

THE HARI

HONG KONG

The Hari Hong Kong ‘Shell-cebrates’ Oyster Tuesday with Sustainability Bent

HONG KONG (August 18, 2025) – The Hari Hong Kong is about to have a shuckin’ good time with the launch of “Oyster Tuesday”, anchored by fresh, seasonal oysters paired with warm sake, whisky, bubbles and more.

Standing 30 storeys tall on eclectic Lockhart Road, the elegant hotel’s contemporary Japanese restaurant Zoku on the second floor hosts the indulgent dining experience every Tuesday from 6-9pm, starting at HK\$988 for two people and HK\$488 per additional person.

Oyster Tuesday is underscored by 90 minutes of free flow oysters served with lime and ponzu. The menu also features golden fried oyster, avocado and panca chili “makimono” sushi, and “kake udon” noodles with oysters, smoked herring caviar, mushroom dashi, abura-age, shimeji mushroom.

“Kushiyaki” skewers from the grill, such as Japanese taro with Saikyo miso and lemon zest, Kyushu chicken thigh with togarashi and mirin, and Atlantic salmon with asparagus and teriyaki, are also served. Hojicha crème brulee with coconut sorbet rounds out the feast.

“The good news is our oysters are sustainably sourced,” said Francesco Gava, Director of Food & Beverage at The Hari Hong Kong. “We are also joining forces with Green Island Cement on its ShellCem Project to collect and upcycle our oyster shells, along with other seashells like mussel and scallop shells, and transform them into cement.”

Beverage options include a warm sake pairing of Gassan Houjun Karakuchi or Yamagata Masamune Junmai, each 180mL, for HK\$168 and HK\$198 respectively. A whisky and cigar combo – a Confidencial cigar and Dalmore 12 Year Single Malt Whisky – is HK\$328.

Diners are spoilt for choice with free-flow drinks packages spanning two hours. For those on the sober bandwagon, the ‘Jimina’ package for HK\$168 includes signature mocktails, Saicho sparkling tea, soft drinks, non-alcoholic beer, juices, and sparkling and still water. ‘Tooanbi’ with apple juice, peach puree, shiso leaf and tonic water, ‘Breeze’ with mint, Hokkaido milk and elderflower, and ‘Yuzu Square’ with orange juice, yuzu juice, honey and pomegranate are among the signature mocktails.

The ‘Jimina and Kanpai’ package for HK\$288 also offers a choice of highball and signature cocktails such as ‘Chakai’ made up of Daiyame Shochu, lychee, Komasa Hojicha Gin, passion fruit, and lemon, ‘Hatsukoi’ with pisco, Kyoho, Yakult, lime, and aer, and ‘Suzie Wong’, concocted from Ballantine’s scotch whisky, rose, cucumber, yuzu, and lemon.



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The 'All Drinks' package priced at HK\$388 includes 'Jimina + Kanpai' and 'Champagne Vs Sake', with free-flow Perrier-Jouet Grand Brut and Gassan Junmai Houjun Karakuchi.

Award-winning Zoku makes for an intimate setting of leather fluted booths, crimson velvet banquettes and bar lounge chairs amid the glow of pink bubble glass tealight holders and orange hand-stitched fringed lampshades. Meaning "clan" in Japanese, Zoku is dominated by a mesmerizing ceiling of angled timber slats in origami-like forms. Adjacent to Zoku, The Terrace is an alfresco terrace bar framed by greenery.

Authentic Italian ristorante Lucciola, defined by a bold palette of amber and green and The Lounge, an all-day sitting area adorned with a compelling collection of art and books, further enrich the hotel's dining offerings.

The globe's leading scientific benchmarking, certification and advisory group for sustainable travel has awarded The Hari Hong Kong 'EarthCheck Benchmarked Bronze status' for its host of sustainability measures. To achieve Benchmarked Bronze status, The Hari Hong Kong has excelled across key performance areas including energy efficiency, water use, carbon emissions, chemicals, community and employee impact, paper use, waste and more.

Visit <https://www.thehari.com/hong-kong/the-hari-hotel-hong-kong-eat-drink/zoku/> for more information. To book Oyster Tuesday at Zoku, visit <https://book.bistrochat.com/zoku>, email zoku@thehari.com, call +852 2129 0338.

About [The Hari Hong Kong](#)

Opened in December 2020, The Hari Hong Kong is the vision of Dr. Aron Harilela, Chairman and CEO of Harilela Hotels Ltd, and the second hotel to open under the 'The Hari' brand. The first hotel, The Hari London opened in August 2016. The Harilela Group was established in 1959 and is still wholly owned by the Harilela family. The Harilela Group is the parent company of Harilela Hotels which owns 15 properties across Hong Kong, China, Asia, Europe, and the US.

Website: <https://www.thehari.com/hong-kong/>

Address: 330 Lockhart Road, Wan Chai, Hong Kong

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