

## A Refined Father's Day Celebration Across Regent Hong Kong's Dining Destination



20 May 2026 (Hong Kong SAR) – This Father's Day, Regent Hong Kong presents a distinguished celebration of fatherhood through a curated collection of exceptional culinary experiences across its celebrated Dining Destination. From two-MICHELIN-starred Cantonese cuisine and artisan-aged beef to seasonal Japanese omakase and artful pâtisserie, each experience is paired with Regent Hong Kong's unrivalled vantage point overlooking Victoria Harbour — creating an occasion as memorable as it is meaningful.

### **A Sweet Tribute to Dad: Regent Hong Kong Presents the Mango Tart and French May Afternoon Tea**

From 1 June to 31 July, Regent Hong Kong presents a limited-edition Mango Tart crafted to celebrate the height of summer. Fresh, sun-ripened Thailand Royal Ruby Mango crowns a layer of silken Tahitian vanilla cream, encased in a buttery hazelnut sablé. The interplay of tropical sweetness, fragrant vanilla, and delicate nuttiness results in a dessert of refined elegance, priced at HKD 630.

For a leisurely celebration, treat Dad to a reimagined French May Afternoon Tea inspired by Hong Kong's beloved flavours, interpreted through the poetry and precision of French pâtisserie. Conceived by Executive Pastry Chef Andy Yeung and Head Chef Raymond Yip, the menu embodies a refined harmony between East and West.

The savoury tier presents a trio of refined bites, beginning with Sesame Prawn Toast topped with Oscietra caviar, followed by a delicate Char Siu Puff enriched with Périgord truffle purée. The experience continues with a whimsical Mini Pineapple Bun filled with foie gras terrine and red onion compote — a luxurious reinterpretation of a Hong Kong classic.

The sweet tier features three exquisite creations: an Apricot Basket radiant with the warmth of stone fruit; the Hong Kong Opera, an elegant multi-layered confection; and the Paris HK Brest, a playful meeting of two great cities within a single choux pastry.

To complete the experience, freshly baked Local Longan Honey Madeleines and Classic Puff Pastry Sticks are served with house-made lemon tea jam and vanilla Chantilly, accompanied by a selection of premium teas or freshly brewed coffee. The French May Afternoon Tea is priced at HKD 888 for two guests.

### **Nobu Hong Kong: A Seasonal Celebration of Premium Tuna**

Throughout June, Nobu Hong Kong presents the Tuna Premium Omakase, showcasing peak-season tuna sourced from Shizuoka. At this time of year, the fish are at their largest and most active, yielding leaner, more refined flesh with exceptional clarity of flavour. The menu highlights rare cuts, including the prized tuna cheek featured in Nobu Style – Yonten Mori, a contemporary four-selection sashimi

platter, celebrated for its remarkable tenderness and deep umami richness.

The experience continues with a refreshing Seafood Salad with Matsuhisa Dressing to awaken the palate. An Omakase Sushi Selection served with clear soup highlights the purity of premium ingredients, leading into main dishes such as deeply savoury grilled Umami Sawara and A5 Wagyu paired with Goma Ponzu, balancing richness with delicate acidity. The Tuna Premium Omakase is priced at HKD 1,888 per person.

### **Lai Ching Heen – A Two-MICHELIN-Star Celebration of Cantonese Mastery**

On 20 and 21 June, fathers are invited to savour an elevated Cantonese celebration at the acclaimed Lai Ching Heen — a Two-MICHELIN-Star and Black Pearl Two-Diamond restaurant — led by Executive Chef Lau Yiu Fai and Head Chef Cheng Man Sang. The six-course Father's Day Lunch Menu (HKD 888) showcases refined craftsmanship through dishes such as the Chef's Dim Sum Selection, Wok Fried Kagoshima Wagyu paired with Termite Mushrooms and Sliced Garlic, and more.

For dinner, the eight-course Father's Day Menu (HKD 1,888) elevates the experience further with a selection of luxurious offerings. Highlights include Smoked Egg with Oscietra Caviar and Crispy Golden Lobster seasoned with Spicy Salt, Braised Whole 40-Head Abalone with Sea Cucumber and rich Oyster Jus. The experience unfolds further with a comforting yet refined dish of Crispy Hiroshima Oyster, served alongside Inaniwa Noodles and Shredded Chicken in a delicate Yuzu Salt Fish Bouillon, and more.

### **The Steak House – For the Beef and Wine Connoisseur**

Recommended by the MICHELIN Guide and ranked No. 80 on the World's 101 Best Steak Restaurants list, The Steak House offers the perfect celebration for fathers who appreciate exceptional beef and fine wine. The Father's Day Lunch is priced at HK\$1,098 per adult and includes one glass of Peter Lauer Riesling Sekt Brut Réserve, along with free-flow fresh juices and soft drinks.

As evening falls, Head Chef Amine Errkhis presents the acclaimed In-House Artisan Aged Beef Collection, featuring the guest-favourite Smoked Beef Tallow-Aged Hanwoo 1++, available exclusively until 30 June 2026. This distinctive double-aging technique begins with two weeks of dry ageing, followed by hand-coating the beef in herb-infused smoked tallow. This meticulous process yields a steak of extraordinary aroma, depth, and tenderness — its natural sweetness and umami enhanced by a subtle, lingering whisper of smoke.

- Smoked Beef Tallow Aged Hanwoo T-Bone 1++: HKD 128 per ounce
- Smoked Beef Tallow Aged Hanwoo Sirloin 1++: HKD 138 per ounce

### **End the Evening with a Toast at Qura Bar**

Complete the celebration with artisanal tequila cocktails at Qura Bar, where refined mixology meets sweeping harbour views for the perfect Father's Day finale. Guests may indulge in a curated selection of cocktails crafted with Código 1530, each expressing its own distinctive character.

- On The Bund No. 2 (HKD 180) blends Código 1530 Blanco with white wine, Nardini Acqua di Mandorla, Shanghai rosé tea cordial, chocolate bitters, and soda, resulting in a refreshing yet nuanced sip.
- Besitos (HKD 180) pairs Código 1530 Blanco with elderflower liqueur, crisp apple juice, and pumpkin foam for a bright, delicately floral cocktail.
- Hasta la Cruz (HKD 220) combines Código 1530 Rosa with Amaro Nazionale, Rinómato Bitter Scuro, Valdespino Oloroso VORS sherry, and rhubarb, offering a richly layered profile with refined bittersweet depth.

Celebrate special moments with Dad this Father's Day at Regent Hong Kong. At Harbourside, the hotel's vibrant buffet destination, immersive culinary journeys go beyond exceptional cuisine, offering a dynamic showcase of Asian and Western flavours.

All prices are subject to a 10% service charge.

Restaurant reservations can be made via the online booking platform at <https://hongkong.regenthotels.com/>. For dining 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/aHBqjCU6VR>

Father's Day Celebration Program: [https://hongkong.regenthotels.com/wp-content/uploads/sites/266/2026/04/Fathers-Day-Flyer-2026\\_EN.pdf](https://hongkong.regenthotels.com/wp-content/uploads/sites/266/2026/04/Fathers-Day-Flyer-2026_EN.pdf)

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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).