

The Steak House Unveils Gin-Aged Piedmontese Fassona T-Bone, Chapter Three in Its Artisan Series



Drawing on the heritage of female Fassona cattle raised for 36 months, this limited July–September edition introduces a 21-day ageing process enhanced with Marie Rose gin and rosemary gin.

25 June 2026 (Hong Kong SAR) — Set along the edge of Victoria Harbour, The Steak House at Regent Hong Kong continues its measured exploration of ageing, flavour, and craft. Recognised by the MICHELIN Guide Hong Kong & Macau and ranked 80th among the World’s 101 Best Steak Restaurants, The Steak House opens the third chapter of its In-House Artisan Aged Beef Collection, presenting a Marie Rose and rosemary gin aged Piedmontese Fassona T-bone — offered exclusively from July to September.

The story begins with Fassona, a distinctive lineage of the Piedmontese breed from Italy’s Piedmont region. Its modern expression is closely tied to the work of the renowned butcher Oberto, who championed the use of female cattle raised for a minimum of 36 months. This slower, more natural approach allows the muscle fibres to develop with definition and the marbling to form with balance, resulting in beef that is tender, composed, and quietly expressive — marked by gentle notes of hazelnut and hay.

Gin’s affinity with red meat is rooted in tradition. Juniper, its defining botanical, has long been paired with beef and game across European kitchens — a classic harmony here reimaged through the precision of in-house ageing. For this chapter, the T-bone undergoes a 21-day in-house ageing process under carefully controlled conditions, during which Marie Rose gin and rosemary gin are incorporated

with quiet precision and thoughtful creativity. The rosemary gin lends a piney, herbaceous resonance, while the Marie Rose gin contributes a softer, more floral lift. As the beef ages, the botanicals concentrate within the outer crust and perfume the meat gradually from the outside in, while the alcohol dissipates entirely — leaving only their aromatic essence. The Fassona's inherent depth remains at the centre throughout, the juices growing more concentrated and the flavour more focused, shaped with restraint rather than excess.

The resulting profile is composed and layered. The natural sweetness and savoury richness of Fassona are preserved, while soft accents of pine, herbs, and delicate florals emerge in the background — adding dimension without disrupting the clarity of the beef.

"Each edition in our Artisan Series is a study in how a single element can transform exceptional beef. For this chapter, gin's juniper and herbs bring a subtle lift and freshness that feel both unexpected and entirely natural alongside the Fassona," says Head Chef Amine Errkhis.

From 1 July to 30 September 2026, the Marie Rose and rosemary gin aged Piedmontese Fassona T-bone will be offered at HKD 98 per ounce. A selection of Italian wines priced at HKD 3,000 or below will also be available with 10% savings during the programme period.

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/aHBqjCXwHK>

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