

BEVERAGES

BOTANICALS

*The below collection is paired with tonics from London Essence Co.
By using distilled botanicals essences, these tonics are delicately light with naturally sourced sweetness, resulting in a more sophisticated flavor profile that flatters discerning palates and allows the distinct notes of all range of botanical drinks to express through.*

The Botanist,
Grapefruit & rosemary tonic - 150

G'Vine Floraison,
Blood orange & elderflower tonic - 150

The Hakuto,
Grapefruit & rosemary tonic - 130

N.I.P Rare Dry,
Original Indian tonic - 150

Tanqueray no.TEN,
Grapefruit & rosemary tonic - 150

Citadelle Original,
Grapefruit & rosemary tonic - 130

Hendricks,
Original Indian tonic - 150

Monkey 47,
Grapefruit & rosemary tonic - 250

Peddlers,
Blood orange & elderflower tonic - 130

Widges,
Original Indian tonic - 130

LONDON ESSENCE

70

Original Indian tonic
Blood orange & elderflower tonic
Grapefruit & rosemary tonic

Spicy ginger beer
Delicate ginger ale
Soda water
Peach & jasmine crafted soda

CURATED APERITIFS

*A selection of low alcohol aperitifs to excite the sagacious drinker.
The resulting beverages are full of delicate and complex flavor profiles
designed to open up the palette and sharpens one's desire for food.*

180

Neo Porto

White port, blood orange & elderflower tonic

Grupetto

Amaro Lucano, Indian tonic

The Regent soda

Mancino Chinato, St George spiced pear, T&T vodka, soda water

Rum Imperial

Plantation pineapple rum, luxardo apricot, spicy ginger beer

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.

COCKTAILS

SIGNATURES

180

Aztec Plum

Arquitecto blanco tequila, umeshu, blood orange & elderflower tonic

Forget Me Not

Chamomile widges gin, sherry, orange bitters, rinomato bianco, crème de cacao blanc

Honeysuckle Soda

Calvados, framboise, white peach & jasmine soda

NO ABV COCKTAILS

145

Golden Victoria Smash

Mango juice, lemon, coconut, fresh mint leaves

Piña Tart Fizz

Pineapple juice, lime basil syrup, soda

Delta Spice Island

Lime, spiced pear syrup, ginger beer

SEI BELLISSIMI

A revival of the Italian classic sparkling cocktail

Available without alcohol

150ml / 750ml

120 / 570

Bellini

Belli•no Zero ABV

BEER

85

Pilsner

Pale Ale

Gweilo (Hong Kong craft brewed)

A homegrown collaboration

Our beverage team has crafted our beer selections in collaboration with Gweilo Beer, the first high quality craft brewery in Hong Kong. Redefining the essence of craft beer - what it tastes like and how it's brewed

- Gweilo Beer has a much-loved Hong Kong range, brewed for the local palate. Our handcrafted Regent

Hong Kong brew is the refreshing culmination of passionate people sharing a common interest.

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



BY THE GLASS

CHAMPAGNE

NV, Pierre Peters, Cuvée de Réserve Blanc de Blancs Brut	150ml / 750ml 240 / 1,150
NV, Duval-Leroy, Femme de Champagne Grand Cru Brut	340 / 1,620

ROSÉ CHAMPAGNE

NV, Diebolt-Vallois, Rosé Brut	210 / 990
-----------------------------------	-----------

WHITE WINE

FRANCE

2020, Jean-Louis Chave Selection, Saint-Joseph Cira, Rhône Valley	160 / 780
2020, Domaine Leflaive, Mâcon-Verzé Les Chênes, Burgundy	250 / 1,180

ITALY

2020, Gaja, Ca'Marcanda Vistamare, Toscana IGT	200 / 950
---	-----------

GERMANY

2018, Wwe. Dr. H. Thanisch Bernkasteler Badstube Riesling Kabinett Feinherb, Mosel	140 / 660
---	-----------

NEW ZEALAND

2022, Craggy Range, Te Muna Sauvignon Blanc, Martinborough	120 / 570
---	-----------

ROSÉ WINE

FRANCE

2021, Château Roubine, 180 / 860
Inspire, Côtes de Provence Cru Classé

RED WINE

FRANCE

2020, Jean Foillard, 170 / 820
Morgon Côte du Py, Beaujolais

2018, Domaine de la Vougeraie, 220 / 1,050
Savigny-les-Beaune 1er cru Les Marconnets, Burgundy

2012, Château Phélan Ségur, 250 / 1,190
Saint-Estèphe, Bordeaux

ITALY

2020, Tenuta delle Terre Nere, 120 / 570
Etna Rosso, Sicily

AUSTRALIA

2016, Two Hands, 185 / 880
Bella's Garden Shiraz, Barossa Valley

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.





