

Regent Taipei presents Boba Festival 2.0

06 September 2023 | News

With Regent Taipei's mission of bringing the best of the world to Taiwan and bringing the best of Taiwan to the world



With Regent Taipei's mission of bringing the best of the world to Taiwan and bringing the best of Taiwan to the world

As Taiwan's popularity among international travellers surges once again, the spotlight returns to the island's vibrant culinary scene. With a reputation as the birthplace of boba and a hub for exceptional tea culture, Regent Taipei presents the highly anticipated Boba Festival 2.0—an extravaganza promising an even bigger celebration of culinary creativity. A tantalizing array of desserts and beverages will once again take centre stage, all intricately woven around Taiwan's beloved boba phenomenon.

In line with Regent Taipei's mission of bringing the best of the world to Taiwan and bringing the best of Taiwan to the world, the second iteration of our popular and delicious boba-infused creations include delights like boba custard tea croissants, boba marshmallow pizza, boba milk tea chiffon cake, boba fresh milk doughnuts, and more. Taking the experience to new heights, Lee Zonghan, Regent Taipei's senior mixologist from the Gallery Lounge, has incorporated boba into four timeless cocktails: White Russian, Grasshopper, Piña Colada, and Cosmopolitan. Guests staying at Regent Taipei can savour these exquisite boba-infused treats at the hotel's two lounges, and InterContinental Hotel Group's IHG Rewards Club Platinum Card members can also join in the boba-infused cocktail indulgence.

The creative mixologist behind the pearl-infused cocktails highlights the globally recognised classic pairing of boba and milk tea. The selection process of classic cocktails that pair well with boba focused on those with dairy or sweet elements. For example, the White Russian combines vodka, coffee liqueur, and heavy cream with boba for a delightful match. The Green Grasshopper features peppermint liqueur, crème de cacao, and heavy cream, with brown sugar pearls adding texture. Piña Colada's sweet essence from rum, coconut milk, and pineapple juice meets chewy pearls. The Cosmopolitan blends vodka, orange liqueur, cranberry juice, and boba for a fruity masterpiece. Additionally, three more Eastern-Western fusion pearl-infused drinks have been crafted: Boba Almond Coffee, Classic Boba Milk Tea, and Boba Thai Milk Tea as well-known summer drinks.

Introducing the new Boba Fresh Milk Donut â?? a fried chewy doughnut sliced and filled with a blend of Hokkaido fresh cream, Earl Grey tea, and slow-cooked sugar, with a chewy boba surprise in every bite. Other flavours for the Boba Fresh Milk Donut include matcha and tiramisu. Indulge further in the return of the popular Boba Milk Tea Chiffon Cake. In addition to boasting a fluffy chiffon milk tea cake base, it also features a molten core of milk tea and boba that oozes out with every slice. The Boba Custard Tea Croissant also makes its return and offers a golden, crispy outer layer unveiling a multi-layered texture and custard and boba filling.