

**A Taste of Elegance:  
Experience Afternoon Tea at The Lobby Lounge  
Featuring Gula Melaka Pandan Roll Cake by Texture Pâtisserie**



23 September 2025 (Hong Kong SAR) – This autumn, The Lobby Lounge at Regent Hong Kong invites guests to indulge in a truly exquisite afternoon tea experience, featuring an exclusive collaboration with Malaysia's esteemed pastry royalty, Texture Pâtisserie by C3 Lab.

From September 22 to October 31, guests will have the opportunity to savour the culinary artistry of Texture Pâtisserie's renowned co-founders, Lawrence Cheong Jun Bo, recognized as Asia's Chocolate Prince, and Chong Ko Wai, celebrated as the Architect of Cakes. A standout of this exceptional menu is the beloved Gula Melaka Pandan Roll Cake, a treat designed to enchant the senses.

This thoughtfully curated Afternoon Tea menu, priced at HKD 888 for two, subject to a 10% service charge. It presents a harmonious blend of savoury and sweet delights, perfect for sharing with a loved one. Signature desserts are sure to leave a lasting impression, featuring highlights such as the rich 70% Chocolate Caramel Tart, the refreshing Pamplemousse Cheesecake, and the unique Sesame Pulut.

The dessert menu's stars are the Signature Roll Cakes by Texture Pâtisserie, allowing guests to choose between the exquisite Gula Melaka Pandan Roll Cake or a Pure Vanilla Roll Cake, both crafted with the utmost care and creativity. To complement these sweet offerings, the Artisan Chocolate Texture Bar showcases a delightful blend of Maple Pecan Praline, Orange Confit, and Soft Caramel.

Guests can also enjoy a selection of finger sandwiches, featuring gourmet flavours such as Smoked Salmon with Avocado Wasabi and Salmon Roe, Brie Cream Cheese with Cucumber and Black Truffle, and Beef Pastrami with Pommery Mustard and Pickled Beetroot. Seafood enthusiasts will not want to miss the Blue Crab with Egg Mimosa and Perseus Caviar.

Classic Scones, freshly baked by the talented pastry team, will be served with clotted cream, homemade kaya jam that takes two hours to prepare and apricot jam, accompanied by a selection of premium teas or freshly brewed coffee. For those looking to elevate their experience, additional thirst quenchers are available, including NV Henriot, Brut Souverain, priced at HKD 368 for two glasses.

Additionally, the full-sized Gula Melaka Pandan Roll Cake and Pure Vanilla Roll Cake will be available for purchase at The Lobby Lounge and online, priced at HKD 398.

Regent Hong Kong extends heartfelt gratitude to partners Capfruit and JJ Global for their support in bringing this delightful promotion to life. Visit The Lobby Lounge and immerse in a world of flavour and artistry this autumn.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For enquiries, kindly contact Restaurant Reservations at [dining.regenthk@ihg.com](mailto:dining.regenthk@ihg.com) or call + 852 2313 2313.

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjCuTEu>

## **REGENT HONG KONG DINING DESTINATION**

Explore an alluring dining destination building on decades of culinary and service excellence with beloved restaurants, magnificent harbour views 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, Harbourside, Nobu Hong Kong, The Lobby Lounge and Qura Bar.

### **Texture Pâtisserie**

#### **At TEXTURE, every pastry tells a story of craftsmanship.**

Our minimalist approach focuses on precision and a "less is more" philosophy. We innovate upon a mix of timeless classics and new creations, reimagining staples by blending tradition with innovation. Enjoy the art of patisserie with TEXTURE, where quality, precision, and passion meet.

TEXTURE was born from the passion and vision of two talented chefs, Chong Ko Wai and Lawrence Cheong Jun Bo. They set out to prove that artisanal pastries can be both exquisite and practical for commercial production. With experience from prestigious pastry competitions like the Coupe du Monde de la Pâtisserie and teaching at top international pastry schools, they were determined to create a craftsmanship-driven pastry brand.

**Chong Ko Wai**, known as "Breadpitt" online, is the co-founder of TEXTURE and master of French pastry and sugar work. Renowned as the "Architect of Cakes", his creations require extreme attention in all aspects of flavour, design, and construction.

**Lawrence Cheong**, known as "Lawrence Bobo", is the co-founder of TEXTURE and a master of chocolate confectionery and French pastry. He was crowned as the "Asia Chocolate Prince" and appointed as Ambassador for the Chocolate Academy by Barry Callebaut.

## **ENDS**

For further press information:

### **Jenny Chung, Director of Integrated Marketing & Communications**

Regent Hong Kong

Tel: 9494 8321 E-mail: [jennytszwai.chung@ihg.com](mailto:jennytszwai.chung@ihg.com)

Website: <https://hongkong.regenthotels.com/>

### **Alice Wong, Assistant Director of Integrated Marketing & Communications**

Regent Hong Kong

Tel: 9109 7552 E-mail: [alice.wong1@ihg.com](mailto:alice.wong1@ihg.com)

Website: <https://hongkong.regenthotels.com/>

### **Micky Lau, Communications Manager**

Regent Hong Kong

Tel: +852 6337 3465 E-mail: [micky.lau@ihg.com](mailto:micky.lau@ihg.com)

Website: <https://hongkong.regenthotels.com/>

### **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](http://www.regenthotels.com).