

## **Easter at Regent Hong Kong: A Celebration of Togetherness, Culinary Discovery and Tranquil Harbour Moments**



6 March 2026 (Hong Kong SAR) – At Regent Hong Kong, Easter unfolds as an intimate celebration of connection—a long weekend shaped by framed harbour views, meaningful family moments and immersive culinary journeys. Elevated above the city’s rhythm on the edge of Victoria Harbour, the hotel invites guests to pause, savour time together and experience the season through thoughtful rituals, serene spaces and the refined pleasures of exceptional dining.

This year’s Easter programme brings together tranquil stays, a collectible chocolate capsule by Executive Pastry Chef Andy Yeung, and festive experiences across Regent Hong Kong’s celebrated Dining Destination.

### **A Harbourfront Retreat for Families**

For families seeking a restful escape, Regent Hong Kong becomes a rare sanctuary in the heart of the city. Guestrooms and suites—each reimagined as a Personal Haven—framed harbour scenes that shift from soft dawn hues to gilded sunsets. Within these calming spaces, parents and children find room to reconnect, unwind and share moments that become lasting memories.

From pre-arrival preparations to the moment of departure, the Regent Experience Agent provides discreet, intuitive assistance, offering curated recommendations and seamless coordination to shape a stay that feels beautifully tailored.

### **Spring Awakening: The 2026 Easter Collection by Executive Pastry Chef Andy Yeung**

Executive Pastry Chef Andy Yeung introduces a pair of Easter creations that elevate chocolate into an art form. Inspired by the ebb and flow of the harbour and the poetic arrival of spring, each piece unites exceptional cacao with sculptural elegance—an homage to craftsmanship, origin and imagination.

#### **Ocean Pearl — HK\$898**

A tribute to the harbour’s rhythmic tides, Ocean Pearl reflects power and grace in its sculpted curves. Crafted with 73% Trinitario dark chocolate from Jamaica’s fertile highlands, it reveals remarkable depth: aromatic, complex and quietly commanding.

#### **Petal Dream — HK\$598**

Capturing the moment early blooms open to the sun, Petal Dream embodies renewal and gentle optimism. Made with 43% milk chocolate from Madagascar’s Sambirano Valley, its bright, tangy warmth evokes both sophistication and a touch of nostalgia.

Both creations are available on the Regent eShop: <https://regenthkshop.com/> from March 23 – April 10.

## **An Exceptional Easter Culinary Journey Across Regent Hong Kong's Dining Destination**

Across Regent Hong Kong's Dining Destination, Easter becomes a celebration of flavour, craftsmanship and conviviality. From the Two-MICHELIN-Star and Black Pearl-Two-Diamond Lai Ching Heen, to the MICHELIN-recommended, World's Best Steak-ranked The Steak House and the sensory rich Qura Bar, each venue interprets the season through its own lens—spanning lively harbourfront feasts, refined Cantonese artistry and leisurely weekend rituals.

### Harbourside: A Festive Market-Inspired Celebration

At Harbourside, the vibrant, market-inspired dining room is infused with a sense of abundance. A seasonal highlight, A Trio of Easter Lamb, is crafted as a culinary journey that reflects the spirit of Easter—renewal, generosity and shared celebration. It unfolds in three expressions: a golden, buttery Lamb Wellington; an aromatic Herb-Crusted Rack of Lamb scented with garlic and rosemary; and a comforting Honey-Mustard Roasted Lamb Leg, accompanied by a whole pineapple slowly roasted with cinnamon and rum for gentle warmth.

The Premium Pizza Corner adds an artisanal touch, offering combinations such as Iberico with cherry tomato and buffalo mozzarella, a spring-vegetable white pizza layered with quail egg and black truffle, and a smoked-salmon frittata creation enriched with manchego.

Desserts unfold in harmony with the season, adding a final chapter of refined sweetness. A sculpted Easter Chocolate Egg anchors the sweet selection, while a Madagascar Vanilla Croffle station brings a moment of live-cooking theatre—its warm vanilla and berry aromas gently filling the room.

### The Steak House: Easter Sunday with Tableside Theatre

At The Steak House, charcoal-grilled mastery takes centre stage. Prime cuts sourced from pristine farms around the world are seared over the restaurant's original charcoal grill, complemented by thoughtful starters, an abundant salad bar and indulgent desserts. An impressive wine collection—including rare magnum vintages—enhances the experience.

Easter Sunday is marked by the Grilled Lumina Lamb Saddle, presented tableside with understated grace—its tender, herb-scented lamb showcasing the refined craftsmanship of The Steak House.

### Nobu Hong Kong Debuts Its New Saturday Brunch Experience

Debuting on Easter Saturday, Nobu Hong Kong introduces a new Saturday semi-buffet brunch that brings together signature Nobu flavours with the hotel's cinematic harbourviews—an experience designed for relaxed celebrations with family and friends. The sushi bar presents an abundant selection of salads, sashimi, nigiri and maki, featuring no fewer than eighteen varieties. Guests may then choose from Nobu's most beloved main courses, including the iconic Black Cod Miso and the dramatic Flambé A5 Japanese Wagyu, each prepared with the artistry and elegance synonymous with the Nobu experience.

As Easter weekend unfolds along Victoria Harbour, Regent Hong Kong becomes a place to pause, reconnect and create treasured moments. From crafted flavours to heartfelt rituals, each experience is shaped with quiet intention—inviting guests to embrace the season's spirit of renewal and discovery.

### Lai Ching Heen

Holding accolades including Two MICHELIN Stars and Black Pearl Two Diamonds, Lai Ching Heen invites guests to gather over an elevated Cantonese experience this Easter.

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

Room reservations are available via our hotel's website <https://hongkong.regenthotels.com/> or via the IHG One Rewards App and WeChat Mini-programme. For more information or to make reservations, please contact us at +852 2313 2333 or email [reservations.regenthk@ihg.com](mailto:reservations.regenthk@ihg.com).

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

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjC6aqd>

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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 a total transformation and reimagining as a majestic haven on Victoria Harbour, Regent Hong Kong has been named the #1 Hong Kong City Hotel, #2 among the 20 Favourite City Hotels in Asia and #7 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2024 readers' survey. The hotel is also featured on the prestigious Travel + Leisure It List and Condé Nast Traveler Hot List. With a serene aesthetic by Hong Kong-born design visionary Chi Wing Lo, the 497 rooms and suites are Personal Havens of tranquillity with customised service by Regent Experience Agents. Suite guests can enjoy the exclusivity of Regent Club, a luxury residential retreat with service on your terms. Decadent dining awaits at six celebrated restaurants and bars with mesmerising harbourviews. 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.

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 half 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. Regent Hotels & Resorts hotels are located in some of the globe's most inspiring must-see destinations, from urban streetscapes rich in culture to ports with breath-taking seaside views. An invitation to life's most scenic moments, Regent hotels are amongst the most well-known luxury hotels in the world, with ten open hotels including the exclusive [Regent Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes – a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, IHG opens the first Regent in the Americas with [Regent Santa Monica Beach](#), together with [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#). A further 11 properties are due to open in the next five years in destinations including Jeddah,

Kuala Lumpur, Kyoto, Sanya, Shenzhen, and Jakarta. For more information and to book, visit [www.regenthotels.com](http://www.regenthotels.com).