

**Celebrate National Day on 1 October at a Cinematic Harbourfront Haven  
with Immersive Culinary Experiences**



28 August 2024 (Hong Kong SAR) – Experience the spectacular fireworks display over Victoria Harbour from the prime vantage point of Regent Hong Kong on Tuesday, 1 October 2024. Positioned as one of the most picturesque spots in the city, Regent Hong Kong offers a reimagined sanctuary by the waterfront, perfect for cherishing moments of togetherness with your loved ones.

The hotel's globally acclaimed gastronomy promises a sensory journey like no other. Each distinctive restaurant offers bespoke culinary journeys and majestic vistas, culminating in an unforgettable evening panorama that ignites the senses with stunning up-close views of the harbour and fireworks. At the private outdoor harbourfront viewing area, exclusively for guests of the Dining Destination, you can discover a one-of-a-kind intimacy with the harbour and fireworks.

When reserving a harbourview room or suite, you will be privy to an exclusive bird's eye view of the fireworks display within this serene Personal Haven, while creating lasting memories with your loved ones.

**The perfect spot to savour exquisite dining with dazzling views of the fireworks**

Renowned for its cinematic harbourviews, **The Lobby Lounge** offers a totally mesmerising experience during the fireworks display on the harbour. Make this immersive vantage point your front-row setting for the fireworks display by reserving a table for the 4-course set dinner menu (HK\$1,588 + 10% service charge per person). Savour Head Chef Rajiv Chowdhury's Prawn Tartare, Porcini Mushroom Velouté, Braised Wagyu Beef Cheek and wrap up with Executive Pastry Chef Andy Yeung's Yuanyang St. Honore cake.

Beef and wine lovers will be in heaven at **The Steak House**. Indulge in a 5-course dinner menu crafted by Head Chef Amine Errkhis at HK\$2,288 + 10% service charge per adult (inclusive of a glass of Champagne) / HK\$1,388 + 10% service charge per child (ages 4-11). The culinary journey starts with the elaborate Salad Bar, followed by the luscious Boston Lobster Thermidor and Seafood Chowder. For the main course, savour prime meat selections sourced from the USA, Australia's Mayura Farm or premium Hanwoo 1++ beef from Korea. Concludes the spectacular night on a delightful note with a smooth and creamy banoffee tart.

At the two MICHELIN Star **Lai Ching Heen**, enjoy the fireworks and spectacular views of Victoria Harbour over an 8-course dinner menu showcasing the refined Cantonese cuisine of Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang. The curated menu priced at HK\$3,088 + 10% service charge per adult / HK\$1,588 + 10% service charge per child (ages 4-11). It features the signature Golden Stuffed Crab Shell with Crabmeat, Braised Whole Abalone 28 Heads and Sea Cucumber in Oyster Jus, Wok-fried Kagoshima Wagyu and Artichoke in Black Bean Sauce and Steamed Rock Rice with Garoupa Fillet and 25 Year Preserved Vegetables. A choice of hand-selected teas designed to pair perfectly with the National Day Fireworks menu is also available at an additional charge.

Be immersed in the aromas, flavours, and ambiance of the world's local markets at **Harbourside**. The lavish buffets feature seasonal produce, showcasing authentic local tastes as well as flavours from

Asian and Western cuisines, and beyond. The elaborate Dinner Buffet with up-close fireworks viewing is HK\$1,888 + 10% service charge per adult (inclusive of a glass of Champagne) / HK\$1,188 + 10% service charge per child (ages 4-11).

Dine at **Nobu Hong Kong** and experience a memorable celebration on 1 October, featuring an immersive 8-course fireworks dinner menu at HK\$2,288 + 10% service charge per person. Savour the unique blend of Nobu-style Japanese cuisine with Peruvian influences. Delight in the luxurious Uni Nori taco with delicate caviar followed by exquisite Nobu-style Sashimi. Indulge in lobster cooked with a shiso salsa and succulent wagyu beef paired with foie gras in a truffle teriyaki sauce. To enhance the culinary journey, savour world-class Nobu sake, exclusively brewed by the renowned Hokusetsu brewery at an additional charge.

