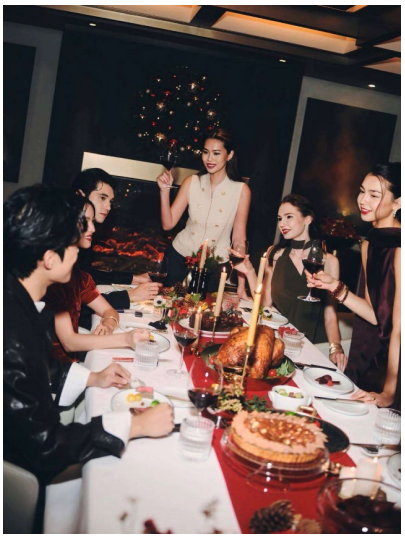
REGENT
HONG KONG

Regent Hong Kong Presents Christmas, Elevated in Style

Luminous harbourfront stays, exceptional gatherings and festive gifts inspired by Hong Kong


26 October 2026 (Hong Kong SAR) – This festive season, Regent Hong Kong illuminates Victoria Harbour with ***Christmas, Elevated in Style*** —where glittering harbour views, exceptional dining, and artful festive creations come together to create unforgettable moments. From restorative stays and thoughtful gifts to festive dining around the table, every experience is designed to lift the spirit and create memories to be treasured.

Elevated in Style: A Christmas Celebration by the Harbour

Drawing inspiration from the Victoria Harbour, Regent Hong Kong invites guests to experience ***Christmas, Elevated in Style***. As December evenings unfold and the harbourfront glitters with city lights, the vibrant rhythm of Hong Kong converges with the beauty of the skyline, setting the stage for an effortlessly refined and luminous winter getaway.

During the festive season, guests are invited to retreat to the hotel's luxurious suites and savour the holidays in spacious, residential-style comfort. Each Regent suite features a separate living area and an Oasis Bathroom, while selected Harbourview and Seaview Suites offer sweeping views of Victoria Harbour, complemented by exclusive Regent Club privileges for an even more refined stay.

Selected suites also feature private terraces and whirlpools, allowing guests to take in the glittering skyline and harbour views from the comfort of their own private sanctuary. Festive light, waterfront scenery and Regent Hong Kong's thoughtful service come together to create a serene and unforgettable luxury experience for the season.

This season also celebrates a meaningful milestone for Regent Hong Kong. Available from 1 November 2026 to 31 March 2027, **Three Years by the Harbour** invites guests to enjoy three nights in a Harbour View Suite, with the third night offered with Regent's compliments. A signature Bath Bar experience is available as an optional add-on, featuring Susanne Kaufmann products and accompanied by Sparkling Tea or Champagne to create a private ritual to savour at leisure. The complete Bath Bar set is yours to take home—a graceful memento of time spent by the harbour.

Celebrations Around the Table

At Regent Hong Kong, festive meals are made for sharing—over harbour views, sparkling drinks and unhurried conversation. From Christmas Eve and Christmas Day dinners to New Year's Eve celebrations, each restaurant offers a distinctive way to gather, from refined Cantonese cuisine and abundant buffets to Japanese-Peruvian dining and classic steakhouse feasts. Enjoy **15% early bird** savings when booking selected Christmas Eve and Christmas Day dinners at The Lobby Lounge, The Steak House, Nobu Hong Kong and Harbourside by **22 November**.

At **The Steak House**, ranked No. 80 in the World's 101 Best Steak Restaurants and Michelin-recommended, Christmas is celebrated over the glow of its signature charcoal grill, with refined seasonal flavours and indulgent desserts crafted by the pastry team. The lavish festive dinner features grilled lobster and uni tartlet, turkey roulade with foie gras, and a choice of USDA Certified Super Prime beef, Patagonian toothfish or Lumina lamb rack, expertly prepared over charcoal.
For New Year's Eve, the celebration continues with Charcuterie Impériale, featuring black truffle foie gras terrine, gold leaf pithivier, five premium cold cuts and selected cheeses, served with truffle honey and fig jam, alongside live chef culinary stations.

Elevate the occasion in The Steak House's Private Dining Room, dressed in festive décor for family gatherings, company dinners and intimate celebrations. Festive menus start from HKD1,988 per person, with the option to arrange a bespoke caviar bar, Christmas tree styling, mulled wine, hot chocolate and a personalised playlist, creating a celebration shaped with warmth, character and individual style.

At **Nobu Hong Kong**, Christmas unfolds as a vibrant Japanese-Peruvian feast designed for sharing. The menu moves from sushi and sashimi highlights such as Toro Tartare with Caviar and Yellowtail Jalapeño, to Grilled Lobster with Creamy Uni Ikura Sauce, and A5 Wagyu with Roasted Bone Marrow Anticucho Miso, before concluding with a festive dessert platter. Guests may also elevate the occasion with premium free-flow packages, including Champagne, for an added sense of celebration. The ever-popular **Christmas Brunch** also returns, featuring unlimited sharing snacks and sushi favourites, alongside a choice of two mains per guest — perfect for a leisurely festive gathering with family and friends.

At **The Lobby Lounge**, panoramic views of Victoria Harbour and the Hong Kong skyline set the scene for Festive Afternoon Tea, featuring seasonal finger sandwiches, handcrafted pastries, freshly baked scones and cinnamon madeleines with homemade preserves. Add Champagne for extra sparkle. For Christmas dinner, begin with velvety chestnut soup with black truffle and hazelnuts, followed by Roasted Turkey Ballotine. As midnight approaches, gather for the New Year Countdown Cake Ritual—a sweet, sparkling moment to welcome 2027 against the luminous harbour backdrop.

