

Regent Hong Kong Unveils "Legacy in Layers" A 2026 Regent Cakes & Pastries Collection and New Packaging



Where every layer tells a story – from the first touch of the box to the final bite

1 September 2026 (Hong Kong SAR) – This September, [Regent Hong Kong](#) unveils "Legacy in Layers," its 2026 Regent Cakes & Pastries collection — featuring new flavours composed across distinct categories and presented in an entirely reimagined, envelope-inspired cake box. Crafted by [Executive Pastry Chef Andy Yeung](#), Pastry Chef Chase Tse and their team, the collection treats pastry not as confection, but as conviction.

In their hands, precision becomes a form of tenderness. Chef Andy and Chef Chase approach pastry as storytelling — where every element has intention, every layer is placed with purpose, and every flourish is held just enough to let the ingredients speak for themselves. Much of their craft remains behind the curtain: a singular hero ingredient, exacting temperature control, the kind of handwork that cannot be rushed or replicated. Yet it is present in every bite — a gentle crescendo of textures revealed not all at once, but discovered gradually, layer by layer.

The Epistolary of Craft: A Sealed Narrative

Before the first bite, the experience begins at the surface. For 2026, Regent Hong Kong introduces an entirely reimagined packaging identity — one that transforms the cake box into a sealed envelope, enclosing the secrets of the pastry kitchen within.

At its centre rests the iconic "R" wax seal: not merely decorative, but a signature of brand authority that marks the threshold of every story. The lid takes the form of a letter flap, sealed as though it carries a private message from the kitchen to its guest, while embossed lines flow across every surface — a tactile echo of the unseen layers of craft behind each creation. The palette is drawn from the collection itself: soft celadon tones speaking to its natural, ingredient-led sensibility, finished with a deep teal wax seal and branded satin ribbon. Even the paper bag continues the language, its ribbon handles inscribed with the Regent Hong Kong wordmark and a miniature envelope-shaped tag suspended like a whispered postscript.

The sealed form asks to be opened slowly, with ceremony. It is packaging conceived not as a container, but as the first chapter of the journey.

Artisanal Pastries: A Composed Journey

The chefs set out to create not stand-alone showpieces, but a curated sequence where every flavour has a reason. At its core is a dialogue between Hong Kong's vibrant pulse and the tranquil architecture of French pastry — the city offering its market brightness and familiar aromas, French technique lending structure and restraint. Even colour is earned, never applied: each pastry draws its tones — citrus-gold, cocoa-deep, berry-soft — naturally from the ingredients themselves.

A Wider Table: Everyday Signatures, Same Conviction

Beyond the headline creations, "Legacy in Layers" extends into five cherished families, each carrying the same ingredient-led philosophy into forms made for sharing:

- Regent Signature Series — the collection's boldest statements. The Honeycomb Cake layers pecan sponge with silky longan honey cream and a thread of citrus; the 70% Pure Peruvian Chocolate Cake pairs single-origin intensity with vanilla-orange crèmeux and hazelnut praline; and the Hong Kong Saint Honoré Cake reimagines the city's café culture in white coffee cream, milk tea crème pâtissière and Chinese almond praline.
- Seasonal Flavours — offered only at each fruit's peak. The Charlotte Cake wraps vanilla mousse in lady finger sponge over buttery Breton sablé, with editions of French cherry or golden peach, joined by a ripe Mango Tart and the contemporary Citrus Noir Pineapple Tart.
- Cheesecake Collection — led by The Steak House Classic, a velvety baked centre on a golden graham crust, now joined by a Blueberry edition folded with housemade blueberry-lemon jam.
- Mille-Feuille — laminated pastry baked to a shattering crispness, widening into mixed berries, mango and the ever-popular pistachio.
- Fresh Crème Cakes — impossibly fluffy sponge and silky Hokkaido cream crowned with seasonal fruit, from timeless Strawberry to Mixed Berries and sun-golden Mango.

The Regent Pastries Collection 2026 Reimagined



Hong Kong's sweetest moments are rarely loud — tea sipped in solitude, warm desserts shared after dinner, familiar flavours that feel like sanctuary. Three signatures translate these intimate touchstones into the language of French pastry: Honeycomb celebrates local longan honey; Hong Kong Saint Honoré offers a distinctive local interpretation of the French classic; and Sesame Tofu reimagines a beloved Chinese dessert tradition.

The chefs' other signatures lean into a cleaner, European mood — bright fruit sharpened into elegance, chocolate treated with the reverence of couture, citrus lifted to a weightless finish. Signature creations include Raspberry Cherry, Pistachio Choux, Cacao Hazelnut and Lemon Mint.

Together, these families widen the table without diluting the intent. Whether a considered indulgence for one or a generous cake for many, every creation in the collection speaks the same language: precise in craft, natural in finish, and unmistakably Regent.

Savour Here, Share the Love at Home

Every exceptional pastry deserves a moment worthy of its craft. Step into [The Lobby Lounge](#) at Regent Hong Kong and claim the most coveted harbourfront seat in Tsim Sha Tsui — where an unobstructed panorama of [Victoria Harbour](#) stretches endlessly before you, and every bite of sweetness finds its mirror in the boundless meeting of sea and sky.

Equally, these masterworks make the most meaningful of gifts. Bring the collection home to share around the table and let every layer of flavour unfold among the laughter and warmth of those dearests to you — transforming a simple moment into a memory worth treasuring.

Availability & Ordering

The Legacy in Layers collection is available from 1 September 2026 at the The Lobby Lounge, Regent Hong Kong, daily from 12:00 noon to 9:00 pm.

Sizes & Servings

- **Regent Cake Collection** Selected cakes come in three sizes — 12 cm (serves 2–4), 15 cm (serves 4–8), and 20 cm (serves 8–12) — priced from HK\$368.
- **Regent Pastries Collection** Presented in boxes of three or six, priced from HK\$188.

Ordering: Kindly order at least two days in advance. A personalised chocolate plaque message is available (max. 28 English letters or 12 Chinese characters).

Pickup: Available at The Lobby Lounge, daily 12:00pm–9:00pm.

Delivery: Available within Hong Kong (excluding outlying islands, Lantau and Discovery Bay), subject to availability. Complimentary delivery to one address for orders of HK\$3,000 or above; otherwise, Kowloon HK\$200, Hong Kong Island HK\$250, New Territories HK\$450.

Regent Hong Kong Online Shop: <https://regenthkshop.com/collections/cake>

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/aHBqjD3P9P>

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.