little bao. × REGENT HONG KONG × Dom Pérignon

HONG KONG AT HEART
香港滋味•創意新演繹

In the spirit of luxury as freedom to experience what feels most alive, Regent Hong Kong welcomes May Chow, chef and founder of Little Bao, and Dom Pérignon for an exceptional month-long residency. Born in Hong Kong, Little Bao is a homegrown dining concept that captures the city's energy, creativity and multicultural character. Through her bold, contemporary interpretation of the humble bao, May transforms a familiar local comfort into something playful and unexpected, available only at Regent Hong Kong. Set against the cinematic panorama of Victoria Harbour, where Little Bao meets Dom Pérignon; this collaboration celebrates the contrasts that define the city - it is a toast to the Hong Kong we love, one perfect bite and one memorable sip.

奢華從來不在於距離感或拘謹的形式，而是能夠體會城市最具活力的一面。香港麗晶酒店誠邀小包包創辦人兼主廚周思薇(May Chow)，聯同Dom Pérignon攜手呈獻為期一個月的限定體驗。小包包源自香港，是一個滿載本地活力、創意與多元文化的餐飲品牌。May以大膽而當代的視角為香港麗晶酒店重新演繹親切熟悉的「包」，將這份家常滋味轉化為充滿玩味與驚喜的美食體驗。以維多利亞港的壯麗景致為舞台，這不僅是一場美食與香檳的搭配，更是對香港多重面貌的禮讚。讓我們以一口絕妙滋味、一啖難忘佳釀，舉杯致敬我們深愛的香港。

combo

CHAR SIU BAO (vegetarian) + BEEF NOODLE FRIES
素叉燒包 (素食) + 乾炒牛河薯條 (small/小份) $248

CHAR SIU BAO (vegetarian) + CHIU CHOW SEAWEED POPPERS
素叉燒包 (素食) + 潮州紫菜墨魚脆脆 (3pcs/3粒) $268

SALT & PEPPER KURUMA PRAWN BAO + BEEF NOODLE FRIES
椒鹽花竹蝦包 + 乾炒牛河薯條 (small/小份) $328

SALT & PEPPER KURUMA PRAWN BAO + CHIU CHOW SEAWEED POPPERS
椒鹽花竹蝦包 + 潮州紫菜墨魚脆脆 (3pcs/3粒) $348

SATAY BEEF SHORT RIB BAO + BEEF NOODLE FRIES
沙爹牛小排包 + 乾炒牛河薯條 (small/小份) $328

SATAY BEEF SHORT RIB BAO + CHIU CHOW SEAWEED POPPERS
沙爹牛小排包 + 潮州紫菜墨魚脆脆 (3pcs/3粒) $348

baos

SALT & PEPPER KURUMA PRAWN BAO 椒鹽花竹蝦包 — $268
Fresh Kuruma Prawn, Dried Sakura Prawn, Cuttlefish, Sesame
花竹蝦、櫻花蝦乾、墨魚、芝麻

SATAY BEEF SHORT RIB BAO 沙爹牛小排包 — $268
Braised Short Rib, Pineapple, Red Onion, Coriander, Satay Sauce
紅燒牛小排、鳳梨、紅洋蔥、芫荽、沙爹醬

CHAR SIU BAO 素叉燒包 (vegetarian / 素食) — $188
Celeriac, Black Termite Mushroom, White Onion, Scallion
根芹、黑皮雞樅菌、洋蔥、蔥花

ice-cream baos

"PUT CHAI KO" ICE CREAM BAO "缽仔" 雪糕包 — $138 (2pcs/2件)
Put Chai Ko Mochi, Sea Salt Ice Cream, Chen Pi Red Bean
「砵仔糕」麻糬、海鹽冰淇淋、陳皮紅豆

shares

CHIU CHOW SEAWEED POPPERS 潮州紫菜墨魚脆脆 — $148 (5pcs/5粒)
Cuttlefish, Chiu Chow Seaweed, Black Garlic Mayonnaise
墨魚、潮州紫菜、黑蒜蛋黃醬

BEEF NOODLE FRIES 乾炒牛河薯條 — $128
Beef Crumble, Bean Sprout, Scallion, Onion, Yellow Chinese Chive
碎牛肉、銀芽、蔥、洋蔥、韭黃

drinks

CHAMPAGNE 香檳

2015 Dom Pérignon, White Luminous
閃耀對比之美的經典詮釋 Dom Pérignon

$458 glass 杯
$2,680 bottle 瓶

A luminous expression of contrast, Dom Pérignon Vintage 2015 reveals tactile richness and precision. Its balance of strength and serenity unfolds through layered textures, offering a long, harmonious, and memorable taste.

2015年份香檳展現出細膩的質感與精準的層次。力量與平衡交織，於豐富的質地中緩緩綻放，帶來悠長、和諧且令人難忘的品味體驗。

COCKTAIL 雞尾酒

TIKI BAO 柑橘琥珀 — $160
Moutai Golden Prince, Diplomático Reserva Exclusiva Rum, Blandy's Bual 5 Years Madeira, Walnut, Pineapple, Citrus

STEAM VISTA 虹光微漾 — $160
Huadiao Wine, Bulleit 95 Rye Frontier Whisky, Mancino Bianco Ambrato Vermouth, Peach, Jasmine, Fever-Tree Elderflower Tonic Water

MOCKTAIL 無酒精雞尾酒

LUCKY FOAM 幸運泡沫 — $140
Lyre's White Rum Alternative, Basil, Peach, Zesty Foam

Vegetarian · Gluten-Free · Dairy-Free · Contains Nuts/Peanut

All prices are in Hong Kong dollars and are subject to 10% service charge.
If you have any special dietary needs, food allergies, or intolerances, please inform our service team.

所有價格均以港幣計算，另收加一服務費
如有任何特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。