

**A Culinary Journey for Beef Lovers
Starring Mayura Station's Renowned Wagyu
November 6 – 8 at The Steak House**



3 October 2025 (Hong Kong, SAR) — The Steak House at Regent Hong Kong, acclaimed as one of the “101 World’s Best Steak Restaurants”, will host an exceptional dining experience featuring the renowned Full-Blood Wagyu from Australia’s Mayura Station from November 6 to 8. Head Chef Amine Errkhis, in collaboration with Mayura’s expert culinary team, has crafted an exclusive menu that showcases the depth, elegance and refinement of this world-class beef, promising an indulgent journey for the senses.

As Regent Hong Kong marks the second anniversary since its relaunch, this curated culinary showcase at The Steak House is a just one in a series of anniversary experiences at the Dining Destination, where inspired collaborations and celebratory menus elevate the art of dining.

Mayura Station – Acclaimed for Its Innovative Chocolate-Enriched Feeding Programme

Scott de Bruin, Managing Director of Mayura Station, and Mark Wright, Mayura’s Head Chef and Restaurant Manager, will be on-site to celebrate this collaboration. Their presence offers a unique opportunity to engage with the masterminds behind this remarkable farm and its exceptional beef.

Founded in 1845 on South Australia’s Limestone Coast, Mayura Station is globally recognised as a premier producer of Full-Blood Wagyu. The farm’s innovative chocolate-enriched feeding programme results in beef characterised by rich marbling, delicate sweetness and a subtle nutty depth. These qualities have earned Mayura multiple Grand Champion titles at Australia’s Wagyu Association Branded Beef Competition.

Over the years, Mayura Station has collaborated with Waves Pacific, a pioneer in premium gourmet distribution across Hong Kong and Macau, to be among the first to introduce

Chocolate-fed Wagyu to the city, elevating the top dining landscape ever since. Waves Pacific takes pride in sourcing the 'best of the best' products from quality niche suppliers worldwide, earning a stellar reputation and building longstanding relationships with luxury hotels and Michelin-starred restaurants, including The Steak House at Regent Hong Kong, by supporting chefs in creating magnificent gastronomy experiences.

Savour an Exquisite Full-Blood Wagyu Menu by Chefs Amine and Mark

Chefs Amine and Mark blend Mayura's rich heritage with their culinary artistry to present a collaborative menu that showcases exceptional Wagyu. Each dish is meticulously crafted to highlight the intricate flavours and textures of Full-Blood Wagyu, ensuring an unforgettable dining experience.

The menu begins with a delicate Carpaccio of MS9+ striploin, featuring thinly sliced beef that melts in the mouth, finished with creamy Bleu de Séverac cheese. Accompanying this is the exquisite Reef and Beef dish showcasing cherry-smoked tenderloin paired with succulent southern rock lobster. This luxurious combination is elevated further by the addition of fragrant Alba white truffle and a rich white truffle béarnaise sauce.

The centerpiece of the menu is the 21-day dry-aged Mayura T-bone, expertly prepared and perfectly seared over The Steak House's original charcoal grill. This method not only enhances the beef's rich marbling but also adds a smoky depth that reflects The Steak House's dedication to tradition and excellence.

The price is HK\$2,088 plus 10% service charge per guest. Reservations are accepted for a minimum of two guests. Wine pairing is available for an additional HK\$688 plus 10% service charge per guest, featuring exceptional vintages from a distinguished Tasmanian producer that perfectly complement the exquisite flavours of the Wagyu.

Beef lovers will not want to miss this opportunity to experience an extraordinary menu showcasing Mayura Station Wagyu and to engage with the leaders of its unique production.

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 or call + 852 2313 2313.

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

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, Harbourside, Nobu Hong Kong, The Lobby Lounge and Qura Bar.

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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.