

Where Food &
Business Meet

5-7 SEP 2023

Hong Kong Convention
and Exhibition Centre

Show Guide
參觀指南

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👤 Sindy Wong, Head of Tourism and Hospitality
📍 24/F, Fairmont House, 8 Cotton Tree Drive, Central
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General Information

參觀事項

Date and Opening Hours 日期及開放時間

5-6 Sep (Tue-Wed 週二至週三) 11:00 - 18:30
7 Sep (Thu 週四) 11:00 - 17:00

Venue 展覽地點

Hall 5FG, Hong Kong Convention and Exhibition Centre
香港會議展覽中心 5FG 展覽廳

Admission Details 參觀詳情

Open only to trade professionals
本展覽會只開放予業內人士參觀

General public and persons below the age of 18 will not be permitted to enter the show
公眾人士或18歲以下人士恕不招待

Qualified trade buyers can bring along their business cards for onsite registration
合資格業內人士可攜公司名片進行現場登記

Catering 餐飲服務

Restaurants are located on the ground floor, level 1, 2, and 4; cafeteria is located at the back of Hall 5F
餐廳位於地下、1樓、2樓及4樓;食堂位於展覽廳 5F 後方

Charging Station 充電區

Charging station is located at the back of 5G-C31 for visitors to recharge electronic devices
充電區位於展位 5G-C31 後方，讓買家為電子設備充電

Internet Access 上網服務

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Organiser 主辦機構



Enquiry 查詢

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5 SEP 2023 / DAY 1

 Venue 場地	 Time 時間	 Events & Programme 活動及內容
Main Stage, Hall 5F	11:15 – 12:00	RBHK 2023 Opening Ceremony 香港餐飲展 2023 開幕典禮
	15:00 – 18:00	The Best of the Best MASTERCHEF Recommendation Restaurant Awards Ceremony
Coffee Competition Area, Hall 5G	10:00 – 18:30	Hong Kong Coffee in Good Spirits Championship 2023 香港咖啡調酒大賽 2023 Guest Performer : Kyohei Tanaka , Champion, Japan Coffee in Good Spirits Championship 2020
Tasting Theatre, Hall 5FG	11:30 – 12:30	A Closer Look into IPA 細看 IPA Warren Yu (BJCP Certified Judge, Certified Cicerone), Board Member, Craft Beer Association of Hong Kong
	13:00 – 14:00	A Symphony of Umami: Sake for your Charcuterie Board 鮮味交響曲：適合配搭冷肉拼盤的清酒 Micky Lo (WSET Certified Sake Educator, SSI International Sakasho), Educator, Asia Wine Service and Education Centre (AWSEC®)
	16:15 – 17:00	Beer Tasting Session 啤酒品味工作坊 The World's Best Beers are Brewed Here! 香港地啤世一 Chris Wong (BJCP National Judge, Certified Cicerone), Co-founder & Head Brewer, Heroes Beer Co
	17:30 – 18:30	Pairing Sensations @ RBHK: Caviar x Sake Pairing Session 賞酒嘗味饌選 @ RBHK：魚子醬 X 清酒配搭環節 Keita Wu , Miss SAKE Hong Kong 2022 Martin Brunet , Sales and Marketing Director, Royal Caviar Club <i>*By invitation only</i> <i>*只限受邀參觀人士</i>



Programme Details
活動詳細介紹

6 SEP 2023 / DAY 2



Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage, Hall 5F	12:00 – 13:00	CIM Hong Kong Marketing Symposium : SDG Good Practices For F&B Marketers 英國市務學會香港分會 餐飲業市務論壇： 創造可持續發展價值 Johnson Lo , Chairman, CIM Hong Kong Kelvin Tsui , Director, ReCube Limited Lico Fung , Owner, Ancient Moon and t2P Darwin Leung , Asst. Project Manager, Centre for Civil Society and Governance, HKU
	13:30 – 14:30	Hong Kong Washu Awards Presentation Ceremony 香港和酒大賞頒獎典禮
	15:00 – 15:45	Hong Kong Best Spirits Awards Presentation Ceremony 最佳烈酒大獎頒獎典禮
	16:00 – 17:00	Pairing Sensations Awards Presentation Ceremony 賞酒嘗味饌選頒獎典禮
	17:30 – 18:30	Future Green Seminar : Sustainable Food Industry Development Future Green 研討會：餐飲業可持續發展 Heidi Yu Spurrell , CEO & Founder, Future Green Sandy Keung , Chef, TABLE Nobin John , Co-founder, Orka Samantha de Mello , Cluster ESG Manager - Hong Kong, Hyatt
Coffee Competition Area, Hall 5G	10:00 – 18:30	Hong Kong Coffee in Good Spirits Championship 2023 香港咖啡調酒大賽 2023 Guest Performer : Kyohei Tanaka , Champion, Japan Coffee in Good Spirits Championship 2020
Tasting Theatre, Hall 5FG	12:00 – 13:00	The Perfect Balancing Act of Wine and Food 葡萄酒與食物的完美平衡 Jennie Mack (DipWSET, FWS, IWS, SWS), Co-Founder, Managing Director and Principal Educator, Asia Wine Service and Education Centre (AWSEC®)
	15:00 – 16:00	Pairing Sensations @ RBHK : Whisky x Chocolate Pairing Session 賞酒嘗味饌選 @ RBHK：威士忌 X 朱古力配搭環節 Yvonne Wang (Fundamental of Distilling @ IBD, Certified Sommelier, Wine MBA), Wine & Whisky Tutor <i>*By invitation only</i> <i>*只限受邀參觀人士</i>
	17:45 – 18:30	Beer Tasting Session 啤酒品味工作坊 Knocking the Door to Craft Beers 手工啤入門手冊 Belle Leung (BJCP National Beer Judge, Cicerone Certified Beer Server), Co-founder, HK Brewcraft



