

Experience Culinary Treasures Paired with Rare Teas over the Wuyi Mountain Tea Tasting Menu at Lai Ching Heen



8 July 2025 (Hong Kong SAR) – Continuing its legacy of culinary excellence, Lai Ching Heen, the two-MICHELIN-starred and two Black Pearl Diamond restaurant, invites guests to experience a rich heritage of Cantonese treasures and curated Chinese teas over a Wuyi Mountain Tea Tasting Menu. Available from 21 July to 21 September, the unique six-course lunch experience artfully pairs rare Wuyi teas with exquisite Cantonese cuisine.

Discover the Essence of Wuyi Mountain through its Unique Ingredients and Flavours

The Lai Ching Heen team, led by Executive Chef Lau Yiu Fai, Head Chef Cheng Mang Sang and Tea Sommelier Kelvin Mok, has collaborated with Winston Lau, founder of Mindful Sparks sparkling tea, Candy Lau, Tea Master from Yuan Yuan Tang Tea House. Together they journeyed to Wuyi Mountain, a UNESCO World Heritage and World Cultural Site, to source premium ingredients and select the finest Chinese teas for this extraordinary tea tasting menu.

During their journey, Chef Lau and Chef Cheng sourced exquisite ingredients from the renowned Wuyi Mountain, uncovering **Bamboo Shoot** that exudes a mild sweetness and crisp texture and succulent **Whole Zucchini**, as well as delicate **Da Hong Pao Tea Pastry**. Each dish they have created beautifully highlights the harmonious relationship between these culinary treasures and the rich traditions of Wuyi Mountain tea, bringing the essence of this celebrated region to life. The thoughtfully crafted dishes enhance the distinct flavours of Wuyi's exceptional teas including Sparkling Da Hong Pao with White Peach, Zheng Shan Xiao Zhong - Lychee From Miles Away and Unbelievable - Shuijingui Rock Tea.

Embark on a Flavourful Journey with Wuyi Mountain Tea

The curated tea experience begins with **Sparkling Da Hong Pao with White Peach**, featuring the bold aroma of Da Hong Pao tea, an oolong from Wuyi Mountain, complemented by the luscious sweetness of white peach and herbal notes of red muscat.

The menu also features two special teas from Wuyi Mountain. First is **Zheng Shan Xiao Zhong - Lychee From Miles Away**, paired with the Chef's Dim Sum Selection and Steamed Scallop, Tofu and Egg White in Zucchini from Wuyi Mountain. This exquisite tea, crafted in Tongmuguan, the legendary birthplace of black tea, located within the breathtaking Wuyishan National Nature Reserve, is celebrated for its enchanting lychee-red colour and fragrant aroma. Its meticulous fermentation reveals a unique character which transports tea lovers on a delightful journey through taste and tradition.

Next comes the **Unbelievable - Shuijingui Rock Tea**, a captivating brew with floral and fruity aromas, complemented by subtle hints of caramel sweetness. This original varietal of Wuyi Rock Tea is known for its thick, glistening leaves, reminiscent of a golden turtle gliding through water. Its rich character pairs beautifully with Wok Fried Bamboo Shoot in Cooked Shrimp Sauce, Salted Grilled Kagoshima Wagyu, and Inaniwa Noodles with Garoupa Fillet in Fish Bouillon, creating a symphony of flavours that enchants the palate.

The tea tasting lunch concludes with a delightful dessert of **Chilled Yellow Fungus, Longan, Water Chestnut, Salted Wild Tangerine and Mixed Nuts**, alongside **Da Hong Pao Tea Pastry** paired with **Aged Tangerine Peel and Rock Sugar Stewed Lemon**. Crafted from pure, natural ingredients, including Sicilian lemons from the volcanic soils of Mount Etna, this dessert is stewed for thirteen hours to achieve the perfect flavour balance.

Embark on this remarkable tea tasting journey at Lai Ching Heen, where Cantonese culinary artistry meets the exquisite traditions of Wuyi Mountain teas. The 6-course lunch menu is HK\$1,398 per person, plus 10% service charge

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.

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