

REGENT  
HONG KONG

**101 Best Steak Restaurant Collaboration:  
*A Celebration of Wagyu*  
with Japan's Acclaimed Kitan In  
and The Steak House at Regent Hong Kong**

12-14 March 2025



7 February 2025 (Hong Kong SAR) – The Steak House at Regent Hong Kong, recognised as one of the World's 101 Best Steak Restaurants, presents *A Celebration of Wagyu* from 12-14 March, 2025, featuring an exclusive collaboration with Osaka's celebrated Kitan In, one of Japan's Top 20 Steak Restaurants.

The 4-hands dinner will showcase Head Chef Amine Errkhis of The Steak House, the current No. 101, and Hiroyuki Takeshita, CEO and Owner-Chef of the Kitan Group, including Osaka's Kitan In, ranked No. 4 on the Top 20 Japan list of the World's 101 Best Steak Restaurants.

Also featured in *Yakiniku Top 100* for two consecutive years, Kitan In is the group's flagship Omakase restaurant specialising in aged Wagyu dishes that reflect the changing Japanese seasons, with reservations booked out up to six months in advance.

Guests attending the exclusive dinner events at The Steak House on 12-14 March will be privy to a unique culinary symphony that is a fusion of The Steak House specialities and guest chef Takeshita's Japanese culinary artistry and acclaimed aged wagyu creations.

The Steak House Head Chef Amine Errkhis shares, "Our exclusive 4-hands dinners will be an exceptional experience for beef lovers. Chef Takeshita and I are curating a rare culinary journey that reveals the different textures, flavours and versatility of wagyu, with each dish crafted using diverse cooking techniques that reflect our respective culinary traditions and expertise as well as the finest ingredients."

Chef Takeshita adds, "I look forward to presenting my philosophy and passion for wagyu to discerning diners at the acclaimed Steak House at Regent Hong Kong."

The collaboration between two of the "World's 101 Best Steak Restaurants" is part of The Rare Tour 2025, organised by Upper Cut Concepts, the sister company of the highly acclaimed list of the World's 101 Best Steak Restaurants. The Rare Tour events feature top chefs from the World's 101 Best Steak Restaurants at exclusive 4-handed dinners at leading restaurants and hotels worldwide.

Gourmands are in for a treat during this unique showcase of culinary excellence with Chef Hiroyuki Takeshita of Kitan Group in Japan and Amine Errkhis, Head Chef of The Steak House at Regent Hong Kong.

The exclusive dinner menu with wine pairing at The Steak House with Kitan In Osaka is priced at HK\$2,088 per person plus 10% service charge (The menu requires a minimum order of two persons or more).

Restaurant reservations for The Rare Tour dinners at The Steak House on 12-14 March can be made via the online booking platform at:

<https://www.sevenrooms.com/experiences/rhksteakhouse/101-best-steak-restaurant-collaboration-a-celebration-of-wagyu-with-japan-s-acclaimed-kitan-in-and-the-steak-house-at-regent-hong-kong-6675147738857472>

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 images: <https://flic.kr/s/aHBqjC1AHE>

### **About Kitan Group and Chef Hiroyuki Takeshita**

Chef Hiroyuki Takeshita, the CEO and owner-chef of the Kitan Group, was born in Miyakonojo, Miyazaki Prefecture, a region renowned as a Wagyu breeding hub. Growing up as the son of a Wagyu cattle farmer, his deep connection to Wagyu was established early on. Pursuing his passion for culinary arts, he trained in French cuisine in Osaka, mastering techniques and accumulating experience as a head chef in French bistros. However, his roots and fascination with Wagyu led him to explore its full potential. Determined to share the unparalleled flavour and authenticity of "truly exceptional Wagyu," Chef Takeshita began researching Wagyu in depth, eventually discovering and specialising in the art of aging beef.

Chef Takeshita combines his expertise in French culinary techniques, his intimate knowledge of Wagyu and his dedication to innovation to create a unique dining experience. This passion culminated in the establishment of the Kitan Group, where every restaurant is dedicated to delivering unforgettable moments and innovative experiences through the art of Wagyu, setting new standards in presentation, service and flavour.

Chef Takeshita operates a series of acclaimed restaurants under the Kitan brand, including Yakiniku Kitan Minamisenba, Yakiniku Kitan Hozenji Kitan In, the flagship Omakase restaurant specialising in aged Wagyu dishes, and Kitan Hibiki, which is known for dry aged steak and burgers, in collaboration with Gui's Burger from Humans of Wagyu.

### **About The Steak House and Head Chef Amine Errkhis**

The Steak House at Regent Hong Kong is the ultimate haven for meat and wine lovers. The star attraction is a curated selection of the finest meat from pristine farms around the world, perfectly seared on the original charcoal grill. Imaginative starters, reinvented classics along with an elaborate salad bar and decadent desserts complete the indulgent experience. Complementing the top-quality beef is a remarkable selection of the world's best wines in big bottle vintages from Magnum and Jeroboam to Balthazar and Nebuchadnezzar.

Born and raised in Morocco, Head Chef Amine Errkhis began his culinary career at La Maison du Gourmet and La Phare in Casablanca. After working alongside Chef Rob Shipman at Kasai, where he learned the subtleties of refined cuisine, he became Sous Chef at Buddha Bar, the 1,500 sqm, 500-seat restaurant at the Savoy Le Grand Hotel Marrakesh. While there, he was offered the life-changing opportunity to join Dining Concepts Group in Hong Kong to open Lilya, the Moroccan dining Lounge and Bar. Other culinary roles with Dining Concepts have included ALTO Bar & Grill, Bread Street Kitchen by Gordon Ramsay and Bistecca Italian Steak House, where Amine was Head Chef. After diversifying his experience as Head Chef at the American Club in Hong Kong, Amine joined the reimagined Regent Hong Kong in 2022 to helm the relaunch of The Steak House, where he shares his passion for diverse cultures and traditions relating to food and regional produce. Under his helm, The Steak House has been honoured as one of the 101 World's Best Steak Restaurants and featured in the MICHELIN Guide Hong Kong & Macau.

### **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.

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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. The hotel 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 can 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, where glamorous galas and Regent weddings are curated for everlasting memories, while bespoke events in 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 more than half a century. Born in 1970 and now part of [IHG Hotels & Resorts](#) luxury and lifestyle portfolio, 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 Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes - a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024 IHG opened the first Regent in the Americas with [Regent Santa Monica Beach](#), together with [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#). A further 11 properties are due to open in the next five years in destinations including Jeddah, Kuala Lumpur, Kyoto, Sanya, Shenzhen and Jakarta. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com)