

**Savouring Excellence:
Regent Hong Kong and Regent Taipei Present
'Taipei's Best Beef Noodles' as Recognised by CNN**



9 April 2025 (Hong Kong SAR) – Paying homage to the rich flavours and time-honoured traditions of Taiwanese cuisine, Regent Hong Kong is collaborating with Regent Taipei to feature an award-winning beef noodle dish that has tantalised endless taste buds. From 28 April – 20 May in The Lobby Lounge and from 28 April – 30 June at Harbourside, guests can indulge in this beloved classic, renowned not only for its exceptional taste and comforting flavours, but also for its quality.

On April 28 and 29, Regent Hong Kong will welcome Regent Taipei's Executive Chinese Chef, Tsai Shao-Hua, along with Western Culinary Director, Michael Lin Hsien-Wei at Harbourside.

Recognised as 'Taipei's Best Beef Noodles' by CNN in 2015, Regent Taipei's signature **Champion Clear Broth Beef Noodles** embodies the essence of Taiwanese culinary artistry. Crafted from a harmonious blend of over ten spices and a hearty broth simmered from a generous selection of beef bones, this dish solidified its global acclaim when winning the top prize at the 8th Taipei International Beef Noodle Soup Competition in 2012.

The heart and soul of this delicious bowl of beef noodles is the soup, while many traditional beef noodle soups lean on local beef for their base, the chef at Regent Taipei takes a bold step by choosing Australian beef bones. This slow-simmered broth transforms into a rich, luxurious potion as the bone marrow gradually melts into the mix, infusing it with deep, satisfying flavours.

What sets Australian beef bones apart is their clean, mild flavour, thanks to the grass-fed cattle. This method adds a subtle hint of fresh grass to the soup, perfectly complemented by the light natural oils.

Imagine savouring each bowl filled with tender Australian Shank, known for its melt-in-your-mouth quality, paired with perfectly chewy noodles that soak up all the flavour. But it doesn't stop there; this award-winning dish also features savoury stewed beef, harmoniously adorned

with delicate bird's nest fern and earthy wild mushrooms, offering layers of complexity that elevate every bite.

One of the best-kept secrets for this delicious soup lies in the meticulous preparation. Removing the beef bone marrow before boiling ensures a clean taste without any excessive gaminess. By giving the stewed beef tendon heart a second simmer in the original stock, the flavour extraction is maximised, elevating the taste to new heights.

For those eager to dive into bold flavours, Harbourside and The Lobby Lounge will also be featuring Regent Taipei's **Braised Beef Noodles**. The preparation for this refined homestyle dish begins by stir-frying onions, scallions, ginger and chili until they release an incredible aroma. Then, the chef adds tender, juicy American beef for that rich, savoury taste. Next soy sauce, rice wine and oyster sauce are expertly blended to create a stunning colour, while sweet vegetables enhance the dish's natural sweetness. The broth is a labour of love that involves simmering beef bones with over sixteen herbs and spices to create a deliciously aromatic soup that is a comforting meal in itself. For adventurous eaters seeking a dish with extra zest, the **Spicy Beef Noodles** are an ideal choice.

All three of Regent Taipei's signature beef noodle dishes will be available on the à la carte menu at The Lobby Lounge from April 28 to May 20, priced at HKD 298, served with your choice of either Osmanthus Tong Ding Champagne Oolong from Regent Taipei or Oriental Beauty Oolong Cold Brew Tea for an additional price.

Additionally, a selection of flavours will be showcased at the live station during the lunch and dinner buffet at Harbourside from April 28 to June 30, with limited availability each day. This authentic culinary offering features a delightful fusion of flavours inspired by Taiwan's award-winning beef noodles, guaranteed to satisfy your cravings.

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 or call + 852 2313 2313.

*Prices are subject to 10% service charge. Terms and conditions apply.

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 Taipei

Nestled in the vibrant Zhongshan commercial district, Regent Taipei is located in one of the "40 Coolest Neighborhoods in the World" for 2023, as voted by Time Out magazine. Renowned for its cultural richness, the area offers a diverse array of entertainment, shopping, and dining options, serving as the heart of the city's most dynamic financial, retail, and cultural district. As the first hotel in Taiwan to receive EarthCheck certification, Regent Taipei remains steadfast in its commitment to sustainability while providing a memorable and enriching experience for all guests.

The hotel features 538 spacious guestrooms, among the largest in Taipei. It also offers a wealth of amenities, including the Wellspring Spa, Health Club & Sauna, a rooftop pool, and eight world-class restaurants. For events, the Regent Ballroom and nine elegantly appointed function rooms provide versatile spaces for any occasion, from conferences to cocktail receptions. On levels B1/B2, the Regent Galleria showcases over 50 of the world's finest haute-couture boutiques, offering a premier shopping experience tailored to the needs of global luxury travelers.

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.

About Regent Taipei Executive Chinese Chef – Tsai Shao-Hua

Chef Tsai Shao-Hua, who has been the head chef at the Silks House restaurant for 11 years, began his culinary career at the age of 16 as a Cantonese barbecue apprentice. He later joined the prestigious Cantonese restaurant, Sun Tung Lok Chinese Cuisine, where he started to manage top-quality ingredients such as abalone and lobster. From there, he learned how to select and prepare these premium ingredients, gradually solidifying his foundation and mastering the essence of Cantonese cuisine.

In 1992, Chef Tsai first joined Regent Taipei, where he worked at the hotel's Cantonese restaurant located on the first floor at the time. In 2004, he was invited to join the Parkview Hotel Hualien as the deputy head chef of the Chinese restaurant. Two years later, owing to his expertise and creativity, he was promoted to head chef.

In 2012, Chef Tsai rejoined Regent Taipei, becoming the head chef of Silks House restaurant, where he also participated in numerous guest chef events and collaborated with master chefs both domestically and internationally. He also played a key role in promoting the hotel's renowned champion beef noodle dish.

In 2023, due to his exceptional skills in Chinese cuisine, he was promoted to Executive Chef of Regent Taipei's banquet hall. In 2024, he was further promoted to Executive Chinese Chef, where he will continue to expand and showcase his nearly 20 years of culinary expertise, leading the Chinese banquet team at Regent to even greater heights.

About Regent Taipei Western Culinary Director – Mr. Michael (Lin Hsien-Wei)

Chef Lin Hsien-Wei (Michael), aged 48, is the Western Culinary Director at Regent Taipei, responsible for managing, coordinating, and planning the menu offerings for all of the hotel's Western restaurants, ensuring consistent quality in the dishes served. With nearly 25 years of culinary experience, he has assisted in the opening and preparation of many restaurants and is proficient in a wide variety of Western cuisines. He is a highly creative and skilled chef.

Chef Lin began his career at the age of 24, driven by his passion for food and a dedicated attitude. In just a few years, he was promoted to sous-chef at the Marco Polo Restaurant at Shangri-La Far Eastern, Taipei. He later served as the head chef at the Western restaurant of the Grand Victoria Hotel Taipei. In 2012, Chef Lin joined Regent Taipei, where he first took the helm at the Azie Restaurant as head chef, collaborating with Michelin chefs from around the world and creating many timeless dishes that received continuous praise from diners. In

2019, he moved to the second-floor Robin's Kitchen, where he helped with the reopening preparations for the Robin's Grill and Robin's Teppanyaki restaurant.

In 2021, he became the head chef at Inge's Restaurant at the Taipei Marriott Hotel. In 2023, Chef Lin officially returned to Regent Taipei as Western Culinary Director, aiming to lead his team with more refined and innovative techniques toward a new path.