



Regent Hong Kong and Tatler Best: Takeover Series Unite to Present an Unprecedented Culinary and Mixology Experience

Three Tatler Best award-winning restaurants and two acclaimed Asian cocktail bars converge at Harbourside and Qura Bar for two extraordinary evenings of live gastronomy and bespoke mixology

20 April 2026 (Hong Kong SAR) — Regent Hong Kong is honoured to join forces with the prestigious Tatler Best: Takeover Series for an immersive celebration that brings Asia-Pacific's most distinguished culinary and mixology talents to the city's doorstep.

On April 23 and 24, the collaboration transforms Regent Hong Kong's Dining Destination — Harbourside and Qura Bar — into a vibrant tableau of taste, craft and culture, curated to reflect the very best the region has to offer.

The partnership marks the first time Tatler Best Takeovers has brought together a multi-chef live-station gastronomy experience and back-to-back guest bar shifts under a single hotel roof — a format that speaks to Regent Hong Kong's enduring commitment to presenting dining as destination, and to the belief that extraordinary culinary encounters are best experienced where cultures, traditions and creative philosophies converge.

The Harbourside Gastronomy Experience

April 23 & 24 | Harbourside, Regent Hong Kong

At the heart of the collaboration, Tatler Best Takeovers reimagines the Harbourside dinner buffet as a live, immersive culinary journey led by three Tatler Best award-winning chefs — each a master of their craft, each representing a distinct culinary tradition.

Three remarkable talents — each a master of their craft, each shaped by a distinct culinary tradition — converge under one roof: Ryu Shunsuke of Fumée Yakitori from Taipei (Tatler Best 100 Restaurants Asia-Pacific 2025), renowned for his meticulous craftsmanship in Japanese cuisine; Shantanu Mehrotra of Indian Accent from New Delhi (Tatler Best 100 Restaurants Asia-Pacific 2025), celebrated for his bold, progressive approach to Indian gastronomy; and Kim Hock Su of Restaurant au Jardin from Penang (Tatler Best 100 Restaurants Asia-Pacific 2025 and Tatler Best Restaurant of the Year 2026 Malaysia), known for his timeless elegance in modern French cuisine.

Each chef presents a signature creation that speaks fluently to their culinary philosophy, inviting the discerning guest to traverse cuisines that would never ordinarily meet in a single, unforgettable sitting.

The Bar Mixology Experience

April 23 & 24 | Qura Bar, Regent Hong Kong

The journey extends beyond the table and into the intimate sanctuary of Qura Bar, where two distinguished guest shifts bring a layer of cultural immersion to the evening — each a bespoke cocktail encounter designed to enrich and elevate the overall experience.

Underlab

Tatler Best award-winning bar Underlab, led by Green Liu, takes residence at Qura for a guest shift defined by structure, meticulous craftsmanship and quiet curiosity. Perched at the forefront of Taipei's cocktail scene, Underlab is renowned for layered compositions built on unexpected ingredients, where every element carries deliberate intent. At Qura, the bar presents a tightly curated selection of its signature drinks, allowing its technical, concept-driven artistry to unfold within an entirely new setting. The result is an experience that feels both cerebral and contemplative — an invitation to slow down, taste closely and engage with the thoughtful narrative behind each serve.

Messengerservice

Tatler Best award-winning bar Messengerservice, led by Tug and Porepiang, brings Bangkok's singular blend of world-class cocktail craft and warm, expressive hospitality to Qura. Nestled in the storied lanes of Bangkok's old town, Messengerservice has earned its reputation with flavour-forward drinks that balance inventive artistry with effortless approachability — turning every serve into an intimate conversation between maker and guest. For this takeover, the team translates the bar's spirited energy and imaginative flavour compositions into a tranquil new setting, offering a vivid, immersive portrait of Bangkok's thriving cocktail culture.

Guest Shift Schedule at Qura Bar:

April 23 — Underlab, 7pm–9pm | Messengerservice, 9pm–11pm

April 24 — Messengerservice, 7pm–9pm | Underlab, 9pm–11pm

About the Participating Chefs and Bars

Fumée Yakitori (Tatler Best 100 Restaurants Asia-Pacific 2025), Ryu Shunsuke is the chef behind Fumée Yakitori in Taipei, where traditional Japanese yakitori technique meets a contemporary, ingredient-led sensibility. His meticulous approach to the grill has earned recognition as one of Asia-Pacific's most compelling expressions of fire-driven cuisine.

Indian Accent (Tatler Best 100 Restaurants Asia-Pacific 2025), Shantanu Mehrotra leads Indian Accent in New Delhi, a restaurant celebrated for redefining Indian gastronomy through a progressive lens. His cooking honours the depth and diversity of the subcontinent's culinary heritage while pushing boldly into new territory.

Restaurant au Jardin (Tatler Best Restaurant of the Year 2026 Malaysia), Kim Hock Su helms Restaurant au Jardin in Penang, where modern French technique is interwoven with the rich culinary traditions of Southeast Asia. His refined, seasonal approach has earned the restaurant a place among the region's most distinctive fine dining destinations.

Underlab (Tatler Best 100 Bars Asia-Pacific 2025), led by Green Liu in Taipei, is a cocktail bar built on precision, research and conceptual rigour. Each drink is a layered composition in which technique and narrative are inseparable, earning it recognition among Asia-Pacific's most forward-thinking bars.

Messengerservice (Tatler Best 100 Bars Asia-Pacific 2025), led by Tug and Porepiang in Bangkok, is a cocktail bar rooted in flavour, warmth and creative expression. Hidden in Bangkok's old town, it has become a destination for those who seek drinks that are inventive yet deeply approachable.

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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 rated 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.