

Savour Floral Artistry with The Lobby Lounge's Plant-based Afternoon Tea

*World-renowned Chef Mineko Kato returns to Regent Hong Kong
to deliver an immersive and sustainable culinary journey*



High-res images & menu: <https://bit.ly/4kdvaAN>

12 June 2025 (Hong Kong SAR) – Step into a world of edible artistry at The Lobby Lounge, Regent Hong Kong, where afternoon tea becomes an immersive celebration of scent, memory, and sustainable elegance. Conceptualized by Chef Mineko Kato, named Asia's Best Pastry Chef 2024 by Asia's 50 Best Restaurants, the menu – titled *L'Alchemia dei Profumi (The Alchemy of Perfumes)*, seamlessly fuses plant-based gastronomy with sensory storytelling.

Her visionary experience is meticulously brought to life by Executive Pastry Chef Andy Yeung, while the sophisticated savoury creations are crafted by Chef Rajiv Chowdhury. From June 11 to July 31, guests are invited to discover a summer symphony that reimagines an afternoon tea ritual—nourishing the body, awakening the senses, and offering a personal haven with sweeping views of Victoria Harbour.

A Collaboration Rooted in Purpose and Creativity

Regent Hong Kong has been recognized for achieving over 100 rigorous standards in responsible hospitality, covering sustainability, guest well-being, and community engagement. This recognition underscores our steadfast commitment to IHG Hotels & Resorts' "Journey to Tomorrow"—a decade-long initiative focused on building a better future for our people, communities, and the planet we share.

The collaboration with Chef Kato is a natural extension of this vision, reaffirming the hotel's commitment to environmental and social responsibility while delivering guests a refined, forward-thinking experiences that redefine luxury in Hong Kong.

A Delectable Array of Edible Art with a Plant-Based Twist

Born in Tokyo and trained in Italy's most prestigious Michelin-starred restaurants, Mineko Kato brings a distinctive perspective to pastry—one shaped by a deep respect for nature, artistic expression, and refined craftsmanship.

This exclusive menu is a celebration of nature, emphasizing the use of organic and sustainably sourced ingredients wherever possible. *"Sustainability is my priority", says Chef Kato. "For this menu, I use as many organic and seasonal ingredients as possible—some sourced locally in Hong Kong, many herbs and flowers from Japan, and select ingredients like pistachios and hazelnuts from Italy for their exceptional quality. I want guests to embark on a journey of scent, flavour, and happiness, and to experience the beauty of nature in every bite. Plant-based pastry is not just about taste and appearance; it's about respecting nature and thinking of the future, for ourselves and the next generation."*

The Koke Chocolate Cake: Nature in Every Bite

Guests can also bring home a piece of Chef Kato's artistry through the Koke Chocolate Cake, available for a limited time. Inspired by the tranquility of the forest, this fully plant-based dessert features layers of Valrhona Manjari 64% chocolate mousse, tangy cassis jelly, and a crisp almond crumble. Finished with chocolate pistachio streusel, Uji matcha, and fresh herbs, the cake combines richness, acidity, and texture in a harmonious, nature-inspired harmony.

A Collaborative Culinary Experience

Seasonality also plays a central role in Chef Kato's menu, which is refreshed every 2 to 3 weeks to highlight peak ingredients — such as lychee, lemon, yuzu, and an aromatic selection of herbs. Chef Kato sources from trusted partners including Adamance, Pariani, and Valrhona, ensuring each creation reflects both quality and care.

With Chef Mineko Kato's poetic vision at the helm, the dessert creations are artfully brought to life by Executive Pastry Chef Andy Yeung and his team, echoing her deep sensitivity to flavour, form, and emotion. Each sweet delicacy reflects a thoughtful balance of seasonal ingredients and visual storytelling, staying true to Chef Kato's plant-based philosophy. Complementing the dessert offerings, Chef Rajiv Chowdhury contributes a refined selection of savoury pastries—delicate amuse-bouches and elegant finger sandwiches—that harmonize with the menu's sensory depth and seasonal rhythm.

The Lobby Lounge is now accepting bookings for this exclusive menu, available only from June 11 to July 31. Reserve your afternoon tea experience here:

<https://www.sevenrooms.com/experiences/rhklobbylounge/plant-based-afternoon-tea-by-mineko-kato---lalchimia-dei-profumi-11-june---31-july--6501735712833536>. For dining enquiries, kindly contact

Restaurant Reservations at dining.regenthk@ihg.com or call + 852 2313 2313.

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Plant-based Afternoon Tea by Mineko Kato - "L'Alchimia dei Profumi"

Date: June 11 – July 31, 2025
Venue: The Lobby Lounge, Regent Hong Kong
Price: Afternoon Tea
HK\$888 for two | HK\$488 for one (subject to 10% service charge)

Koke Chocolate Cake

HK\$630 (<https://regenthkshop.com/products/koke-chocolate-cake>)

About Mineko Kato

Born in Tokyo. Having an interest in design, fine art, modern art and craftsmanship, she chose to pursue the path of pastries/confectioneries within the field of food. For about 10 years, she worked as the pastry chef at established Michelin-starred restaurants in Italy, such as “Il Luogo di Aimo e Nadia”, “Il Marchesino”, “Mandarin Oriental Milano” (Milan), and “Osteria Francescana” (Modena). She worked in the chocolate department of Enoteca Pinchiorri (Florence).

She now proposes desserts reflecting respect for Japanese herbs and other blessings of nature, aiming at a restaurant that remains in people's memories just like special experiences occurring during journeys. She is vigorously involved in the development of dishes with obsession even with ingredients including homemade yeasts.

About The Lobby Lounge

A cinematic destination with mesmerising harbourviews

Be captivated in an oasis with awe-inspiring panoramic views of Victoria Harbour and the Hong Kong skyline. Delight in this legendary place over afternoon tea with origin coffees and a selection of Chinese and Western teas. As the skyline transforms into a spellbinding kaleidoscope, ignite an unforgettable evening with a discovery of intriguing selections from Grower Champagne Houses and boutique wineries, perfectly paired with a chilled Seafood Tower or charcuterie platter.

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.

With a prime city centre location on the edge of Victoria Harbour in Kowloon, connected to K11 Musea at Victoria Dockside, Regent Hong Kong is steps away from the city's rich cultural attractions, museums and key shopping, with local markets alongside luxury emporiums, and Harbour City on Canton Road, just a short walk away.

At your doorstep is "Avenue of Stars (Tsim Sha Tsui's harbourfront promenade), Star Ferry Pier, Art Square, Hong Kong Museum of Art, Space Museum and Cultural Centre. Within minutes of the hotel is the West Kowloon Cultural District – home to M+ (Asia's first global museum of contemporary culture), Hong Kong Palace Museum (showcasing priceless treasures from Beijing's Palace Museum) and Xiqu Centre (for Chinese Opera).

When the day is done, return to Regent Hong Kong, your harbourfront home and an oasis of calm within the bustling city. You will feel a world away, while in the heart of it all.

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 eleven 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.