

**Where Brushstrokes Embrace Buttercream:  
Celebrate Mother's Day with Every Layer of Love**  
Available 1 May – 30 June 2026 at Regent Hong Kong



9 April 2026 (Hong Kong SAR) — Regent Hong Kong and renowned Hong Kong artist Elaine Chiu (趙綺婷) reunite for the second edition of **"Share Love, Share Cake"** — a limited-edition Mother's Day cake available for collection from **1 May to 30 June 2026**. Blending Chiu's latest watercolour series, *The Shadow of Butterflies*, with the meticulous pastry craftsmanship of Sous Chef Chase Tse, this year's creation celebrates the quiet, layered love that flows from grandmother to mother to daughter. Where artistry meets flavour, the cake is now available for pre-order at [Regent Hong Kong Online Shop](#) at **HK\$590**.

At the heart of this collaboration are two women. Elaine Chiu, as both daughter and granddaughter, gazes back — tracing the delicate threads of love and warmth spun by the women before her. Sous Chef Chase Tse, as a mother, looks ahead — pouring that same boundless love into every gesture and every flavour. One remembers. The other nurtures. Together, they bring this shared understanding to life: a cake that tastes like cherished memories and resembles a work of art.

**The Art: *The Shadow of Butterflies***

The cake's visual story is drawn from Chiu's latest watercolour series — a deeply personal departure from the Hong Kong cityscapes for which she is celebrated. The inspiration came from a single moment: on the way home from visiting her grandmother, her mother softly remarked, *"It's been so long since I felt like I was still a child."* That quiet confession opened Chiu's eyes to the unseen weight women carry within families — love so constant it becomes indistinguishable from air.

It sparked a body of work that contemplates maternal devotion through transparent layers and the shimmering, fleeting image of the butterfly — delicate yet unforgettable, a gentle reminder that the deepest love is often the softest.

**The Crystal Butterfly, Reimagined in Cake**

Moved by Elaine's intergenerational story, Pastry Sous Chef Chase Tse transforms that sentiment into a delicate, modern interpretation. In honour of cherished memories, she thoughtfully weaves the texture of white sugar sponge cake — a favourite of Elaine's grandmother — into one of the filling layers. Unlike the versions found outside, her grandmother's was steamed layer by layer, tender like rice-flour pudding with a gentle echo of red sugar cake — no additives, nothing extra, just warmth in its purest and most comforting form. Inspired by this simplicity and its quiet emotional resonance, Chase builds a creation where each component echoes that same softness and sincerity.

The cake unfolds in light, refreshing layers of pink guava and strawberry, delicately perfumed with jasmine. Jasmine mousse and sponge embrace a vibrant guava-strawberry compote and an airy strawberry jelly that subtly echoes the texture of white sugar cake, creating a harmonious interplay of floral elegance and gentle fruit brightness, with a crisp sable base adding subtle texture to the finish.

### **A Daughter's Eyes, A Mother's Hands**

Artist Elaine Chiu paints from the heart of a daughter, reflecting on the gentle love her mother and grandmother offered so softly it felt like breathing. Sous Chef Chase Tse crafts as a mother, infusing every taste and texture with that same quiet devotion. Their stories intertwine, showing that maternal love forms a circle, closing only when daughters pause to say: *I see you. I remember. Thank you.*

This Mother's Day, **Share Love, Share Cake** invites you to help complete that circle of love.

## **Mother's Day Dining Experiences Across Regent Hong Kong**

*Treat Mum to Remarkable Mother's Day Feasts Crafted at the Celebrated Dining Destinations*



In a tribute to the women who nurture generations, **Harbourside's** buffet showcases a selection of nourishing and thoughtfully crafted dishes inspired by wellness, beauty, and celebration—each created to honour mothers with flavours that are comforting, refined, and meaningful.

Highlights include the *Double-boiled Silky Fowl with Black Garlic and Sea Conch*, a deeply restorative soup featuring silky fowl, antioxidant-rich black garlic, and sea conch; the *Stuffed Jade Melon with Crab Meat, Peach Resin, and Wolfberries*, a refreshing dish combining sweet crab meat with collagen-rich peach resin for natural beauty benefits; and the *Longjing Tea Chicken*, where tender chicken is gently infused with Longjing tea and osmanthus for a delicate balance of floral fragrance and purity.

The menu also incorporates a curated selection of nourishing ingredients such as cordyceps, fish maw, and yellow fungus, adding wholesome depth to the celebration.

Alternatively, make this Mother's Day extraordinary with a celebration at the award-winning **Lai Ching Heen**, recipient of Two Michelin Stars and Two Black Pearl Diamonds. Discover masterfully crafted Cantonese dishes and impeccable service—an experience as exceptional as the mothers you cherish. For a different indulgence, the Michelin-recommended **The Steak House**—ranked No. 80 among the world's best steakhouses—offers a timeless steakhouse experience featuring charcoal grilling, premium cuts, and an exceptional knife selection.



Over at **Qura**, Head Chef Raymond Yip presents **A Taste of Savoie**—a meticulously crafted four-course menu celebrating the French GourMay 2026 spotlight region. From pristine white asparagus with Reblochon espuma to pan-seared perch with lemon beurre blanc, the menu is an alpine-inspired journey of warmth and refinement—a fitting tribute to mothers who nourish with quiet generosity.



At **The Lobby Lounge**, the **Regent Hong Kong x French May Afternoon Tea** is a love letter to Hong Kong itself—a city gloriously shaped by East and West. Conceived by Executive Pastry Chef Andy Yeung and Head Chef Raymond Yip, the experience reimagines beloved Hong Kong culinary classics—The Sweets tier presents three exquisite creations — the Apricot Basket, radiant with the warmth of stone fruit; the Hong Kong Opera cake, paying homage to the city's rich performing arts heritage; and the Paris HK Brest, bridging two great cities in one glorious choux pastry. The Savoury tier - sesame prawn toast crowned with Oscietra caviar to a mini pineapple bun filled with foie gras terrine, with the precision and poetry of French pâtisserie. Every piece on the tier is a study in duality, celebrating the resilience, glamour, and restless creativity of this singular harbour metropolis. Available 1 May – 30 June 2026, priced at HKD \$888 +10% for two persons or HKD \$488 +10% for one. On Mother's Day weekend (9–10 May), the afternoon tea receives an exclusive upgrade with two glasses of Champagne, priced at HKD \$1,388 +10% for two persons—golden bubbles to add a touch of sparkle to her special day.

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](mailto:dining.regenthk@ihg.com) or call + 852 2313 2313.

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

#### **ARTIST ELAINE CHIU**

Elaine Chiu (趙綺婷) (b. 1996, Hong Kong) explores community, identity, and collective memory through painting, on-site sketching, and performative actions. With a background in Art History and Sociology from the University of Hong Kong, she was named to *Forbes* 30 Under 30 Asia (2023) and selected for the 14th National Art Exhibition of China (2024). Her works are held in the permanent collections of the University Museum and Art Gallery, HKU; Pucheng Art Museum / Fan Di'an Museum; K11 Art Foundation; Société Générale; and Cathay Pacific. Her latest series, *The Shadow of Butterflies*, marks a pivotal shift toward the intimate emotional landscapes of family and womanhood — a daughter's meditation on the love she inherited.

[www.elainechiu.com](http://www.elainechiu.com) | IG: @ElaineChiuArt

#### **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.

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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](http://www.regenthotels.com).