

HONG KONG AT HEART Little Bao Arrives at Regent Hong Kong



Chef May Chow joins Regent Hong Kong Executive Chef Calvin Choi for an exclusive month-long menu celebrating Hong Kong flavours, thoughtfully paired with Dom Pérignon White Luminous Vintage 2015.

10 September 2026 (Hong Kong SAR) — This October, [Regent Hong Kong](#) welcomes **May Chow**, Chef and Founder of Little Bao, for a month-long residency at The Lobby Lounge from **2 to 31 October 2026**. It is an intimate celebration of the city we call home—told through bao, bubbles and the shimmer of Victoria Harbour.

Little Bao has long captured the energy, creativity and multicultural character of Hong Kong through May Chow's playful, contemporary reimagining of the humble bao. For this exclusive collaboration, she joins forces with Regent Hong Kong [Executive Chef Calvin Choi](#) to bring Little Bao's distinctive spirit to The Lobby Lounge—a menu of baos, considered sharing plates and a nostalgic ice-cream bao, accompanied by bespoke cocktails and **Dom Pérignon White Luminous Vintage 2015**.

Set against the [cinematic panorama of Victoria Harbour](#), *Hong Kong at Heart* is a quiet celebration of the contrasts that define this city: East and West, nostalgia and innovation, refinement and ease. A toast to the Hong Kong we love—one thoughtful bite, one memorable sip at a time.

A Pairing Beyond Expectations

Developed through extensive joint tastings by Chef May Chow, Chef Calvin Choi and the Dom Pérignon team, the menu balances culinary precision with the generous, convivial pleasure at the heart of both bao and Champagne. The result is joyful and genuinely luxurious—deeply rooted in Hong Kong, yet open to the world.

"Little Bao has spent more than a decade taking Hong Kong's food seriously enough to reinvent it, without ever losing its sense of fun," said **Michel Chertouh, Managing Director of Regent Hong Kong**. "As we continue to define what a true dining destination can be, we sought partners who share our commitment to sharing Hong Kong culture with the world in a fresh, compelling way. Together with Dom Pérignon, this is our shared love letter to the city—joyful and generous, yet genuinely luxurious."

Hong Kong Flavours, Creatively Reimagined

The menu reinterprets some of the city's most recognisable flavours through May Chow's playful, cross-cultural lens. From Chiu Chow noodle-shop comforts and *dai pai dong* seafood classics to *cha chaan teng* staples, dim sum nostalgia and street-side sweets, each dish captures the spirit of Hong Kong while introducing unexpected textures, ingredients and contrasts.

Highlights include the **Chiu Chow Seaweed Poppers**, a crisp, bite-sized tribute to hand-pounded cuttlefish balls, and the **"Beef Noodle" Fries**, which transform the wok-fired aroma of *gon chow ngau*

ho into a bold comfort snack. The **Salt & Pepper Kuruma Prawn Bao** captures the energy of the *dai pai dong*, while the **Satay Beef Short Rib Bao** recalls the warmth of *cha chaan teng* satay beef noodles. A plant-based "**Char Siu**" Bao offers a vegetarian homage to the classic dim sum bun, and the "**Put Chai Ko**" Ice Cream Bao closes the menu with a joyful, nostalgic finale.

Each element has been calibrated to complement the distinctive character of Dom Pérignon Vintage 2015—a luminous expression of contrast that reveals tactile richness, precision and a long, harmonious finish.

"This collaboration feels like coming home—with a glass of Champagne in hand," said **May Chow, Chef and Founder of Little Bao**. "I want people to realise that Hong Kong's street flavours can sit proudly alongside the world's greatest wines. Bao and bubbles belong together because great taste transcends convention."

"Dom Pérignon is guided by a constant pursuit of creative excellence and a desire to create harmony through contrast," said **Devin Pun, Managing Director of Moët Hennessy Diageo Hong Kong & Macau**. "May Chow's creative vision, together with the culinary expertise of Chef Calvin Choi and Regent Hong Kong, has resulted in pairings that are both unexpected and beautifully balanced—inviting guests to experience Dom Pérignon from a fresh perspective."

An Invitation to Experience Hong Kong Differently

At [The Lobby Lounge](#), relaxed sophistication meets the panoramic sweep of Victoria Harbour. While the setting is refined, the experience remains approachable and convivial: baos are enjoyed by hand, sharing plates arrive at the table, and Champagne is poured as guests rediscover the flavours and creative energy of the city.

Rooted in local memories and reinterpreted through a contemporary lens, *Hong Kong at Heart* is a celebration of the city's contrasts—and an invitation to experience Hong Kong one bite, and one sip, at a time.

Hong Kong at Heart: Little Bao Arrives at Regent Hong Kong

Venue: The Lobby Lounge, Regent Hong Kong

Dates: 2–31 October 2026

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/aHBqjD4nvv>

**Appendix: Discover the Menu & Pairings*

The Menu: A Curated Guide to Hong Kong at Heart
Exclusive menu, Champagne and bespoke cocktails —
October 2–31, 2026 at The Lobby Lounge, Regent Hong Kong

Developed through extensive joint tastings by Chef May Chow, Executive Chef Calvin Choi and the Dom Pérignon team, the following menu balances culinary rigour with the convivial pleasure at the heart of both baos and Champagne. Each dish is designed for sharing and calibrated to pair with Dom Pérignon White Luminous Vintage 2015.

