

A Summer Affair with the Jewel of the Sea



At Regent Hong Kong, the Harbourside Dinner Buffet is reimagined as an immersive culinary journey — where caviar threads through every section of the meal, from the first bite to the last, against the backdrop of the timeless beauty of Victoria Harbour.

Hong Kong SAR, 16 July 2026 – Perched at the water's edge, where the city's skyline shimmers across the harbour, [Regent Hong Kong](#) invites discerning guests to savour summer in its most refined expression. From 7 to 23 August, across three consecutive weekends — Friday through Sunday dinner buffet — the celebrated "jewel of the sea" takes its place at the heart of the [Harbourside](#) experience, in a curated celebration designed to pamper the senses and elevate the art of dining.

This is no ordinary appearance of a prized delicacy. With meticulous craftsmanship, the culinary team has woven Baerii Caviar into every chapter of the meal — an artful interplay that carries through the cold, hot, and dessert courses alike. The result is a singular experience: a journey where the jewel of the sea accompanies you from the very first taste to the final, lingering note.

Meet the Jewel: Baerii Caviar

At the centre of it all is Baerii Caviar — the roe of the Siberian sturgeon, long admired by connoisseurs for its quiet sophistication. Its small, lustrous pearls glisten in deep tones of slate and bronze, yielding a delicate pop before unfurling into smooth, buttery, subtly nutty notes. Less briny and more refined than many of its counterparts, Baerii possesses a gentle elegance that pairs beautifully — at home with the clean precision of sushi, the warmth of a soulful congee, or the unexpected sweetness of a dessert. It is, in every sense, the perfect thread to weave through an entire dining journey.

An Artful Interplay of East and West

This is a journey that unfolds with effortless grace — a thoughtful dialogue between Eastern soul and Western finesse. Throughout the evening, guests will discover 16 bespoke caviar pairings — 16 distinct plate experiences — each composed with intuitive balance and quiet sophistication, revealing a different facet of this remarkable ingredient.

The journey begins with an elegant overture, presented per person: silken Egg Custard and Baerii Caviar cradled in a delicate caviar tin — a first impression that is at once playful and refined, setting the tone for all that follows.

At the cold counter, the artistry continues to unfold. At a dedicated live station, Baerii Caviar meets Hamachi Tartare, the cool, clean sweetness of the yellowtail lifted by the gentle salinity of the pearls. Nearby, Baerii Caviar Wagyu sushi rolls and nigiri present a study in richness and balance — delicately seared marbled beef layered over warm, seasoned rice, each piece finished with a glistening crown of caviar. The temptations deepen still — a luxurious Lobster Tartare Tartlet offers a study in delicate textures, while Cold Angel Hair with Truffle Condiments brings together two of the culinary world's most coveted treasures in one quietly indulgent bite.

As the evening flows into the hot stations, the experience deepens in both flavour and expression. Poached Lobster in a silky Champagne Caviar Sauce reflects a refined Western elegance, rich yet composed. Just steps away, the narrative shifts into a nuanced East-meets-West dialogue — where the Caviar-crowned Suckling Pig offers warmth and succulence, and a nourishing bowl of Conpoy Congee with crispy rice and chives, finished with caviar, pays a gentle tribute to Cantonese tradition. Here, contrast becomes the essence. Caviar moves effortlessly between worlds — as harmonious in the quiet comfort of velvety congee as it is alongside the brightness of champagne.

The dessert chapter brings the journey to a composed and unhurried close — familiar flavours are reimagined with a light, precise touch, revealing a balanced and contemporary expression. A scoop of Buffalo Milk Ice Cream is paired with caviar, extra virgin olive oil, and a delicate hint of lemon zest, served in a crisp Babbi cone — where gentle creaminess, saline depth, and citrus brightness unfold in quiet harmony, leaving a lingering, nuanced finish.

A warm, comforting creation, the Soft Bake Chocolate Tonka Bean Ganache Tart with Caviar offers a beautifully measured contrast — the gentle bitterness of rich cocoa meeting the saline brightness of caviar. The result is a harmonious, multi-layered finale that brings the tasting journey to a composed and satisfying close.

A selection of refined desserts further extends this final movement. The Caviar Lemon Cheesecake balances the freshness of lemon with the smooth richness of cheese, accented with coconut pearls and caviar for a light yet playful interplay of textures. The Caviar Champagne Jelly with Muscat grapes offers a more delicate expression — crystalline champagne jelly envelops the fruit's natural sweetness, where saline notes and gentle aromatics meet in an elegant, refreshing close.

The Masterminds Behind the Menu

This vision is brought to life through the unwavering dedication of an accomplished culinary brigade — Culinary Director [Ciro Petrone](#), together with Executive Chef Calvin Choi, Harbourside Chef Oliver Zee, and [Executive Pastry Chef Andy Yeung](#). Drawing on a shared philosophy of precision and creativity, the team has approached each pairing not as a showcase of abundance but as an exercise in harmony — coaxing new dimensions of flavour from a single prized ingredient and transforming the familiar buffet into an immersive, multisensory experience.

A Philosophy of Quality and Quiet Indulgence

"We understand that our guests have a deep appreciation for premium ingredients. For us, raising the bar means more than offering the finest — it lies in how we elevate the palate," shared Culinary Director Ciro Petrone. "This is not a celebration of quantity, but of quality, of enjoyment, and of savouring exceptional food framed by the timeless beauty of [Victoria Harbour](#)."

It is this conviction — that true luxury lies in thoughtfulness rather than excess — that defines the experience. Set against floor-to-ceiling views of the harbour, where the light shifts gently from golden dusk to glittering night, every pairing becomes part of a larger, unhurried celebration of the season.

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Promotion Period: 7 – 23 August 2026

Available: Friday, Saturday & Sunday Dinner Buffet

Venue: Harbourside, Regent Hong Kong

Friday & Sunday	6:00pm– 10:00pm	Adult HKD 1,198 Child HKD 798
Saturday	First seating 5:30pm – 8:00pm Second seating 8:30pm – 11:00pm	Adult HKD 1,198 Child HKD 798

**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 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/aHBqjCZbUd>

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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 Hong Kong's Best Hotel, ranked #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 harbour views 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 harbour views. 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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