

Italian Gelato, French Sparkle: A Refined Summer Ritual



Lavoratti and Moët & Chandon unite for a limited-time summer tea at The Lobby Lounge.

24 July 2025 (Hong Kong SAR) – This summer, Regent Hong Kong presents a refreshing afternoon tea that pairs Italian artistry with French elegance. Held exclusively at The Lobby Lounge, the seasonal collaboration with Lavoratti and Moët & Chandon offers a delicately curated menu of sun-kissed pastries and chilled delights—an ideal escape by Victoria Harbour. Available from August 4 to September 21.

A Celebration of Summer Craftsmanship

Leading the sweet offerings is Executive Pastry Chef Andy Yeung and his team, who present a refreshing selection of summer-inspired pastries. Signature creations include White Peach Oolong, where the delicate floral aroma of oolong tea meets the soft sweetness of white peach, and Mango Pomelo, a tropical favourite reimagined with a refined balance of citrus and cream. The Strawberry Basil dessert brings together garden freshness and gentle acidity, adding a herbaceous twist to a classic fruit pairing. Each item is crafted to highlight vibrant seasonal ingredients and cooling textures, thoughtfully composed for warm afternoons by the harbour.

Complementing the sweet touches, The Lobby Lounge Head Chef Rajiv Chowdhury presents a savoury selection that highlights freshness, nuance, and seasonal balance. The experience begins with an amuse-bouche of rhubarb and datterino tomato compote, paired with burrata foam and tomato powder—a vibrant and creamy opener that awakens the palate. The finger sandwiches that follow feature thoughtful ingredient pairings: cage-free egg mimosa with chive and Perseus caviar; smoked trout with avocado guacamole and olive pearls; butcher ham with pommery mustard and beetroot pickles; and brie cheese with cucumber, Granny Smith apple, and dill. Each bite is designed to offer contrast and harmony, providing savoury depth while remaining delicate enough to complement the dessert course.

Lavoratti: A Taste of Italian Heritage

A highlight of the tea set is the Lavoratti Frozen Gelato Bonbon—a luxurious treat that encases artisanal Italian gelato in a fine chocolate shell. This season, guests can enjoy two distinctive flavours: Fior di Latte, a delicately creamy milk gelato with a pure, velvety finish; and Blood Orange, offering a vivid citrus brightness with subtle tart notes. The contrast between the chilled, silky interiors and the crisp chocolate coating creates a visually elegant and sensorially indulgent experience.

Guests will also enjoy a scoop of Lavoratti gelato or sorbet, served in a cup, brioche, or waffle. Flavours such as Pistachio, Hazelnut, Chocolate, Mango, and Strawberry cater to both classic and fruit-forward palates. Each scoop is crafted with premium ingredients and presented in a style reminiscent of a summer stroll through Italy.

Founded on the Ligurian coast in 1938 and revitalized in recent years under the creative direction of novelist Andrea De Carlo, Lavoratti is celebrated for its dedication to artisanal methods, ethical sourcing, and a balance of tradition and innovation. Its gelato and chocolate creations have earned acclaim among Italian confectionery connoisseurs for their purity, depth, and elegance.

Shake Things Up

Adding a whimsical element to the experience, the afternoon tea set can also be paired with a glass of milkshake (HK\$128)—Chocolate, Vanilla, and Strawberry. These creamy, nostalgic beverages offer a sweet, cooling indulgence that complements the more refined elements of the tea while appealing to guests of all ages.

Champagne Over Ice: Moët & Chandon Elevates the Afternoon

To elevate the occasion further, the tea set may be upgraded to include two glasses of Moët & Chandon Ice Impérial, the first and only champagne crafted to be enjoyed over ice. With its vibrant fruit character and refreshing finish, Moët & Chandon Ice Impérial adds a celebratory sparkle, perfect for laid-back afternoons with harbour views.

Tea with a Twist: Reservations & Enhancements

The summer afternoon tea set is priced at HK\$888 for two persons or HK\$488 for one, subject to a 10% service charge. Guests may also enhance their experience by adding a trio of milkshakes (Chocolate, Vanilla, and Strawberry) for HK\$128, or upgrading to include two glasses of Moët & Chandon Ice Impérial for an additional HK\$298. The tea is served daily at The Lobby Lounge from August 4 to September 21, available during the afternoon tea service hours.

A Scoop to Go

For those seeking a spontaneous indulgence, **Lavoratti's standalone gelato cart** will be stationed at The Lobby Lounge throughout the collaboration. Offering single scoops in signature flavours such as Pistachio, Chocolate, and Mango, the cart invites guests to enjoy a moment of cool refreshment—whether as a midday escape, a pre-dinner treat, or a sweet conclusion to a summer stroll along the harbour. With its nostalgic charm, striped canopy, and artisanal quality, the cart brings the spirit of an Italian piazza to the refined surroundings of Regent Hong Kong. Each scoop is made with the same dedication to purity and flavour that defines the Lavoratti name.

Moët & Chandon

Moët & Chandon stands as a paragon of luxury and refinement in the world of champagne. Established in 1743 by the visionary Claude Moët, this illustrious house is nestled in the heart of Épernay, France, where the artistry of fine champagne is elevated to an exquisite craft. A symbol of opulence and festivity, Moët & Chandon graces the most prestigious celebrations and events around the globe, solidifying its status as the ultimate choice for those who seek to indulge in the finer things in life.

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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About Regent Hong Kong

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong has been named the #1 City Hotel in Asia, as well as the #1 City Hotel in Hong Kong for the second consecutive year, and #14 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2025 readers' survey. It was also named the #1 Hotel in Hong Kong for the second consecutive year at the Travel + Leisure Luxury Awards Asia Pacific 2025. Amidst breathtaking harbourviews and a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, discover refined hospitality, timeless allure and sophistication. Each of the 497 rooms and suites are crafted as Personal Havens of tranquillity with gracious, intuitive service by Regent Experience Agents, while suite guests also enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. The vibrant Dining Destination entices with a collection of six celebrated restaurants and bars with immersive culinary journeys and mesmerising views of Victoria Harbour and the city skyline. 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 its unrivalled Kowloon harbourfront location, the supremely convenient urban retreat offers easy access to the city's top attractions, including M+, Hong Kong Palace Museum and Kai Tak Sports Park. Discover more at <https://hongkong.regenthotels.com/>

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An invitation to life's most scenic moments, Regent hotels are amongst the most well-known luxury hotels in the world, with 11 open hotels and 9 in the pipeline. The current portfolio includes

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