Beyond **Qura Bar**'s signature cocktails and rare vintage bottles, its intimate dining room sets the scene for a quietly indulgent Christmas Eve and Christmas Day celebration. The sharing menu opens with a seafood tower, followed by refined plates including Fassona beef tartare with Périgord black truffle, Oscietra caviar with potato cannoli, Jerusalem artichoke velouté and porcini risotto. Guests may then choose between king salmon Wellington and beef Wellington, before the evening concludes with handcrafted festive desserts and Panettone.

At **Lai Ching Heen**, honoured with two MICHELIN Stars and two Black Pearl Diamonds, festive celebrations unfold through the precision, depth and timeless elegance of Cantonese cuisine. At **The Harbourside**, abundant international buffets, child-friendly selections and glittering Victoria Harbour views bring families and friends together for joyful seasonal gatherings.

The Art of Giving, Inspired by Hong Kong

This year, Regent Hong Kong turns festive gifting into a story of the city. Created in partnership with the **Hong Kong Design Centre** and local creative studio **Napmaker**, the hotel's 2026 festive packaging takes inspiration from two enduring Regent signatures: Victoria Harbour at dusk and the artistry of the festive table.

Napmaker founder Lo Yat Ming translates the harbour skyline into elegant gold linework sweeping across a deep crimson canvas. Foil snowflakes and geometric starlight details bring an element of

seasonal wonder, while the red-and-gold palette feels both contemporary and unmistakably Regent. Every ribbon, panel and box become part of the experience—not merely packaging, but a thoughtful prelude to the gift within.

The collection reflects Regent Hong Kong's belief in celebrating local creativity with purpose. It is designed to be admired before it is opened and remembered long after the final bite.

Festive Creations to Share

At the heart of the festive collection are creations made for the rituals of Christmas: a Noël log shared after dinner, Panettone passed around with coffee, and a beautifully wrapped gift brought to someone's door.

Executive Pastry Chef Andy Yeung and Sous Chef Chase Tse's handcrafted Noël logs offer two distinctive finales. **The Velvet Grove ($528)** layers hazelnut mousse, caramelised hazelnut praline and hazelnut dacquoise with 73% dark chocolate crunch. Finished in deep festive red, it recalls a winter grove warmed by firelight. **The Snowy Grove ($528)** brings together chestnut honey mousse, lemon confit, chestnut honey biscuit and feuilletine crunch—an elegant balance of gentle sweetness and bright citrus.

Italian classics bring further warmth to the table. The star-shaped **Classic Christmas Pandoro** (**HK$628**), dusted with vanilla icing sugar, is made for sharing, while **Panettone**—available in traditional (**HK$628**), chocolate and pistachio (**HK$658**)—makes a thoughtful host gift or festive treat for family and friends.

For celebrations at home, the **Roast Christmas Turkey** (**HK$2,688**) provides an effortless centrepiece. The 8kg turkey comes complete with French beans, mashed potatoes, Brussels sprouts, roasted vegetables, cranberry sauce and gravy—leaving more time to welcome guests and enjoy the occasion.

For seasonal gifting, the **Christmas Noël Set** (**HK$988**) pairs Pandoro with Spring Berry Tea, caramelised almond dark chocolate bites with gold leaf and festive cookies. The **Yuletide Treats Collection** (**HK$1,188**) includes Panettone, Sparkling Golden Oolong with Longan Honey, Italian almond biscuits and caramelised almond dark chocolate bites. For a grander expression of appreciation, the **Christmas Prestige Hamper** (**HK$2,588**) combines Champagne Édouard Duval Brut, Panettone, Sparkling Golden Oolong, Italian delicacies, festive chocolates and keepsakes.

Early-bird e-shop offers are available from **today to 22 November**. Guests can enjoy **10% off** Classic Pandoro, Classic Panettone and Panettone Chocolate and Panettone Pistachio. Additional festive offers include 5**% off** the Yuletide Treats Collection and Christmas Prestige Basket, while Roast Christmas Turkey orders include **free delivery**.

Festive gifts, cakes, pastries and takeaway items will be available for collection at The Lobby Lounge from **1 to 30 December 2026**. Advance orders are recommended.

From artfully wrapped bespoke gifts to the final shared slice around the table, Regent Hong Kong's seasonal collection invites guests to elevate their holiday traditions—making every festive moment deeply personal, exquisite, and unforgettable.

Room reservations are available via our hotel's website https://hongkong.regenthotels.com/ or via the IHG One Rewards App and WeChat Mini-programme. For more information or to make reservations, please contact us at +852 2313 2333 or email reservations.regenthk@ihg.com.

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/aHBqjD8EHw

REGENT HONG KONG DINING DESTINATION
Explore an alluring dining destination building on decades of culinary and service excellence with beloved restaurants, magnificent harbourviews and the vibrancy of local tastes and emerging talent married with innovation, creativity and decadence. Immersive culinary journeys go beyond the excellence of the cuisine itself with sensory encounters inspired by Hong Kong's rich culture and art. Our collection includes Lai Ching Heen, The Steak House, Nobu Hong Kong, Harbourside, The Lobby Lounge and Qura Bar.

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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 11 versatile function rooms including the latest The Terrace—an exceptional new waterfront venue with indoor and outdoor spaces—provide distinctive settings for Regent weddings, glamorous galas and bespoke events. 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.