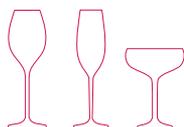
CHAMPAGNE COLLECTION

A DISCOVERY OF GROWER CHAMPAGNES

Explore our curated collection of Grower Champagnes – a bespoke showcase of the diversity of flavours and styles found throughout the Champagne region. Crafted by grape growers and their families, these artisanal Champagnes embody the full character of their own vineyards and reflect the distinct expression and style of their unique terroir and viticulture.

MONTAGNE DE REIMS

NV	Vilmart & Cie, Grand Cellier 1er Cru Brut	1,350
NV	Paul Bara, Grand Rosé de Bouzy Grand Cru Brut	1,380
2013	A. Margaine, Spécial Club 1er Cru Blanc de Blancs Brut	1,450
NV	Eric Rodez, Blanc de Noirs Brut	1,450
NV	David Léclapart, L'Amateur Blanc de Blancs Extra Brut	1,490
NV	Egly-Ouriet, Les Vignes de Vrigny 1er Cru Brut	1,580
2012	Bruno Paillard, Blanc de Blancs Extra Brut	1,980
2014	Paul Bara, Special Club Grand Cru Brut	2,180
NV	Jérôme Prévost, La Closerie Fac-Simile Rosé Extra Brut	5,680



Lobby Lounge
Champagne Collection

VALLÉE DE LA MARNE

NV	Laherte Frères, Ultradition Extra Brut	790
2017	Tellier, Les Massales Extra Brut	850
NV	Frédéric Savart, L'Ouverture 1er Cru Blanc de Noir Extra Brut	1,190
NV	Duval-Leroy, Femme de Champagne Grand Cru Brut	1,620
NV	Francoise Bedel, Entre Ciel & Terre Extra Brut	1,780
2013	Roger Coulon, Blanc de Noirs Extra Brut	2,480

CÔTE DES BLANCS

NV	Diebolt-Vallois, Rosé Brut	990
NV	Pierre Peters, Cuvée de Réserve Blanc de Blancs Brut	1,150
2012	Claude Cazals, Grand Cru Blanc de Blancs Extra Brut	1,350
NV	Agrapart & Fils, Terroirs Blanc de Blancs Extra Brut	1,490

CÔTE DE SÉZANNE

NV	Jeunaux-Robin, Fil de Brume, Brut Nautre	950
----	--	-----

CÔTE DES BARS

NV	Vouette & Sorbée, Fidèle Brut Nature	1,280
2011	Moutard Père et Fils, Cuvée des 6 Cépages Brut Nature	1,350
NV	Roses de Jeanne, Côte de Val Vilaine, Blanc de Noirs Brut	3,280
1988	Fleury, Siecle d'Or Brut	3,480

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



BY THE BOTTLE

Discover a curated selection of wines from around the world on our wide-ranging list, available upon request; and allow our beverage team to propose enticing food and wine pairings to elevate your dining experience.

WHITE WINE

2021 La Spinetta, Biancospino Moscato d'Asti, Piedmont, Italy	530
2019 Domaine Valentin Zusslin, Gewurztraminer Bollenberg, Alsace, France	650
2014 R. López de Heredia, Viña Gravonia, Rioja, Spain	790
2020 Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Spätlese, Mosel, Germany	1,190
2020 Domaine Georges Vernay, Condrieu Les Terrasses de L'Empire, Rhône Valley, France	1,580

ROSÉ WINE

2020 Domaine de Terrebrune Bandol, France	730
--	-----

RED WINE

2011 Bodegas Faustino I, Rioja Gran Reserva, Spain	840
2019 Château le Puy, Emilien, Bordeaux, France	890
2020 Domaine Georges Vernay, Saint-Joseph Terres d'Encre, Rhône Valley, France	1,090
2018 Domaine Caroline Morey, Santenay 1er Cru La Comme, Burgundy, France	1,150
2015 Emilie Geantet, Gevrey-Chambertin Les Evocelles, Burgundy, France	1,580
2012 Château Léoville Poyferré, Saint-Julien, Bordeaux, France	2,180

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



SPIRITS

Lobby Lounge
spirits

All pours are 5cl

GIN

Citadelle Original / The Hakuto / Peddlers / Widges	130
The Botanist / G'Vine Floraison / Henrdricks / Tanqueray No. TEN / N.I.P Rare Dry	150
Monkey 47	250

VODKA

Belvedere / Ketel One / Tried & True	130
Beluga Noble	180

RUM

Plantation 3 Star White / Plantation Original Dark	130
Plantation Barbados 5 Years	150
Diplomatico Reserva Exclusiva	150
Plantation XO 20th Anniversary	200

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.

