

A French Culinary Journey Unfolds at Regent Hong Kong

*French GourMay 2026 Brings the Soul of Savoie to Qura Bar,
while French May Afternoon Tea Pays a Love Letter to Hong Kong*



14 April 2026 (Hong Kong SAR) — This May, as French GourMay and French May Arts Festival weave their annual tapestry of art, culture and gastronomy across Hong Kong, Regent Hong Kong offers two immersive culinary journeys that speak to something deeper — a reverence for terroir, a celebration of heritage, and the quiet conviction that the most meaningful stories are best told through flavour.

One ascends to the snow-dusted peaks of Savoie. The other drifts through the glamour of 1950s and 60s Hong Kong. Together, they form an artful interplay of French refinement and Hong Kong soul — two cultures, two eras, united by the craft of unforgettable dining.

A TASTE OF SAVOIE AT QURA

1–30 May 2026

Perched in the French Alps, Savoie has long nourished its people with the quiet generosity of the mountains — rich, nutty cheeses aged in ancient cellars, charcuterie cured in crisp alpine air, freshwater fish drawn from glacial lakes, and buckwheat harvested from terraced fields. It is a cuisine of substance, of warmth, of timeless elegance rooted in the land itself.

This May, Qura Bar Head Chef Raymond Yip channels the spirit of this storied region into a meticulously crafted four-course menu — a bespoke culinary voyage that honours the soul of Savoie through a lens of contemporary refinement.

The journey opens with White Asparagus — pristine, seasonal, and impossibly delicate — accompanied by smoked Jambon de Savoie, a crispy buckwheat, a cloud of Reblochon espuma, and the verdant freshness of parsley cress.

Crozets au Sarrasin follows — Savoie's beloved small, square buckwheat pasta, enriched with Diot sausage, tender baby leek, and the deep, nutty complexity of Beaufort cheese. Comforting and soulful, yet composed with meticulous craftsmanship.

The crescendo arrives with Pan Seared Perch, a tribute to Savoie's crystalline lakes. The fish is cradled by pointed cabbage, accented with pancetta and jewels of trout roe, then brought to luminous completion by a silky lemon beurre blanc sauce — alpine rusticity and French finesse, held in exquisite tension.

To close, La Tarte aux Myrtilles — a blueberry tart crowned with Génépi whipped cream, its herbal, wildflower notes evoking mountain meadows in full bloom, alongside a pristine fromage blanc ice cream.

For the discerning guest, a curated Savoie Cheese Platter presents five revered fromages — Tomme de Savoie, Beaufort, Reblochon, Chevrotin des Aravis, and the extraordinary Bleu de Termignon, one of the last naturally blue-veined cheeses in France — served with a gently spiced figs compote.

The Taste of Savoie four-course menu is priced at HKD1,080 + 10%.

Savoie Cheese Platter: HKD328.

Individual dishes are also available à la carte.

REGENT HONG KONG X FRENCH MAY AFTERNOON TEA

A Love Letter to Hong Kong — Where East Meets Owest

1 May – 30 June 2026

For over three decades, French May Arts Festival has been woven into the cultural fabric of Hong Kong — a city that has never been one thing, but always gloriously both. A harbour metropolis shaped by East and West in equal measure, where Cantonese boldness and European refinement have long coexisted, collided, and created something neither tradition could achieve alone.

This May, Regent Hong Kong and French May Arts Festival come together to celebrate not a single moment or figure, but the city itself — its resilience, its glamour, and its restless creativity. The result is an afternoon tea that is at once a sanctuary of indulgence and a playful love letter to Hong Kong's singular identity — a curated journey where every piece on the tier is a study in duality, a beloved Hong Kong icon reimagined with the precision and poetry of French pâtisserie.

Conceived by Executive Pastry Chef Andy Yeung and Head Chef Raymond Yip, the experience captures the contrast, the harmony, and the unexpected beauty that emerges when two great culinary traditions meet on a single plate.

An Amuse-Bouche of Vichyssoise with XO Sauce opens the journey — the cool, velvety refinement of France meeting the umami-rich boldness of Hong Kong in a single, revelatory spoonful. Two cities, two temperaments, dissolved into one.

The Savoury tier unfolds as an edible portrait of a city that has always known how to borrow from the world and make it unmistakably its own. Sesame Prawn Toast — nostalgic, golden, impossibly crisp — is crowned with Oscietra caviar. 'Char Siu' Puffs are elevated with the earthiness of Périgord truffle purée. And the showpiece — a Mini Pineapple Bun filled with foie gras terrine and red onion compote — a single, unforgettable bite where East and West dissolve into something entirely new.

The Sweets tier continues with three exquisite creations: an Apricot Basket, radiant with the warmth of stone fruit; the Hong Kong Opera, a high-end, multi-layered French dessert frequently reimagined in Hong Kong with local Asian influences; and the Paris HK Brest, a playful twist on the classic Paris-Brest bridging two great cities in one glorious choux pastry.

Freshly baked Ambient Pastries — Local Longan Honey Madeleine and Classic Puff Pastry Sticks — arrive warm from the oven, served with homemade lemon tea jam and vanilla chantilly cream, alongside premium teas or freshly brewed coffee.

A curated selection of bespoke beverages complements the experience. The Garden Sonata mocktail (HKD \$88) — elderflower tonic, Earl Grey tea, grapefruit juice, and agave syrup — offers a floral, sunlit reverie.

The Maytime Melody cocktail (HKD \$128) — St-Germain, soda, fresh mint, and Champagne — sparkles with the celebratory spirit of the season. Two glasses of NV Henriot, Brut Souverain (HKD \$368) provide the perfect gilded accompaniment.

The Regent Hong Kong x French May Afternoon Tea is priced at HKD \$888 +10% for two persons or HKD \$488 +10% for one person.

A MOTHER'S DAY TO REMEMBER

Both the Taste of Savoie menu and the French May Afternoon Tea are available over the Mother's Day weekend. On 9–10 May, the afternoon tea receives an exclusive upgrade with two glasses of

Champagne — golden bubbles to add a touch of sparkle to her special day. Priced at HKD \$1,388 +10% for two persons.

WHERE CULTURE, CRAFT AND HARBOUR VIEWS CONVERGE

At its heart, the most memorable experiences emerge at the intersection of heritage and innovation, of meticulous craftsmanship and generous spirit. From the alpine sanctuary of Savoie to the retro glamour of Hong Kong's golden age, from the precision of French technique to the bold, intuitive flavours of this city, May at Regent Hong Kong is an invitation to pause at the edge of Victoria Harbour, to savour, and to be moved — one exquisite course at a time.

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.

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/aHBqjCQS59>

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About Regent Hong Kong

Following its reimagining as a majestic haven of discreet luxury on Victoria Harbour, Regent Hong Kong — a Forbes Five-Star hotel — 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.