Programme Details
活動詳細介紹





7 SEP 2023 / DAY 3

Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage, Hall 5F	11:00 – 13:00	IFSA RBHK Symposium 2023 Riding the Global Trend of ESG Involvement: Challenges and Opportunities in Food Safety Food Safety Logo Scheme 2023/24 Kick off Ceremony IFSA 食品安全研討會 ESG 時代食安新趨勢 食品安全標誌再啟航 Prof. Hon-Ming Lam , Director, State Key Laboratory of Agrobiotechnology, CUHK Gordon Tam , Founder & CEO, Farm66 Investment Limited Andrew Lau , President, Wash Fong Tea Co., Ltd.
Coffee Competition Area, Hall 5G	14:30 – 16:30	Wine Luxe International Awards Presentation Ceremony Wine Luxe 國際大獎頒獎典禮
Tasting Theatre, Hall 5FG	10:00 – 17:00	Hong Kong Coffee in Good Spirits Championship 2023 FINALS 香港咖啡調酒大賽 2023 總決賽 Guest Performer : Kyohei Tanaka , Champion, Japan Coffee in Good Spirits Championship 2020
Tasting Theatre, Hall 5FG	11:30 – 12:30	A Taste of Alternatives: Asian Wine and Varieties 擴闊品味空間：亞洲葡萄酒和品種 Sarah Wong , Wine Columnist, South China Morning Post
	13:00 – 14:00	Taste like a Spirits Expert: Unleash Your Palate's Potential 烈酒大師班：釋放你的味覺潛能 Alfred Wong (DipWSET, WSET Certified Spirits Educator, CSS, CSW, AWA), Educator, Asia Wine Service and Education Centre (AWSEC®)
	14:30 – 15:30	Re-Discover Japanese Wine : Koshu, Muscat Bailey A and More 重新發見日本葡萄酒：甲州、貝利 A 麝香與更多佳釀 Reeze Choi , 3rd Place of the Best Sommelier of the World Competition 2023 NORIZO , Chief Editor, NihonWine.jp & Director, Vin Japonais Kenneth Lee , Organiser & Chairman, Hong Kong Washu Awards
	16:00 – 17:00	Explore the World of Premium Chinese Grape Wines and Shaoxing Huadiao 探索優質中國葡萄酒及紹興花雕的世界 Benjamin Chan , Sommelier Handy Chau , Chief Editor, Wine & Spirits Magazine Kenneth Lee , Owner, Tung Tai Hong

Programme Details
活動詳細介紹



The Best of the Best MASTERCHEF Recommendation Restaurant

📍 Main Stage, Hall 5F

📅 5 Sep (Tue)

🕒 15:00 – 18:00

Co-organised with Asia Art of Cuisine Society (AOC), BOBM crowns the best restaurants in Hong Kong that provide diners with the first-rate dining and hospitality experience. From new game-changers to old favourites, the awards provide a definitive guide for diners to identify top eats while encouraging self-evaluation among service providers to strive for continuous improvement.

與亞洲餐飲廚藝協會合辦，The Best of the Best MASTERCHEF Recommendation Restaurant (BOBM) 旨在表彰提供優質食物和服務的本地餐廳。BOBM為合資格餐廳提供品質認證，助顧客識別高質素食肆，同時鼓勵餐飲供應商自我評估，進一步提升業界標準。

Organiser 主辦機構



THE BEST OF THE BEST
MASTERCHEF
RECOMMENDATION RESTAURANT
ASIA ART OF CUISINE ASSOCIATION OF HONG KONG





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CIM Hong Kong Marketing Symposium : SDG Good Practices For F&B Marketers

英國市務學會香港分會 餐飲業市務論壇：創造可持續發展價值



Main Stage, Hall 5F



6 Sep (Wed)



12:00 – 13:00

Join us at the CIM Symposium as we explore "SDG Good Practices for F&B Marketers." Discover how to build an eco-friendly community with restaurants, prepare and serve care food, and align governance mechanisms and strategies for sustainability in F&B businesses. This event offers valuable insights, networking opportunities, and practical solutions for sustainable marketing in the food and beverage sector.

