

Officially unveiled in July 2026 at Regent Hong Kong

Regent Hong Kong Brings the Cinematic Soul of the City to Life

A Cinematic Taste of Hong Kong — An Evocative New Chapter of Curated Cultural Experiences



24 June 2026 (Hong Kong SAR) – Perched along the water’s edge of [Victoria Harbour](#), with one of the city’s most storied panoramas, Forbes Five-Star [Regent Hong Kong](#) unveils **A Cinematic Taste of Hong Kong** — Iconic Hong Kong Dishes from the Silver Screen: a bespoke culinary journey composed in honour of Hong Kong cinema, created in collaboration with the Hong Kong Film Directors’ Guild. Conceived as the opening chapter of a broader cultural vision, it invites discerning guests to step gently into the city’s authentic soul.

A Cinematic Taste of Hong Kong pays tribute to the quiet poetry of Hong Kong cinema, where food is often the unspoken language of longing and restraint, brotherhood and tenderness, memory and home. Each dish becomes a frame; each flavour, a story.

The Lobby Lounge — A Harbourfront Stage

The experience unfolds at [The Lobby Lounge](#), one of Regent Hong Kong’s most beloved spaces and a cinematic stage. Framed by floor-to-ceiling windows, the lounge looks out over Victoria Harbour’s ever-changing light — from the soft luminosity of morning to the golden hush of sunset and the shimmering choreography of the evening skyline.

Against this living backdrop, every dish in A Cinematic Taste of Hong Kong is served in quiet conversation with the harbour beyond the glass. Here, the “screen” is no longer confined to the cinema; it is the city itself.

Hong Kong Movies, Composed in Taste

Curated by Executive Chef Calvin Choi, the menu reimagines defining cinematic moments through a culinary lens, with a focus on craftsmanship, memory and an understated luxury that feels distinctly Hong Kong.

Lobster & Prawns Wonton Noodle Soup – HK\$308

Tradition. Sincerity. Craft.

An elevated interpretation of a recurring on-screen anchor, this rendition features handcrafted wontons filled with lobster and fresh prawns, offering a sweet, delicate bite. Served in a dried flounder broth enriched with lobster oil, the soup carries a silky, aromatic depth. Paired with springy noodles, it becomes a refined expression of a quintessential Hong Kong classic.

Char Siu Egg Rice – HK\$388

Brotherhood. Acceptance. Resilience amid chaos.

Inspired by a Kowloon Walled City favourite — char siu rice “with a hat” — immortalized by an improvised moment of tenderness in a 2024 action epic. House-roasted Spanish Ibérico pork collar brings a tender, smoky richness, while rice tossed with applewood-smoked bacon oil adds subtle depth. A crisp-edged free-range Italian Montagna egg and fragrant French chives crown the dish, finished with homemade soy sauce for comfort that feels both familiar and luxuriously composed.

Premium Black Angus Beef Balls & Mantis Shrimps, Beef Bone Marrow Soup – HK\$198

Exuberance. Invention. Hong Kong wit.

A refined homage to one of Hong Kong cinema’s most playful imaginations: the legendary “exploding” beef balls, reinterpreted with premium Black Angus and mantis shrimp. Handcrafted for a clean, satisfying bite, they are served in a deeply nourishing beef bone marrow broth, finished with Chinese celery, fried shallots and scallions. It is a comforting bowl, grounded in simplicity, craft, and nostalgia.

Hokkaido Tokachi Adzuki Bean Put Chai Ko · New Endless Love – HK\$108

Love as quiet sacrifice.

Chewy white- and brown-sugar steamed cakes are elevated with Hokkaido Tokachi adzuki beans — a gentle keepsake of unspoken longing and tender memory. A drizzle of caramel brings warmth, while crushed pistachios offer a delicate crunch, creating a rounded, nostalgic sweetness.

“Hong Kong” Style French Toast · A Tribute to Hong Kong Cinema – HK\$158

Local rhythm. Nostalgia. The pause within the city’s pace.

A golden, syrup-kissed icon of cha chaan teng romance, this French toast evokes those unhurried café scenes that frame confessions, connections, and quiet moments of falling in love. Crunchy peanut butter is layered between soft bread, then coated in crushed cornflakes for an extra crispy finish. Served with French Bordier butter blended with salted egg yolk, it carries a rich, savoury-sweet accent, completed by a drizzle of local honey for a soft, floral lift.

