

Budapest Craftsmanship Meets Nobu Artistry Above Victoria Harbour Nobu Hong Kong Welcomes Chef Gábor Schreiner



A Limited-Time Cross-Regional Omakase Experience This October

9 September 2026 (Hong Kong SAR) – For a limited engagement from 5 to 31 October, Nobu Budapest Executive Chef Gábor Schreiner brings a rare culinary dialogue to [Victoria Harbour](#), presenting a bespoke omakase menu alongside a curated Osusume selection at [Nobu Hong Kong](#).

From 5 to 11 October, Chef Gábor will personally direct the kitchen, offering Hong Kong diners the rare privilege of experiencing his culinary vision brought to life under his personal guidance.

A defining culinary force at Nobu Budapest, Chef Gábor Schreiner has been part of the restaurant's story since its opening team, later assuming leadership of the kitchen and guiding its evolution into one of Hungary's leading destinations for contemporary Japanese cuisine. Since opening in 2010, Nobu Budapest has stood as Nobu's first Central European outpost, bringing Chef Nobu Matsuhisa's celebrated Japanese-Peruvian culinary philosophy to the heart of Budapest.

Drawing on decades of expertise in refined Japanese gastronomy — including high-level culinary service during His Majesty the Emperor of Japan's 2002 visit to Hungary — Chef Gábor artfully interweaves Nobu's signature techniques with Hungarian inspirations and Central European nuances, presenting a culinary expression that is precise, elegant and deeply evocative of place.

"This collaboration represents a fleeting convergence of craft, place, and season," says Chef Gábor. "Bringing Budapest's precision to [Regent Hong Kong](#) allows us to create an experience designed to endure well beyond the plate."



The limited-time **Nobu Budapest Omakase (HK\$1,888* per person)** presents a multi-course journey highlighting peak-season ingredients and inventive pairings:

- **Toro Truffle Sashimi:** Silken slices of richly marbled fatty tuna are crowned with black truffle tapenade, complemented by a savoury-sweet sauce of finely chopped onion, truffle paste and a delicate touch of truffle oil.
- **Salmon Sashimi with Seared Foie Gras:** Delicate, lightly seared salmon envelops a rich, pan-seared foie gras centre, finished with paper-thin lotus root chips for a satisfying crispness. A glossy balsamic reduction, enhanced with a touch of unagi sauce, lends a balanced sweet-savoury depth to the dish.
- **Duck Dumpling with Wagyu Tataki and Aged Parmesan:** Honouring duck's enduring place in Hungarian cuisine, duck leg is slowly confited in its own fat, lightly grilled for a delicate smoky note, then finely chopped and blended with vibrant yuzu kosho. Encased in a delicate dumpling wrapper, it is served alongside tender Wagyu tataki for a meeting of rich, savoury depth and refined Japanese brightness.

Guests can also explore a distinct **Nobu Budapest Osusume à la carte menu**, featuring standout creations such as:

- **King Crab XO Mille-Feuille:** Delicate layers of brik — a crisp Mediterranean pastry — encase a luxurious king crab mayonnaise salad, brightened with fresh ginger and lime zest. Finished with spicy, umami-rich XO sauce, each bite balances the natural sweetness of king crab with vibrant citrus, subtle heat and an irresistible shatteringly crisp texture.
- **Wagyu Tataki with Black Garlic and Aged Parmesan:** Tender seared Wagyu elevated by fermented black garlic and delicate shavings of aged Parmesan, creating a rich multi-layered umami experience.

To complement the dining experience, guests can select from exclusive beverage pairings:

- **Hokusetsu Sake Selection (HK\$398* per person):** Featuring “The Sake” Junmai Daiginjo and Koshitanrei Junmai Daiginjo.
- **Curated Wine Pairing (HK\$398* per person):** Two hand-selected glasses designed to balance the bold European and Japanese flavours.

**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/aHBqjD4nri>

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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 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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