

**The Steak House Unveils Its In-House Artisan Aged Beef Collection:
Opening a New Chapter in Culinary Craftsmanship for 2026**



8 December 2025 (Hong Kong SAR) — The Steak House at Regent Hong Kong, renowned as one of the “101 World’s Best Steak Restaurants” and recognised by the MICHELIN Guide Hong Kong & Macau, is delighted to announce the launch of its Artisan Aged Beef Collection in 2026. This innovative aging programme promises to redefine the steak experience, ushering in a new era of flavour, craft, and culinary artistry.

With Head Chef Amine Errkhis at the helm, the art of aging is elevated through a carefully monitored, weeks-long journey that celebrates true craftsmanship and precision. Each aging ritual incorporates a distinctive ingredient—ranging from beef tallow infused with mixed herbs to premium spirits—to shape the beef’s aroma, texture, and depth. The result is a remarkable collection of cuts, each bursting with its own personality: rich layers of nuttiness, subtle waves of umami, and a lingering finish that stays with you long after the final bite.

January-March Special: Mayura T-bone Aged with Michter’s Bourbon for 45 Days

Aged for 45 days in Michter’s Bourbon whiskey, this exceptional cut embodies hints of oak, caramel, and warm spice—a rich harmony that showcases the craftsmanship behind every bite. Available while stocks last, this T-bone weighs approximately 30 oz, ideal for sharing between two to three guests.

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 celebrated for its luxurious marbling, delicate sweetness, and subtle nutty depth.

The meticulous aging process involves wrapping the T-bone in cheesecloth soaked in whiskey and securing it carefully to retain moisture while allowing the spirit’s flavours to gently penetrate the meat. Every two days, Chef Amine sprays the cloth with additional whiskey, enhancing the beef’s natural tenderness and imparting a subtle bourbon essence—a smoky, sweet complexity that elevates the overall tasting experience.

To complement this culinary masterpiece, The Steak House recommends pairing it with **Boulevardier by The Steak House**, a cocktail expertly crafted to balance smoky notes without overwhelming the palate. This refined creation draws inspiration from the classic Boulevardier—first popularised by Erskine Gwynne, the American-born writer who founded *The Boulevardier* magazine in Paris from 1927 to 1932. Blending Michter's Bourbon, Cocchi Sweet Vermouth, and Campari, the cocktail offers perfect harmony, adding depth, elegance, and a touch of timeless sophistication to your evening ritual.

Guests may also pair the T-bone with four exceptional whiskies from Michter's, each revealing a different dimension of the steak's rich character.

1. The Michter's US 1 Barrel Strength Rye (May 2015 inaugural release) captivates with bold spice and peppery depth, complementing the steak's juicy intensity.
2. The Michter's US★1 Toasted Barrel Finish Bourbon, crafted from 18-month air-dried oak, offers layers of honey, vanilla, and toasted wood, melting effortlessly into the steak's smoky crust.
3. The Michter's 20 Year Kentucky Straight Bourbon lends an exquisite rarity — refined, deep, and lingering.
4. Completing the collection, the 2025 limited-release Bomberger's Declaration Kentucky Straight Bourbon adds a bold new chapter, distinguished by its rich caramel tones and a finish that reflects the brand's enduring heritage.

The Mayura T-bone aged with Michter's Bourbon for 45 Days is priced at HK\$108 per oz and is available for a limited time only.

Join us at The Steak House for this exclusive tasting journey that marries tradition with the thrill of discovery—experience the transformative power of time, ingredients, and masterful skill.

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/aHBqjCD5it>

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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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