

**The Lobby Lounge Presents a
Homage to the Artistry of Chocolate Afternoon Tea
Starring La Maison du Chocolat Creations**

27 September 2024 (Hong Kong, SAR) – The Lobby Lounge at Regent Hong Kong is excited to announce an exclusive afternoon tea experience featuring selected desserts and a bespoke cake crafted by Meilleur Ouvrier de France Chocolatier (Best Craftsman Chocolatier of France) Nicolas Cloiseau, from La Maison du Chocolat. This collaboration marks the master chocolatier's first visit to Hong Kong in a decade, where he will bring his unparalleled expertise in chocolate, pastry and cake to our city. In The Lobby Lounge, with its breathtaking backdrop of Victoria Harbour, guests can savour a luxurious afternoon tea experience combining the artistry of Chef Nicolas Cloiseau with the culinary talent of The Lobby Lounge Head Chef Rajiv Chowdhury and Regent Hong Kong's Executive Pastry Chef Andy Yeung.

Delightful Menu Highlights:

A Tantalising Amuse Bouche and Finger Sandwiches are crafted by **The Lobby Lounge Head Chef Rajiv Chowdhury**, in a sophisticated palette of flavours that celebrate culinary artistry with every bite. The innovative **Cauliflower Wild Mushroom Tiramisu**, is a daring fusion of earthy flavours and creamy textures, while **Finger Sandwiches** range from a luxurious Brie Cheese, Walnut, Black Truffle combination to refreshing Scallop, Apple, Celery with Perseus Caviar N5, The Wagyu Beef Pastrami offers a harmonious blend of smoky, spicy, and crunchy flavours, while the Scottish Smoked Salmon with Salmon Roe and Avocado presents a delicate yet indulgent harmony of sea and land.

The Signature Desserts by Master Chef Nicolas Cloiseau of La Maison du Chocolat include:

Choux Chocolat: A decadent chocolate choux pastry with crumble, streusel cacao and a luscious and creamy Jivara filling with cocoa nibs and vanilla, topped with gold leaf.

Roulé Citron Noisette: A delicate hazelnut biscuit with layers of crispy and creamy lemon hazelnut roulade and a light hazelnut mousse offering a perfect balance of flavours.

Marron Cassis Tartlet: A delightful tartlet with a flourless soft chocolate biscuit atop blackcurrant compote and layers of chestnut cream.

Classic Scones & Cacao Madeleines: Freshly baked scones by our **Executive Pastry Chef Andy Yeung** are ready to be adorned with dollops of velvety clotted cream that melts upon contact. Homemade Cacao Madeleines, a cocoa-infused marvel, with their delicate crumb and enticing aroma, are too tempting to resist. Homemade jams – featuring the sweet tang of quince and the vibrant burst of raspberry – are lovingly prepared to accompany these delectable treats.

Guests can complement their tea set with a signature chocolate beverage or choose from a selection of premium teas and freshly brewed coffee. For those seeking an additional treat, the Chocolate Martini is a rich blend of vodka, chocolate liqueur, espresso and dark chocolate.

Chocolate aficionados will not want to miss this afternoon tea set, which is available from 24 October to 30 November, 2024. Reserve your table at The Lobby Lounge to enjoy this exclusive collaboration with La Maison du Chocolat at HK\$888 for two persons and HK\$ 488 for one person, subject to a 10% service charge.

Elevate Your Celebration with a Bespoke Dessert from La Maison du Chocolat

Whether you're commemorating a significant event or simply savouring a moment of indulgence, the Walnut-Vanilla Entremet crafted by La Maison du Chocolat, will add a decadent touch of sophistication, certain to impress your guests. The artisanal dessert features a soft walnut biscuit, with layers of Creamy Bahibé, Vanilla Praliné, Mousse Bali 68% dark chocolate and creamy walnut priced at HK\$590 (serving 4 – 8 persons). It is also available on our eShop at <https://hongkong.regenthotels.com/>

Nicolas Cloiseau: Master Chef of La Maison du Chocolat

Nicolas Cloiseau is at the heart of the artistic excellence and signature taste of La Maison du Chocolat. He puts his creative mark on all the chocolate and pastry collections and places exceptional craftsmanship centre stage. The esteemed Master Chef of La Maison du Chocolat is celebrated for his exceptional artistry and dedication to chocolate. Awarded the prestigious title of Meilleur Ouvrier de France Chocolatier in 2007, Cloiseau has been a pivotal figure in the world of fine chocolate since joining La Maison du Chocolat in 1996. Additional accolades, include first place at the Concours Gastronomique of Arpajon and the World Chocolate Master.

Pushing the boundaries of flavour and craftsmanship, his relentless pursuit of perfection involves over 200 recipe trials annually, ensuring each creation embodies elegance and innovation. Nicolas Cloiseau remains at the forefront of La Maison du Chocolat, inspiring chocolate aficionados worldwide with his unparalleled expertise and creativity.

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.

Appendix

The Lobby Lounge

An Homage to the Artist of Chocolate Afternoon Tea

Dates: 24 October to 30 November 2024

Times: Monday to Friday – 3:00pm to 6:00pm

Saturday, Sunday & Public Holidays –

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

Price: HK\$888+10% service charge for two people / HK\$488+10% service charge for one person

Served with your choice of tea or freshly brewed coffee

Additional HK\$128 for a Chocolate Martini

About La Maison du Chocolat

Established in 1977 by visionary chocolatier Robert Linxe, La Maison du Chocolat is a beacon of luxury and artisanal excellence in the world of fine chocolate. Renowned for its commitment to quality, craftsmanship, and innovation, the brand has become synonymous with exquisite taste and elegance. At the heart of La Maison du Chocolat is a dedication to creating exceptional chocolate experiences. Each creation is crafted with meticulous attention to detail, blending tradition with modern artistry. The brand offers a wide array of chocolates, pastries and seasonal collections that captivate chocolate aficionados worldwide.

Under the artistic direction of Master Chef Nicolas Cloiseau, a Meilleur Ouvrier de France Chocolatier, La Maison du Chocolat continues to push the boundaries of flavour and refinement. With a global presence and a legacy of excellence, the brand invites you to indulge in a world where chocolate is elevated to an art form.

Images can be downloaded at: <https://hongkong.regenthotels.com/image-video-gallery/the-lobby-lounge-presents-a-homage-to-the-artistry-of-chocolate-afternoon-tea-starring-la-maison-du-chocolat-creations/>

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Regent Hong Kong

Following a total transformation and reimagining as a majestic haven on Victoria Harbour, Regent Hong Kong has been named 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. It is also featured on the prestigious Travel + Leisure It List and Condé Nast Traveler Hot List. With a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, the 497 rooms and suites are Personal Havens of tranquillity with customised service by Regent Experience Agents. Suite guests enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. Decadent dining awaits at six celebrated restaurants and bars with mesmerising harbourviews. An iconic white marble staircase leads to the large pillarless ballroom for glamorous galas and weddings. For bespoke events, ten versatile function rooms showcase unrivalled harbourviews. 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