Unforgettable evenings begin and end at **Qura Bar** with an eclectic sensory journey. 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. On National Day, table packages start at HK\$3,000 for 4 persons, including a bottle of selected Champagne. Discover this truly extraordinary and immersive vantage point for the spectacular fireworks display, alongside a selection of designated canapes such as Tasmanian Black Truffle Quiche, Mediterranean Tuna Taco, and Foie Gras Terrine.

### **Exclusive Private Dining Experiences**

The exclusive private dining venues at Lai Ching Heen, Nobu Hong Kong and The Steak House offer customised culinary journeys with a sense of intimacy and discreet luxury. On 1 October evening, private dining patrons will be privy to an outdoor harbourfront terrace experience with unparalleled front-row views of the magnificent fireworks display.

Starting 1 September, restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For 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, Harbourside, Nobu Hong Kong, The Lobby Lounge and Qura Bar.

Please click here to download high-resolution images: <https://hongkong.regenthotels.com/image-video-gallery/celebrate-national-day-on-1-october-at-a-cinematic-harbourfront-haven-with-immersive-culinary-experiences/>

## **Appendix**

### **Regent Hong Kong National Day Fireworks Dining Destination Culinary Arrangement 1 October 2024**

#### **The Lobby Lounge**

Fireworks 4-course Set Dinner  
Time: 6:00 pm to 10:00 pm  
Price: HK\$1,588 per person

#### **Lai Ching Heen**

Fireworks 8-course Dinner Menu  
Time: 6:00 pm – 10:00 pm  
Price: HK\$3,088 per adult  
HK\$1,588 per child (ages 4-11)

#### **Harbourside**

Fireworks Dinner Buffet  
Time: 6:00 pm – 10:00 pm  
Price: HK\$1,888 per adult (inclusive of a glass of Champagne)  
HK\$1,188 per child (ages 4-11)

#### **The Steak House**

Fireworks 5-course Dinner Menu  
Time: 6:00 pm – 11:00 pm  
Price: HK\$2,288 per adult (inclusive of a glass of Champagne)  
HK\$1,388 per child (ages 4-11)

#### **Nobu Hong Kong**

Fireworks 8-course Dinner Menu  
Time: 6:00 pm – 11:00 pm  
Price: HK\$2,288 per adult  
HK\$1,888 per child (ages 4-11)

#### **Qura Bar**

Fireworks Table Package  
Time: 5:30 pm – 12:00 am  
Standard Table: HK\$3,000  
Inclusive of one bottle of Billecart-Salmon, Blanc de Blancs NV and a canapé plate for up to 4 guests  
  
Premium Table: HK\$5,000  
Inclusive of one bottle of Taittinger, Comtes de Champagne Blanc de Blancs 2011 and a canapé plate for up to 4 guests

Additional guests to the table can be arranged at HK\$600 per person to a maximum of 6 persons per table. Full dining services will not be available at the Dining Room on the evening of the fireworks display.

\*The above prices are subject to 10% service charge. Please refer to the HKSAR Government announcement regarding the National Day's Fireworks Display.

**ENDS**

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**Regent Hong Kong**

At the reimagined Regent Hong Kong, discover a majestic haven on Victoria Harbour, awarded the #1 Hong Kong City Hotel, #2 among the 20 Favourite City Hotels in Asia and #7 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2024 readers' survey. Designed by Chi Wing Lo, the 497 rooms and suites are Personal Havens of serenity with customised service on your terms. Experience mesmerising harbourviews, decadent dining at six exceptional restaurants and bars, plus bespoke events that create lasting impressions.

Discover more at <https://hongkong.regenthotels.com/>

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