

From Seoul to the Harbour: Regent Hong Kong Introduces JUDORAK's Modern Korean Story at Harbourside



28 May 2026 (Hong Kong SAR) — From 6 to 26 July, Harbourside at Regent Hong Kong partners with Seoul's acclaimed JUDORAK for a limited-run buffet collaboration, introducing Hong Kong diners to a thoughtfully curated showcase of Korean flavours. Set against sweeping views of Victoria Harbour, guests are invited to explore a vibrant interpretation of modern and traditional Korean cuisine, expressed with energy, finesse, and a sense of occasion.

A celebrated name in Seoul's dining scene, JUDORAK has earned its reputation as one of Korea's most beloved modern dining pubs — known for its stylish, industrial-chic interiors and an elevated take on Korean comfort food. The brand is particularly admired for its refined renditions of Korean classics, from slow-simmered oxtail and perilla oil buckwheat noodles to *Yukjeon* (Korean-style battered beef pancakes), as well as its thoughtful pairings of seasonal dishes with highballs, traditional liquors, and whiskey. With a loyal following that returns for its meticulously crafted dishes and signature pairings, JUDORAK has become a cultural touchpoint for contemporary K-dining.

Led by Chief Executive Officer Julian Kim, JUDORAK takes its name from three characters—ju (酒, brewing), do (道, way), and rak (樂, joy)—a philosophy inspired by the Korean ritual of gathering: sharing food, pouring drinks, and finding connection in the gentle rhythm of the table.

Throughout the collaboration, JUDORAK Head Chef Jacob Kim and chefs will be stationed within Harbourside's buffet, demonstrating their Korean techniques through live, onsite preparation.

A Showcase of Modern Creativity and Time-Honoured Korean Classics

Featured across Harbourside's expansive buffet is a curated collection of JUDORAK signatures, each offering a distinctive expression of contrast and craft, and highlighted by two dishes that reflect the team's modern culinary creativity:

- **Jeyuk Cream Noodle** is both unexpected and deeply comforting, where the smoky heat of jeyuk-bokkeum softens into a silky cream sauce.
- **Daechang Tteokbokki** embraces bolder sensibilities, pairing chewy rice cakes with the rich, buttery depth of beef large intestine to transform a familiar street favourite into something layered, decadent, and subtly addictive.

Alongside these modern interpretations, traditional dishes are presented with refined restraint:

- **Deulgireum Guksu (Perilla Oil Noodles)** is a minimalist yet intensely aromatic dish, balancing rich perilla oil with a clean, refreshing soy-based sauce.
- **Buchu Saeu Jeon** features delicate savoury pancakes made with fragrant buchu (galic chives) and fresh shrimp, showcasing the natural aromas and textures of premium ingredients.
- **Sogogi Yukjeon** is a festive classic of thin beef slices lightly coated in flour and egg, then pan-fried to tender perfection.
- **Sokkori Suyuk** is slow-braised oxtail cooked until exceptionally soft, served warm with a savoury dipping sauce and fresh chives.
- **Yukjeon & Suyuk Jeongol** is a comforting Korean hot pot of tender sliced meat, vegetables, and mushrooms simmered in a mild, savoury broth.

The journey concludes on a lighter, refreshing note with **Korean Bingsoo**, a traditional summer dessert of finely shaved ice topped with sweet red bean—an uplifting finish that brings a gentle sense of coolness and calm.

Elevating the Experience with MUI Makgeolli’s Artisanal Elegance

Complementing the experience throughout is **MUI Makgeolli**, JUDORAK’s signature artisanal rice wine. Silky and luminous, it reveals gentle layers of grain sweetness, balanced acidity, and an elegant, lingering finish. Crafted simply from rice, nuruk, and purified water, its rounded texture pairs seamlessly across the menu’s progression—binding the experience together in a way that feels both grounding and celebratory. Enjoy the MUI Makgeolli at HKD 128 per 250ml carafe or HKD 368 per bottle.

Together, the collaboration becomes more than a meeting of cuisines—it becomes a shared table, a conversation between heritage and modernity, and an invitation to experience Korean dining not only as flavour, but as culture.

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Date: 6 to 26 July, 2026

Lunch Buffet	Monday to Friday	12:00nn – 2:30pm	Adult HKD 598 Child HKD 358
	Saturday to Sunday & Public Holiday	12:00nn – 3:00pm	Adult HKD 738 Child HKD 448
Dinner Buffet	Monday to Friday & Sunday	6:00pm– 10:00pm	Adult HKD 1,038 Child HKD 628
	Saturday & Public Holiday	First seating 5:30pm – 8:00pm Second seating 8:30pm – 11:00pm	Adult HKD 1,038 Child HKD 628

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 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/aHBqjCUytx>

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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.