

**The Steak House Presents Chapter Two of Its Artisan Aged Beef Series:
Smoked Beef Tallow-Aged Hanwoo 1++**



24 March 2026 (Hong Kong SAR) — The Steak House at Regent Hong Kong — named among the World’s 101 Best Steak Restaurants for the third consecutive year, ranking 80th, and recognised by the MICHELIN Guide Hong Kong & Macau — presents the second chapter of its In-House Artisan Aged Beef Collection, a seasonal series devoted to provenance, craftsmanship and precision over fire.

This edition introduces the Smoked Beef Tallow-Aged Hanwoo 1++, available exclusively from 1 April to 30 June 2026. Celebrated for its exceptional marbling and natural sweetness, Hanwoo becomes the foundation for a refined in-house maturation that enhances depth while preserving a clean, supple tenderness.

A Double-Aging Ritual: Dry-Aged Depth Meets Tallow-Sealed Refinement

The Steak House showcases a distinctive double-aging technique that pairs traditional dry aging with a handcrafted tallow-coating process—an elevated interpretation of historic preservation practices. The journey begins with two weeks of dry aging to concentrate flavour and stabilise texture. The beef is then encased in layers of house-rendered, herb-infused smoked tallow, creating a protective seal that enriches aroma, deepens umami and maintains moisture.

“Dry aging reduces moisture and refines structure, while fat aging protects and enriches,” says Head Chef Amine Errkhis. “By layering smoked tallow infused with rosemary, thyme, garlic, bay leaf and charcoal, we build nuance and fragrance—and create a natural, black-marbled crust that highlights the true expression of Hanwoo.”

Handcrafted, Layer by Layer

Each cut undergoes a full-day maturation ritual. The smoked, herb-infused tallow is brushed onto the beef in successive layers—typically six coats—rested between applications and handled with precise temperature control: warm enough to glide smoothly, never hot enough to cook. A touch of edible charcoal adds aromatic complexity while contributing to the steak’s distinctive dark, marbled exterior.

A Refined Flavour Profile

The result is a steak that is aromatic, profoundly beef-forward and exceptionally tender—with gentle herbal lift on the nose, a centred and rounded umami, and a subtle, lingering whisper of smoke. The smoked tallow technique enriches the natural character of Hanwoo without heaviness, allowing its inherent sweetness and purity to shine.

The In-House Artisan Aged Beef Collection (Chapter Two) is available exclusively at The Steak House from 1 April to 30 June 2026, with limited quantities due to the meticulous nature of the process.

- Smoked Beef Tallow-Aged Hanwoo T-bone 1++: HK\$128 per ounce
- Smoked Beef Tallow-Aged Hanwoo Sirloin 1++: HK\$138 per ounce

To complement the richness and depth of the Smoked Beef Tallow-Aged Hanwoo 1++, The Steak House presents two curated beverage pairings, available as add-ons.

“Prime Cut” Cocktail — HK\$120 per glass

A balanced, savoury cocktail with subtle minerality, layered with umami and a gentle nuttiness. Its crisp mineral edge cuts through the marbled richness of the Smoked Beef Tallow-Aged Hanwoo 1++, creating a clean and refined contrast.

Château Bouscassé Madiran 2019 — HK\$168 per glass | HK\$438 per carafe

A bold, structured red from Southwest France, showing blackberry, spice and notes of cigar and mocha. Its firm tannins and lifted acidity provide the ideal counterpoint to the steak’s deep umami and luxurious marbling.

Guests are invited to experience this limited-time offering alongside The Steak House’s signature journey where tradition meets discovery, enriched by the transformative power of charcoal grilling, exceptional beef and curated steak-knife series.

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/aHBqjCNSFk>

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For further press information:

Jenny Chung, Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: 9494 8321 E-mail: jennytswai.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

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

Micky Lau, Communications Manager

Regent Hong Kong

Tel: +852 6337 3465 E-mail: micky.lau@ihg.com

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

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