, prepared by Chefs Oliver and Amine in traditional Tuscan style over a high temperature on The Steak House original charcoal grill.

With a marble score of 6 (MB6) in Australia, the beef comes from a bloodline of F1 Kuroge washu bred wagyu and Tajima cattle which are grain-fed for 420+ days.

Thick-cut in traditional Tuscan style, the bone-in ribeye is well-marbled with fat, which keeps the meat moist and tender during cooking, while adding depth and complexity. The result is a succulent steak with a charred crust yet tender and juicy centre.

The menu will also feature other Bistecca specialties, such as a Bruschetta starter; Agnolotti, a stuffed pasta typical of the Piedmont region of Italy, homemade with Sweet Corn, Mascarpone, Parmigiano Reggiano and Australian Black Winter Truffle as the second course; and Roasted Gnocchi as one of the side dishes. The collaborative menu also includes specialty dishes by The Steak House culinary team including King Crab Cake, Canadian Lobster Bisque, signature sides and homemade Miyazaki Green Peppercorn and Béarnaise sauces.

A duo of desserts – Bistecca's Cannoli crafted with Vanilla Ricotta, Strawberry, Mint and Pistachio Gelato, and homemade Upside Down Apple Tarte Tatin by Regent Hong Kong's Executive Pastry Chef Andy Yeung, end the evening on a sweet note.

In anticipation of welcoming Bistecca and Red Door Group Executive Chef Oliver Hyde to The Steak House at Regent Hong Kong, Head Chef Amine Errkhis shares, "This collaboration is a genuine celebration of the art of meat, combining the skills and enthusiasm of two top-notch establishments. Guests can expect an exceptional culinary experience showcasing the finest beef and top-quality ingredients prepared with artisan craftsmanship and culinary finesse."

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.

Please click here to download high-resolution images: <https://hongkong.regenthotels.com/image-video-gallery/the-steak-house-welcomes-guest-chef-from-singapores-bistecca/>

#### **ABOUT BISTECCA TUSCAN STEAKHOUSE**

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Oliver Hyde, an accomplished and passionate chef, brings nearly two decades of experience in his native UK, as well as in France and Singapore. His culinary career spans numerous three-MICHELIN star restaurants including The Waterside Inn in London, helmed by Michel and Alain Roux, and Gordon Ramsay in Chelsea. To further develop his culinary skills, he spent a year in France at the MICHELIN-star restaurant at Hostellerie la Briqueterie, nestled in the vineyards around Epernay. Oliver then relocated to Singapore to join Pollen in Gardens by the Bay as Sous Chef, run by MICHELIN-star Chef Jason Atherton, before spearheading the opening of Maggie Joan's, a casual dining restaurant, where he brought his light and modern interpretations to the table. In 2018 he joined Red Door Group as Executive Chef, helming the kitchens at Bistecca Tuscan Steakhouse and Artemis Grill.

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