

Lai Ching Heen × AINSI THÉ Present the Taiwan Oolong Tea Tasting Menu
A Tea Pairing Rooted in Taiwan's Landscape and Cantonese Artistry



27 July 2026 (Hong Kong SAR) – Within the landscape of contemporary Cantonese fine dining, tea is emerging as a distinctive sensory language—celebrated for its warmth, depth, and expression of terroir. At the [Michelin two-star and Black Pearl two-diamond Lai Ching Heen](#), tea has long served as an essential bridge between tradition and innovation. Through continual dialogue with tea artisans and exploration of celebrated terroirs, the restaurant translates landscape, craftsmanship, and Cantonese culinary elegance into a singular dining experience.

This summer, the journey leads to Taiwan. In collaboration with **AINSI THÉ**, a Taipei-based fine tea house founded by **Angela Chang** — the first Taiwanese tea sommelier to serve in a Michelin-starred restaurant—Lai Ching Heen presents the [Taiwan Oolong Tea Tasting Menu](#). This partnership brings the purity and character of Taiwan's high-mountain oolong to Hong Kong, inviting guests into a refined tea-led gastronomic dialogue.

The tasting menu will be available from **15 August to 4 October 2026**, priced at **HKD 1,488 per person plus a 10% service charge**. Angela Chang will also be present at the restaurant on **15 and 16 August** to personally guide guests through this immersive journey.

A Meeting of Shared Philosophy Between AINSI THÉ and Lai Ching Heen

Although based in different cities, Lai Ching Heen and AINSI THÉ share a deep respect for heritage, craftsmanship, and cultural expression. Lai Ching Heen elevates Cantonese cuisine with precision and quiet finesse, while AINSI THÉ reveals the depth of tea through disciplined technique and a distinctly poetic sensibility. Their shared dedication makes this collaboration both natural and meaningful.

A Legacy Rooted in Terroir: Four Generations of Tea Craft

Born into a fourth-generation tea family in Nantou, Angela Chang's earliest memories are steeped in the aromas of withering rooms and roasting houses. Her later studies in Europe and the United States—together with WSET training—shaped a comprehensive understanding of flavour structure. Across

more than a decade of tea tasting, roasting, and production, she has cultivated a nuanced and articulate approach to the world of tea.

A Continuing Journey in Taipei

This collaboration began last year when Lai Ching Heen encountered AINSI THÉ's oolong teas during a guest residency in Taipei. Impressed by their purity and clarity of terroir, the team travelled to Nantou and Chiayi, visiting the Shanlinxi high-mountain tea gardens. There, they observed harvesting, rolling, and roasting, engaging directly with tea masters to gain deeper insight into Taiwan's tea culture.

Returning to Hong Kong, the team chose to make tea the creative starting point—allowing each Cantonese dish to evolve naturally from the qualities of the tea, opening a new dimension in gastronomic pairing.

The Soul of Taiwanese Oolong: Where Nature, Climate and Craft Converge

Taiwanese oolong is defined by the interplay of terroir and craftsmanship. Shanlinxi High Mountain, situated around 1,600 metres above sea level, is recognised as one of Taiwan's three major high-mountain tea regions alongside Alishan and Lishan. Surrounded by mist-shrouded forests and cedar valleys, its teas express clarity, gentle sweetness, and layered aromatics. At AINSI THÉ, carefully selected rawtea is further refined through bespoke roasting, revealing a distinctive personality in every brew.

A Tea-Led Journey Through Cantonese Gastronomy

The menu centres around four teas, guiding guests through a graceful progression of flavours. The journey begins with Alishan Tieguanyin Cold Brew Tea, fermented and charcoal-roasted over longan wood to evoke notes of ripe fruit and honey.

This is followed by Shanlinxi High Mountain Oolong Tea, offering a luminous golden liquor with cedarwood and orchid aromas—crisp, elegant, and refined. As flavours deepen, Taiwan Oriental Beauty tea takes the stage with its amber hue, expressing ripe fruit, honey and natural sweetness with a velvety, poised finish.

The experience concludes with Lungan Flower Golden Monk Fruit Tea, softly floral and soothing, paired with pineapple pastry for a gentle finale.

Beyond the Cup: Tea as a Culinary Expression

At Lai Ching Heen, tea also enters the culinary realm. Signature dishes such as **Smoked Chicken with Oolong Tea Leave, Soy Sauce & Mixed Mushrooms, Yuzu Vinegar** create a vibrant interplay of smokiness, earthiness, and citrus lift.

Angela Chang describes the ritual of tea—dish—tea as a rhythm that continually reframes flavour — allowing each element to reinterpret the other.

The Art of Cantonese Craft: Precision, Technique and Time

Lai Ching Heen's culinary artistry is expressed through meticulous knife work, precise heat control, and subtle layering.

The **Chef's Dim Sum Selection** highlights refined craftsmanship with Steamed Prawn Dumpling Duo and Steamed Mixed Mushroom Dumpling, Sea Cucumber, Celtuce. Featuring premium Obsibblue prawns from the pristine lagoons of New Caledonia—renowned for their natural sheen and sweet, springy texture—the selection showcases exceptional ingredients and technique. The hand-chopped prawn paste is worked to a signature bounce and enriched with shrimp roe for added umami and depth.

For the soup course, the **Double Boiled Fish Maw, Matsutake Mushroom in Supreme Soup** centers on gentle nourishment. Fish maw is prized for its rich collagen content and delicate, gelatinous texture, offering a smooth and comforting mouthfeel. Matsutake, a rare wild mushroom, is renowned for its distinctive aroma and natural nutrients. Simmered together, the soup is clear yet full-bodied, with an elegant fragrance that brings a calm and composed balance to the progression of the meal.

The **Braised Fresh Whole Abalone 6 Heads, Minced Pork Pipa Tofu in Oyster Jus** showcases the refined craftsmanship of classic Cantonese cuisine. The abalone is tender and deeply savoury, complemented by the silky texture of pipa tofu. The tofu is made from a blend of bean curd, barbecued pork, and shrimp, carefully seasoned, shaped, steamed, and lightly pan-fried to achieve a delicate contrast—crisp on the outside and soft within—creating distinct layers of texture.

Another highlight, **Wok Fried Pigeon, Marinated Young Ginger, Mountain Pepper and Wagyu Beef Noodle Soup**, draws inspiration from the aromatic traditions of Sichuan and Yunnan. Litsea cubeba imparts a fresh citrus note with subtle spice, brightening the flavours of both pigeon and beef. The young ginger adds a crisp texture and gentle heat, releasing a faint sweetness when stir-fried that balances the richness of the meat. The handmade noodles are firm and springy, intertwining with the savoury beef to deliver a multidimensional and satisfying mouthfeel.

To conclude, **Double Boiled Milk, Lycium, Brown Sugar, Ginger Tea, Gum Tragacanth and Pineapple Puff Pastry**, offers a soothing and nourishing finale. Snow swallow, translucent and delicately textured, is simmered with fresh milk to create a silky, smooth consistency. The warmth of black sugar and ginger unfolds gradually, blending with the subtle sweetness of goji berries to leave a lingering note of gentle, rounded sweetness.

Through this collaboration, Angela Chang envisions a new expression for Taiwanese tea—one that moves beyond the cup and becomes a language of the table. As terroir, craftsmanship, and Cantonese culinary mastery converge, a cross-cultural dialogue unfolds, offering a tasting journey that is both expressive and enduring.

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.

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