WHISKY

SCOTCH, BLEND

Mackintosh Blended Malt Whisky	150
Johnnie Walker Blue Label	380

SCOTCH, SINGLE MALT

Glenfiddich 15 Years / Glenmorangie 10 Years	150
Talisker 10 Years	180
Lagavulin 16 Years	250
The Macallan 12 Years, Sherry oak	180
The Macallan 18 Years, Sherry oak	380

IRISH

Jameson	130
---------	-----

JAPANESE

Nikka from the Barrel	150
Hibiki Japanese Harmony	250
Yamazaki 12 Years	480

AMERICAN

Rebel Yell Bourbon	150
Michter's US*1 Single Barrel Straight Rye / Michter's US*1 Bourbon	180

TEQUILA & MEZCAL

Arquitecto Blanco Tequila	150
Casamigos - Reposado	180
Alipus San Baltazar Guélavila Joven Mezcal	150

BRANDY

COGNAC

Pierre Ferrand Original 1840	150
Pierre Ferrand Reserve 20 Years	250
Remy Martin XO	450
Hennessy Paradis	1,880

ARMAGNAC

Gelas 18 Years	200
----------------	-----

CALVADOS

Domaine Du Coquerel XO	250
------------------------	-----

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



ALL DAY FAVOURITES

*Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour and the Hong Kong skyline.
while satisfying your craving for all-time favourite dishes with our chefs' refined adaptations.*

12.00 noon - 10.00 pm

SALADS & SOUPS

Caesar Salad - 190

Romaine lettuce, Caesar dressing, parmesan, croutons,
anchovies, applewood bacon

Grilled organic chicken fillet - 220

Smoked salmon - 260

Thai Salad with Tiger Prawns - 250

Green mango, cherry tomatoes, bell pepper, red onion,
coriander, peanuts, Thai dressing

Farm-fresh Organic Salad - 200

Avocado, pear, kale, spinach, pickled carrots, pistachios,
honeydew melon, ginger dressing

Soup of the Day - 120

SANDWICHES

Served with your choice of French fries or green salad

The Classic Club - 280

English bacon, turkey, ham, egg, lettuce, Swiss cheese, white bread

Wagyu Beef Cheeseburger - 298

Australian wagyu, applewood bacon, comte cheese, pickles,
tomato, lettuce, mustard, ketchup

The Bikini

Ham, cheddar - 220

Iberico ham, cheddar - 280

Add black truffle - 60

Lobster Dog - 380

Boston lobster, baby romaine lettuce, lemon zest confit, lobster mustard dressing,

Add Kaviari Kristal caviar - 110

ASIAN COMFORT FOOD

Wonton Noodle Soup - 220
Pork, shrimp dumplings with egg noodles

Hainanese Chicken Rice - 330
Poached chicken, ginger flavoured rice, chicken broth

Laksa Lemak - 290
Rice noodles topped with prawns, sliced fish cake, fish balls, boiled egg, clams,
bean curd puffs in spicy coconut gravy

Lo Han Jai - 220
Dried bean curd, mushrooms, black fungus, kai lan, carrot

Taiwanese Beef Noodle Soup - 275
Braised beef ribs, tendons, shanks with white noodles

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



EVENING OFFERS

As the skyline transforms into a spellbinding kaleidoscope on Victoria Harbour, ignite an evening of enchanting discovery over all-time favourite dishes and inspired aperitivos paired with intriguing selections from small Champagne Houses

6.00 pm - 10.00 pm

Lobby Lounge
Evening Offers

FAVOURITES

Seafood Tower 2-Tiers - 1,980

Oysters, prawns, mussels, 3-way cured fish, market crustacean

Fish & Chips - 290

Tartar sauce

Stuffed Organic Chicken Wings & Caviar - 230

Steak Tartare - 280

Toasted bread

Add black truffle - 60

Flavoured French Fries - 95

Sea salt / truffle

Cheese Selection

M. 220 / L. 340

Organic honey, organic almonds, toasted bread

El Capricho Cecina Platter

M. 190 / L. 310

Ox ham cecina, crispy focaccia, sourdough bread, pickles, sundried tomatoes

Pâté En Croûte - 298

Pickles, herbs salad, mustard vinaigrette

Foie Gras Terrine - 380

Brioche, fruit chutney

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.



DESSERTS

*Savour the moment succumb to indulgent temptations
- each a sweet enhancement to mesmerising harbourviews.*

12.00 noon - 10.00 pm

Lobby Lounge
Desserts

DESSERTS

The Regent Dessert Collection
Indulge in Pastry Chef Andy Yeung Cheuk Yin's seasonal creations
showcased in our vitrine.

Your choice of 3 signature cakes - 180

Regent Homemade Muscovado Sugar Ice-cream - 120
Hong Kong egg waffle

Tahitian Vanilla Mille-feuille - 120
Sea salt caramel

Intense Mekonga - 150
70% dark chocolate cream, freshly baked choux puff

Seasonal Fruit Tart - 120

Seasonal Fruit Platter - 110
Sliced fruit with your choice of seasonal sorbet

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.