Items	Price (HKD)
Chiu Chow Seaweed Poppers (5 pcs) Inspired by hand-pounded cuttlefish balls in seaweed soup; paired with black garlic mayonnaise. Dom Pérignon's fine bubbles cut through the fried richness while lemon provides a clean, citrus finish.	148
"Beef Noodle" Fries A playful reinterpretation of gon chow ngau ho using crispy fries tossed in double-fermented soy sauce with caramelised Brandt beef. Ghost pepper hot sauce balances richness and draws out Dom Pérignon's bright fruit notes.	128
Salt & Pepper Kuruma Prawn Bao Dai pai dong favourite featuring fresh Kuruma prawns, cuttlefish, dried sakura prawns and Shaoxing miso. Natural sweetness lifted by Dom Pérignon's bright acidity and mineral character.	268
Satay Beef Short Rib Bao Cha chaan teng-inspired slow-cooked short rib in velvety peanut-satay sauce, balanced by compressed pineapple. Umami-rich and deeply comforting.	268
"Char Siu" Bao (Vegetarian) Celeriac and black termite mushrooms with fermented red bean curd glaze; torched for a smoky finish. A plant-based homage to dim sum nostalgia.	188
"Put Chai Ko" Ice Cream Bao (2 pcs) Fried bao layered with chenpi-glazed red beans, salted ice cream and handmade mochi. Hot-cold, crisp-chewy contrasts in every bite.	138

Curated Combinations:

Char Siu Bao + Beef Noodle Fries — HKD 248

Char Siu Bao + Chiu Chow Seaweed Poppers (3 pcs) — HKD 268

Salt & Pepper Kuruma Prawn Bao + Beef Noodle Fries — HKD 328

Salt & Pepper Kuruma Prawn Bao + Chiu Chow Seaweed Poppers (3 pcs) — HKD 348

Satay Beef Short Rib Bao + Beef Noodle Fries — HKD 328

Satay Beef Short Rib Bao + Chiu Chow Seaweed Poppers (3 pcs) — HKD 348

Completing the experience is Dom Pérignon White Luminous Vintage 2015 — a luminous expression of contrast that reveals tactile richness and precision, its balance of strength and serenity unfolding through layered textures to deliver a long, harmonious finish. This Champagne accompanies the menu's diverse combinations of seafood, beef, mushrooms, seaweed, black garlic, satay and chenpi, bringing the contrasting worlds of Little Bao and Dom Pérignon together at The Lobby Lounge.

The Champagne - Dom Pérignon White Luminous Vintage 2015:

By the glass (125 ml): HKD 458

By the bottle: HKD 2,680

Bespoke Cocktails (Created for the residency):

Tiki Bao (HKD 160) — Moutai Prince, Diplomatico Reserva Exclusiva Rum, Blandy's Madeira 5, walnut, pineapple and citrus

Steam Vista (HKD 160) — Huadiao wine, Bulleit 95 Rye Whiskey, Mancino Ambrato Vermouth, peach, jasmine and Fever-Tree Elderflower Tonic

Mocktail

Lucky Foam (HKD 140, non-alcoholic) — Lyre's White Rum, basil, peach and zesty foam

The Collaborator - Little Bao

Established in 2013 by renowned chef May Chow, Little Bao is a contemporary Chinese eatery that quickly captured the hearts of food enthusiasts, with eager patrons lining up from day one. Nestled in the bustling streets of Hong Kong, visitors are greeted by the iconic and playful neon sign featuring a cheeky baby head upon arrival. Little Bao is celebrated for its ingenious blend of classic Chinese tastes with American comfort foods and Chinese street foods, masterfully blending traditional Chinese flavors with refined culinary techniques and authentic local ingredients. The "bao," its signature dish, reimagines the classic Chinese steamed bun into a burger, filled with an assortment of mouthwatering ingredients such as slow-cooked pork belly, Sichuan fried chicken, and braised 5-spice shiitake tempeh ragout. Another exceptional menu item is the Sichuan Hot Fried Chicken, crafted with a rare local three-yellow chicken breed, which has been praised by numerous food critics as one of the best-fried chicken in the world. Beyond its baos, Little Bao also offers a selection of signature shared plates and a delightful ice-cream bao sandwich dessert, providing a sweet ending to the dining experience. With its unique blend of tradition and innovation, Little Bao has garnered widespread acclaim and remains an essential destination for food lovers seeking a memorable culinary adventure in Hong Kong.

Hong Kong native Chef May Chow has received numerous accolades for her culinary expertise, including being named Asia's Best Female Chef in 2017. Her commitment to preserving Chinese culinary heritage while pushing the boundaries of contemporary cuisine has made Little Bao a cherished destination for both locals and tourists.

The restaurant's vibrant ambiance and stylish interior design, featuring an intimate and lively open kitchen and bar, create an enjoyable dining experience. Alongside its inventive menu, Little Bao offers a carefully curated selection of craft beers, wines, and creative cocktails that enhance the bold flavors of its cuisine.

REGENT HONG KONG DINING DESTINATION

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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/>.

About Regent Hotels & Resorts

Guests have made grand entrances through the doors of [Regent Hotels & Resorts](#) for more than a century. Born in 1970 and now, part of [IHG Hotels & Resorts](#)' luxury and lifestyle portfolio, Regent's collection of modern hotels and resorts are home to stays both serene and sensational. The type of experiences that spark stories and charm even the most seasoned of travellers. An invitation to life's most scenic moments, Regent hotels are amongst the most well-known luxury hotels in the world, with 11 open hotels and 9 in the pipeline. The current portfolio includes [Regent Phu Quoc](#), [Regent Chongqing](#), [Carlton Cannes, a Regent Hotel](#), [Regent Shanghai Pudong](#) and [Regent Hong Kong](#). In 2024, [Regent Shanghai on the Bund](#) and [Regent Bali Canggu](#) opened and the brand marked its momentous return to the Americas with [Regent Santa Monica Beach](#). The coming years will see Regent arrive in Jeddah, Kuala Lumpur, Kyoto, Sanya, Shenzhen, and Riyadh. For more information and to book, visit www.regenthotels.com.