

Regent Hong Kong Presents “The Journey of Love” Afternoon Tea

Art Meets Gastronomy with “The Blooming Swans” Sculpture by COXPER
and Executive Pastry Chef Andy Yeung and Sous Chef Chase Tse’s Artisanal Layered Pastries



8 January 2026 (Hong Kong SAR): In celebration of Valentine’s Day, a new symbol of romance graces the tables at Regent Hong Kong – “The Blooming Swans”, an exquisite afternoon tea stand conceived by Hong Kong copper artists COXPER in a creative collaboration with Regent Hong Kong Executive Pastry Chef Andy Yeung and Sous Chef Chase Tse. Guests can experience the melding of handcrafted art and gastronomy over “The Journey of Love” afternoon tea experience at The Lobby Lounge from 9 – 15 February, with each tier of edible sculptures telling a story that mirrors the intricate beauty of art, with flavours that evoke emotion and connection.

More than a vessel for delicate pastries, “The Blooming Swans” are artistry in a sculptural form. They come to life in The Lobby Lounge – framed by cinematic views of Victoria Harbour – as they tell story of love, which like a flower must be planted with care, nurtured with patience, and tended until it blossoms into devotion.

An Ode to Love

“The Blooming Swans” reimagine love’s beauty – enduring, graceful and ever-growing. Inspired by COXPER’s philosophy of merging natural forms with emotional storytelling, the artistic sculpture transforms afternoon tea into an immersive experience, where every curve and reflection conveys tenderness and harmony.

Designed as a tribute to the swan – a symbol of purity, fidelity and lifelong partnership – the creation encapsulates love that is both steadfast and evolving. Each tier is adorned with leaf and feather motifs grounded in cultural heritage, representing love’s early stages as it quietly takes root.

Copper arcs rise like swan necks, lifting three tiers that embody the stages of love: the Bud (Anticipation), the Bloom (Growth), and the Full Flower (Fulfilment). At its peak, petal-like forms unfurl like wings,

capturing trust, harmony, and connection. At the centre rests a small stamen element – the baby swan cherished between its parents – as a symbol of love maturing into family and legacy.

Natural patina tones of rose, amber and gold highlight the warmth and individuality of the metal, while hand-bent curves and subtle textures celebrate the craftsmen's touch. The interaction of brass and copper echo the belief that beauty lies in imperfection – just as love deepens over time.

A Union of Artisanal Masterpieces

Crafted by the skilled hands of real-life couple Nathan Wong and Hazel Lee of COXPER, “The Blooming Swans” is more than a work of art—it is a tangible reflection of the creators' own love story, forged through years of walking life's path together. From their early days of dating to committing to marriage, Nathan and Hazel have always seen love as a journey of mutual growth, patience, and unwavering devotion—and it is this very journey that inspired every curve, texture, and detail of their sculptural design.

As partners in both craft and life, these talented young artisans radiate a profound dedication to beauty, family, and intentionality—values that shine through in their collaborative dialogue with Executive Pastry Chef Andy Yeung and Pastry Sous Chef Chase Tse. This creative synergy merges art and gastronomy in perfect harmony: Nathan and Hazel's personal love story infuses the piece with heartfelt sentiment, while the pastry team's expertise in craftsmanship, lightness, precision, and devotion elevates it into an immersive culinary-artistic experience. Together, they unveil “The Blooming Swans” as a celebration of two kinds of partnership—romantic love that grows stronger with time, and creative collaboration that brings vision to life.

Despite their different mediums – copper shaped by flame and pastry sculpted by hand — their philosophy is aligned: detail as language, form as feeling and craft as a means of awakening emotion. Together they transform raw materials into sensory poetry – a dance of fire and flavour, structure and sweetness, uniting their worlds in a gesture of grace and elegance.

The creation of “The Blooming Swans” was a journey of craftsmanship – transforming a hand-sketched concept into a sculptural masterpiece. Each piece, shaped with patience and discipline, reflects a dedication and skill that inspires pride and admiration in those who cherish artistry.

This devotion is mirrored in the patisserie, where Chefs Andy Yeung and Chase Tse transform ingredients into miniature masterpieces in the French mignardise tradition.

Each delicacy is a delicate blend of artistry and flavour meticulously crafted into sublime bites that delight the palate. Whether savoured over “The Journey of Love” Afternoon Tea experience or elegantly packaged like a jeweller's creation as a Valentine's gift, every treat embodies the essence of this collaboration – luxury expressed through artistry and heart.

The Blossoming Journey on the Plate

At the core of “The Journey of Love” afternoon tea experience is Chef Andy Yeung's mastery of layering – a craft that inspires admiration and a sense of exclusivity for those who appreciate artistry and precision.

Vanilla Flower — The Bud Stage | Anticipation

Like the first whisper of love, Vanilla Orchid captures purity and quiet promise. A smooth vanilla mousse envelops a tender madeleine sponge, hiding a molten caramel heart that melts upon tasting — a secret centre awakening within the sweetness. Resting on a crisp sablé base, its gentle transitions of texture evoke love just beginning to bloom.

Hiniko Rose — Early Bloom | Growth

Vibrant and expressive, the Hiniko Rose embodies the awakening of love. Topped with a fresh rose petal, it radiates grace with its layered profile reminiscent of swan wings in motion. A rose infused mousse, hazelnut ladyfinger and raspberry compote intertwine in harmony, anchored by a hazelnut sablé base — an interplay of textures that capture the joyful pulse of love learning to soar.

Hibiscus Pear — Full Bloom | Fulfilment

When love matures, it glows with calm radiance. The Hibiscus Pear embodies serenity through refined flavours – poached pear within hibiscus infused agar, crowned with pear Chantilly cream. Each layer reflects grace through balance and restraint — a dessert that, like enduring love, has ripened into poise and purity.

A Love that Endures

Symbolising lasting affection, “The Blooming Swans” is a testament to thoughtful and responsible craftsmanship. Designed for renewal, each copper piece of the flowing art piece can be reused, repurposed or fully reinvented, embodying the harmony between beauty and sustainability. Its timeless design allows it to unveil new confections each season, resonating with nature’s rhythm of renewal.

The creative collaboration between COXPER and the pastry team at Regent Hong Kong embodies continuity through craftsmanship and artistry that is passed from hands to hearts, connecting generations. Whether crafted from copper or sugar, their creations reflect thoughtfulness and responsibility to both people and the planet.

Restaurant reservations can be made via the online booking platform at <https://www.sevenrooms.com/experiences/rhklobbylounge>. 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/aHBqjCFULS>

Valentine’s Day Afternoon Tea

Date: 9-15 February 2026

Monday to Friday

Time: 3:00 pm to 6:00 pm

Saturday - Sunday & Public Holidays

Time: 12:00 noon to 3:00 pm (1st seating) 3:00 pm to 6:00 pm (2nd seating)

Price: HK\$788 for 1 guest HK\$1,388 for 2 guests

Includes a glass of Champagne per guest

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ABOUT COXPER

COXPER was founded by Nathan Wong and Hazel Lee in 2018. We specialize in crafting thematic art installations that captivate audiences’ senses and evoke profound emotional impacts. We deeply believe in art’s transformative power, capable of inspiring, resonating, and enriching human experiences. Our installation designs are aimed at fully immersing individuals in an aesthetic realm, fostering a profound connection between the environment and the audience.

Throughout our creation process, we embrace natural imperfections, turning them into distinctive features of our products. Incorporating the concept of imperfection into various products infuses life with a different kind of adaptable beauty.

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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.