***All prices are subject to 10% service charge.**

Reflecting on the collaboration, Soi Cheang, acclaimed film director and President of the Hong Kong Film Directors’ Guild, shares: “Hong Kong cinema has never lived only in its heroes — it breathes in the quiet, human frames: a father and son over a plate of char siu rice, two lovers sharing wonton noodles in silence, the warmth of a meal at the end of a long day. In our films, food is never just food; it is memory, identity, and the tender pulse of a city forever dreaming. To see these stories honoured through such careful craft is a fitting tribute — for cinema and cuisine are, at heart, the same art: of timing, of patience, and of soul.”

The Opening Frame of a Wider Vision

A Cinematic Taste of Hong Kong is the first expression of **A Curated Cultural Experience** — [Regent Hong Kong](#)’s evolving vision that transforms its cinematic story from image into immersion.

For years, the hotel has been defined by the Regent Story, a visual narrative shaped by cinema-inspired photography, where each frame is meticulously composed to set a mood and capture a moment. Now, that sensibility steps beyond the lens and into the guest’s lived experience. The story is no longer observed from a distance; it is tasted, felt and quietly inhabited — an interplay of culture, cuisine and sensory ritual that unfolds with ease.

This cinematic thread runs deep in Regent Hong Kong’s history. The hotel has appeared in international productions including Noble House (1988), Nightwatch (1995) and the US television series Dynasty (1985), contributing to its enduring aura: timeless, expressive and inherently cinematic.

Humble Luxury — A Defining Philosophy

Regent Hong Kong has long believed that true luxury does not need to be announced; it is sensed. It lives in the stillness of the harbour at golden hour, in the quiet precision of a [Michelin-starred kitchen](#), in the intuitive grace of service that anticipates without intruding.

Rather than relying on familiar signatures of luxury, the hotel offers co-created personal encounters that reveal Hong Kong's true character through three enduring themes: Harbour, Cinema and Culture.

A Glimpse of What Lies Ahead

Beyond A Cinematic Taste of Hong Kong, A Curated Cultural Experience will extend into a series of [cultural and wellness initiatives](#) rooted in local art and craftsmanship — from bespoke mahjong tile painting with local artists, to private kung fu sessions guided by master practitioners, to evening sensory rituals that honour the transition from the city's energy to the hotel's harbourfront calm.

Each encounter offers an intimate perspective on the stories, skills, and subtleties that shape Hong Kong's identity.

Action, Reimagined

In partnership with respected martial arts practitioners and action professionals, guests may be invited to explore the movement, discipline and artistry that underpin Hong Kong's martial arts cinema. These privately guided sessions draw inspiration from the choreography, technique, and cinematic language that have influenced action filmmaking around the world, while celebrating the city's enduring contribution to the genre.

The Art of Mahjong — Where Tradition Meets Contemporary Craft

Guided by local artisans, guests will have the opportunity to design and hand-paint a personal mahjong tile or set — a tactile keepsake that bridges heritage and modern creativity. Recognized as an element of intangible cultural heritage, this craft speaks to the heart of Hong Kong's social rituals and its rich visual culture.

The Poetry of Ink — Chinese Calligraphy

Through collaborations with contemporary calligraphers and designers, guests may experience a meditative introduction to Chinese ink and brushwork. These sessions offer more than technique; they invite a moment of stillness and a quiet dialogue with the city's aesthetic soul.

Each of these privately curated experiences may be arranged upon request, as a [bespoke extension of a stay](#) at Regent Hong Kong — a gentle invitation to step into the city's cinematic heart, one carefully composed moment at a time.

Room reservations are available via our hotel's website <https://hongkong.regenthotels.com/> or via the IHG One Rewards App and WeChat Mini-programme. For more information or to make reservations, please contact us at +852 2313 2333 or email reservations.regenthk@ihg.com.

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 or call + 852 2313 2313.

Please click here to download high-resolution images: <https://flic.kr/s/aHBqjCWMa8>

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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 third consecutive year at the Travel + Leisure Luxury Awards Asia Pacific 2026. 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.