

**One of Japan's Most Famous Ramen Restaurants,
“Ramen Kamo to Negi,”
Brings Its Authentic Tokyo Flavours to Regent Hong Kong's Harbourside**



22 August 2025 (Hong Kong SAR) – Ramen enthusiasts are in for a treat as one of Tokyo's finest, **Ramen Kamo to Negi**, makes its way to Regent Hong Kong's Harbourside restaurant from 27 September to 8 October. This exclusive two-week event promises a genuine taste of Japan.

A live cooking station at Harbourside will showcase freshly prepared bowls of warm ramen that capture the essence of traditional Tokyo flavours. Each bowl features meticulously sourced ingredients, including rich duck, custom-made noodles and premium soy sauce, ensuring an authentic experience.

The Essence of Ramen Kamo to Negi

Renowned for its duck noodles, Ramen Kamo to Negi employs a simple yet exquisite recipe, utilising Japanese duck and seasonal green onions simmered over low heat for two days. This technique produces a beautifully clear broth that is both light and flavourful. Enhanced by a custom blend of three soy sauces, the soup highlights the meaty sweetness of duck without any gamey undertones, while the house-made noodles, which are springy and firm, provide the perfect bite.

Excellence through Simplicity and Quality:

The Five Quality Ingredients of Ramen Kamo to Negi

1. **Rich Soy Sauces:** A custom blend of double-brewed soy sauces are carefully selected from Banshu Takarazuka (播州龍野), Chiba (千葉), and Aichi (愛知). These are combined with duck and green onions to create an exceptional sauce.
2. **Duck:** Sourced from regions renowned for their quality, including Kyoto (京都), Aomori (青森), and Saitama (埼玉県), the premium duck ensures a rich flavour in every dish.

3. **Seasonal Green Onions:** Selected for their perfect pairing with duck, green onions, chives, onions, and garlic and other seasonal vegetables from the Allium genus of the Liliaceae plant family are carefully sourced from various regions across Japan – for their perfect pairing with duck.
4. **Water:** The water undergoes high-purity filtration through an osmosis filter to create the perfect broth.
5. **Custom-Made Noodles:** Crafted from a blend of domestically sourced whole wheat and premium flour, these noodles are specifically designed for **Ramen Kamo to Negi**.

Alongside the exclusive ramen offering, Harbourside Head Chef Oliver Zee has curated a selection of Japanese dishes featuring seafood and specialties such as pork and seafood Okonomiyaki, Shogayaki, Japanese-style Braised Pork Knuckles with Brown Sugar and more.

This limited opportunity to experience Tokyo's ramen culture and the famous duck ramen of **Ramen Kamo to Negi** is not to be missed.

Restaurant reservations can be made via Regent Hong Kong's 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.

Images can be downloaded via the link: <https://flic.kr/s/aHBqjCqiYL>

"Ramen Kamo to Negi" - Experience Authentic Tokyo Flavors at Harbourside Event Details

Lunch Buffet

Monday to Friday	12:00nn – 2:30pm
Adult \$558 Child \$318	
Saturday to Sunday & Public Holiday	12:00nn – 3:00pm
Adult \$698 Child \$418	

Dinner Buffet

Monday to Friday & Sunday	6:00pm – 10:00pm
Adult \$998 Child \$598	
Saturday and Public Holiday	5:30pm – 8:00pm/ 8:30pm – 11:00pm
Adult \$998 Child \$598	

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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/>

About Regent Hotels & Resorts

Guests have made grand entrances through the doors of [Regent Hotels & Resorts](#) for more than 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.

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 [Regent Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes](#), [a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#) opened and the brand marked its momentous return to the Americas with [Regent Santa Monica Beach](#). The coming years will see Regent arrive in Jeddah, Kuala Lumpur, Kyoto, Sanya, Shenzhen, and Riyadh.

For more information and to book, visit www.regenthotels.com.