

**Celebrates Two Stars in the MICHELIN Guide Hong Kong & Macau 2025
Lai Ching Heen Achieves 16 Consecutive Years of MICHELIN Stars
A Testament to Cantonese Mastery**



14 March 2025 (Hong Kong SAR) — Lai Ching Heen, the esteemed Cantonese restaurant at Regent Hong Kong, has awarded its two MICHELIN stars in the MICHELIN Guide Hong Kong Macau 2025, marking an impressive 16th consecutive year of star recognition. This accolade solidifies Lai Ching Heen’s status as one of the premier Cantonese dining destinations in the region.

With a legacy spanning four decades, Lai Ching Heen is celebrated as one of the world’s finest Chinese restaurants specializing in Cantonese cuisine, earning numerous accolades, including prestigious MICHELIN Stars.

Led by Lai Ching Heen Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang, the culinary journey begins with the restaurant’s exquisite décor, inspired by a jade jewelry box that unveils a rich heritage of Cantonese culinary treasures. Guests are immersed in the Lai Ching Heen experience, characterized by stunning jade-themed design elements, meticulously crafted Cantonese dishes perfected over decades, exemplary service, and the rich tradition of Chinese tea culture, all complemented by iconic views of Victoria Harbour.

Executive Chef Lau Yiu Fai expressed his gratitude, stating, “We are honored to celebrate our 16th consecutive year of achieving MICHELIN Stars. This recognition is a testament to the unwavering dedication, skill, and creativity of our chefs and the entire Lai Ching Heen service team, who consistently strive for excellence in every aspect of the dining experience”

Michel Chertouh, Managing Director of Regent Hong Kong, added, “This remarkable achievement reflects the dedication and talent of the Lai Ching Heen team, whose commitment to excellence has continually elevated the dining experience. We eagerly anticipate the continuation of this legacy of innovation and refinement.”



Guests can savour the culinary excellence in the restaurant's elegant jade-inspired dining room or, for a more exclusive experience, in one of the elegant harbour-view Private Dining Rooms—perfect for family gatherings, social events, or business occasions.

Designed for special celebrations, the Lai Ching Heen Supreme Birthday Menu features a selection of refined Cantonese dishes crafted with exquisite Chinese delicacies. Highlights include Golden Stuffed Crabmeat with Onion and Fresh Milk in Shell, Wok-Fried Wagyu with Cauliflower Mushrooms, Green Peppers, and Sliced Garlic, as well as Shrimp and Pork Dumplings in a Supreme Broth and Braised E-Fu Noodles, complemented by traditional Chinese Longevity Buns to convey birthday wishes.

During the dining experience, Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang will introduce their culinary creations. Additionally, Tea Sommelier Kelvin Mok will recommend bespoke pairings from Lai Ching Heen's curated selection of exceptional tea leaves.

Please click here to view the Lai Ching Heen Supreme Birthday Menu:
<https://hongkong.regenthotels.com/wp-content/uploads/sites/266/2025/02/Lai-Ching-Heen-Supreme-Birthday-Menu.pdf>

Click here to download high-resolution images: <https://flic.kr/s/aHBqjAn3p5>

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 or call + 852 2313 2313.

Lai Ching Heen

A discovery of Cantonese culinary treasures

With a celebrated legacy that includes MICHELIN Stars and Black Pearl Diamonds, Lai Ching Heen is renowned as one of the world's finest Chinese restaurants specialising in Cantonese cuisine. The immersive discovery begins with its elegant décor, inspired by a jade jewellery box which opens to reveal a rich heritage of Cantonese culinary treasures served on signature jade place settings. Revel in hallmarks of the Lai Ching Heen experience – Executive Chef Lau Yiu Fai's refined Cantonese dishes – perfected over decades, the art of service excellence and Chinese tea culture, and iconic views of Victoria Harbour.

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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About 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, Regent's 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 Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes – a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, IHG opens 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.