

**A Moment of Pause:
The Lobby Lounge Presents an Afternoon Tea with Honeybee Seoul**



13 July 2026 (Hong Kong SAR) — Along the edge of [Victoria Harbour](#) — where light shifts gently across the water — [The Lobby Lounge](#) at [Regent Hong Kong](#) presents a new afternoon tea experience this August, created in collaboration with Eun Jung Cho, Founder and Executive Pastry Chef of Honeybee Seoul. Trained in French pâtisserie, Chef Cho brings a quiet elegance to her craft, weaving classical technique with the subtle, poetic sensibilities of her Korean heritage.

The experience unfolds as a quiet dialogue between two kitchens — Korean-inspired savoury creations by [The Lobby Lounge](#) leading gently into the delicate pâtisserie of Chef Cho. Each element is guided by shared values of balance, restraint and seasonal expression. Completing this harmony is [Regent Hong Kong](#)'s Executive Pastry Chef Andy Yueng, who works alongside Chef Cho to refine each detail with care and precision.

Each creation feels almost fleeting — small in form, yet considered in every element. There is brightness in fruit, lightness in mousse, and a gentle interplay of textures that reveal themselves slowly. Against the harbour's ever-changing light, each piece becomes a quiet pause, an invitation to linger just a little longer.

A Signature Trio by Honeybee Seoul

Among the highlights, the Signature Chocolate Bear appears playful at first glance, yet reveals a deeper complexity. Crafted with Guanaja 70% — the pioneering dark chocolate created by Valrhona in 1986 — together with Bahibé 46%, a high-cocoa milk chocolate, this dessert expresses chocolate through layered textures — a silky crèmeux, an airy cocoa whipped ganache, and a delicate glazed finish, all set on a light biscuit base with subtle crispness. Beneath its sculpted dark velvet shell, it unfolds with a quiet intensity that lingers beyond the first taste.

The Rice Doenjang Pavlova offers a more contemplative balance. Crisp meringue gives way to soft mascarpone and rice cream ganache, while doenjang caramel introduces a gentle savoury depth. Puffed rice, crumble, and fine gavotte accents bring texture and lift — familiar in feeling, yet subtly unexpected in flavour.

In contrast, the Apple Yuja Fruit Basket captures a sense of lightness and clarity. Apple and yuja meet in a delicate interplay of sweetness and citrus, layered with smooth dulce de leche for warmth. Finished with a touch of Dulcey 35% — Valrhona's blond chocolate with delicate aromas of toasted shortbread

and caramelized milk — this petite fruit-basket creation is fragrant, gently textured, and captures the season's character in a single, composed moment.

Signature Finger Sandwiches Infused with Contemporary Korean Flavours

The savoury selection reflects a similarly thoughtful approach. Inspired by the clean, balanced flavours of modern Korean culture, Chef Raymond Yip's creations are both comforting and quietly inventive. A soft steamed egg sandwich evokes a sense of home, layered with cabbage, carrot, and white beech mushrooms. Pastrami is lifted with gherkin and gochujang for a gentle heat, while turkey ham with avocado and yuzu mayonnaise brings brightness and ease. Smoked salmon, paired with capers, pickled red onion, and cream cheese, completes the offering with a nod to Seoul's understated brunch elegance.

Also featured are Classic Scones and a Chestnut Terrine Cheesecake, served with freshly made homemade omija and raspberry Moscato d'Asti jam. Warm and inviting, the scones offer a delicate crumb that pairs beautifully with the bright, nuanced sweetness of the preserves. The cheesecake reveals a cozy, creamy roasted chestnut filling — smooth and decadent, layered with a rich, buttery depth that lingers gently on the palate, finished with a delicate matcha ganache that adds a subtle, earthy contrast.

Pistachio Chocolate Bear — Celebration of Korean Artistry and Hong Kong Heritage

As a final gesture, Chef Eun Jung Cho and Executive Pastry Chef Andy Yeung present a Pistachio Chocolate Bear—an exclusive creation that captures the spirit of this cross-cultural collaboration with a sense of quiet playfulness. Adorned as a bear wearing a traditional Korean gat and holding a “Made in Hong Kong” sign, the design brings together the visual language of both cultures in a way that feels intimate, unexpected, and quietly celebratory.

Beneath its whimsical form lies a carefully composed structure of textures and flavours: a crisp pistachio biscuit layered with dark chocolate crèmeux and delicate chocolate pearls, giving way to pistachio praline and a light pistachio mousse, all encased in a smooth vanilla mousse —where crunch meets cream, and nutty depth is balanced by gentle sweetness—offering a final note that is both playful and precise.

In this meeting of Seoul and Hong Kong, of tradition and quiet innovation, the experience does not seek to impress loudly. Instead, it lingers—softly, thoughtfully—like the harbour at dusk.

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.

Regent Hong Kong x Honeybee Seoul Afternoon Tea (3 August - 13 September)

Price: HK\$888 for two | HK\$488 for one

Time:

Monday to Friday 3:00 pm to 6:00 pm

Saturday, Sunday & Public Holidays 12:00 noon to 6:00 pm

**The above prices are subject to 10% service charge.*

**Menu is subject to change due to seasonality.*

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EUN JUNG CHO, FOUNDER & EXECUTIVE PASTRY CHEF, HONEYBEE SEOUL

Chef Eunjung Cho is a leading pastry chef in South Korea and the founder and director of Honeybee Seoul, widely recognized for shaping the nation's premium dessert scene. With over 18 years of expertise spanning French pâtisserie, chocolate, and artisan gelato, she creates desserts defined by technical precision and modern aesthetics. Her work is particularly celebrated for its unique identity, seamlessly weaving a distinctive Korean touch into classic techniques to present innovative flavours that resonate globally. This mastery of refined balance has earned her esteemed recognition across both domestic and international gastronomic circles.

VALRHONA

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For further press information:

Jenny Chung, Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: 9494 8321 E-mail: jennytszwai.chung@ihg.com

Website: <https://hongkong.regenthotels.com/>

Alice Wong, Assistant Director of Integrated Marketing & Communications

Regent Hong Kong

Tel: 9109 7552 E-mail: alice.wong1@ihg.com

Website: <https://hongkong.regenthotels.com/>

Micky Lau, Communications Manager

Regent Hong Kong

Tel: +852 6337 3465 E-mail: micky.lau@ihg.com

Website: <https://hongkong.regenthotels.com/>

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 Hong Kong's Best Hotel, #5 among the Top 15 Asia City Hotels, and #29 among the 100 Hotels Voted Best in the World in the Travel + Leisure World's Best Awards 2026. 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/>

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