一同探索如何與餐廳建立環保社區，準備和提供照護食產品，實行治理機制和可持續策略與餐飲企業相契合。本次活動將提供寶貴的交流機會和實用的解決方案，以促進食品和飲料行業的可持續行銷。



Johnson Lo
Chairman, CIM Hong Kong



Kelvin Tsui
Director, ReCube Limited



Lico Fung
Owner, Ancient Moon and t2P



Darwin Leung
Assistant Project Manager,
Centre for Civil Society and
Governance,
The University of Hong Kong

Co-organiser 協辦機構



Future Green Seminar : Sustainable Food Industry Development Future Green 研討會：餐飲業可持續發展



Main Stage, Hall 5F



6 Sep (Wed)



17:30 – 18:30

In recent years, ESG has become a global focus and an essential aspect for many companies. This year, we are delighted to work with Future Green, a food sustainability consultancy firm that creates solutions for businesses. Together, our aim is to collectively offer the industry an in-depth understanding through seminar and panel discussion on the emerging trend of "Sustainable Food Industry Development".

近年世界各地對碳排放、環保及社會責任議題愈表關注，令 ESG 迅速成為不少公司著力發展的其中一環，而各行各業亦需具備其知識及技能。今年我們很高興與食品可持續發展顧問 Future Green 合辦座談會，讓業界深入了解並一同探討「可持續餐飲業發展」這個新趨勢。

*This session will be conducted in English 此環節將以英語進行

Programme 活動議程

17:30 – 17:50 Latest Trends in Food Sustainability
可持續餐飲業最新趨勢

17:50 – 18:30 How to Build a Food Industry that is Good for People and Planet
如何建立對地球和人類有益的餐飲業？

Co-organiser 協辦機構



FUTURE GREEN



Heidi Yu Spurrell
CEO & Founder,
Future Green



Sandy Keung
Chef, TABLE



Nobin John
Co-founder, Orka



Samantha de Mello
Cluster ESG Manager -
Hong Kong, Hyatt





United States
Department of
Agriculture



GREAT U.S. FOOD COOKING DEMONSTRATION AREA



SEPTEMBER 5 – 7, 2023



Hall 5G
Booth No: 5G-F01

U.S. Cooking Demonstration at Restaurant and Bar Hong Kong 2023

	Sep 5 (Tues) Show Opening: 11:00-18:30	Sep 6 (Wed) Show Opening: 11:00-18:30	Sep 7 (Thu) Show Opening: 11:00-17:00
First Session	11:30 – 12:30 Pacific Ocean Perch with Garlic Butter Sauce (Supported by Alaska Seafood Marketing Institute)	11:30 – 12:30 Black Cod with Teppanyaki Ginger Sauce (Supported by Alaska Seafood Marketing Institute)	11:30 – 12:30 Fried Chicken with Honey Mustard (Supported by USA Poultry & Egg Export Council)
Second Session	13:00 – 14:00 U.S. Calrose Rice with Coconut Milk (Nasi Lemak) (Supported by USA Rice Federation)	13:00 – 14:00 Grilled Duck with Pineapple & Sauce (Supported by USA Poultry & Egg Export Council)	13:00 – 14:45 Pollock Grill with Pesto Sauce (Supported by Alaska Seafood Marketing Institute)
Third Session	15:00 – 16:00 Cocktail/Mocktail (Supported by Cherry Marketing Institute)	15:00 – 16:00 Rosemary Cherry Tart (Supported by Cherry Marketing Institute)	15:15 – 16:00 Cherry Scone (Supported by Cherry Marketing Institute)
Fourth Session	17:00 – 18:00 BBQ Pork-rib Cherry Tomato with Bacon (Supported by U.S. Meat Export Federation)	17:00 – 18:00 Grilled Flank Steak (Supported by U.S. Meat Export Federation)	16:15 – 17:00 Basque Burnt Cheesecake / Cream Cheese (Supported by U.S. Dairy Export Council)

For more information about U.S. food & beverage products,
please visit the U.S. Agricultural Trade Office at 5G-F01



ATO Hong Kong



Delicious USA

Hong Kong Washu Awards 香港和酒大賞



HONG KONG
WASHU AWARDS

📍 Main Stage, Hall 5F

📅 6 Sep (Wed)

🕒 13:30 – 14:30

Receiving hundreds of entries from Hong Kong importers and distributors, as well as directly from Japanese wineries, Hong Kong Washu Awards put stellar products with the best appearance, aroma, taste and package under the spotlight and promote Japanese drinks and culture to a wider audience.

香港和酒大賞將評選來自香港進口商、分銷商以及日本直達的過百款清酒及葡萄酒，發掘外貌、香氣、味道和包裝上乘的優質佳釀，並向更多本地消費者推廣日本飲料及文化。

Co-organisers 協辦機構



THE TIME SOMMELIER



Hong Kong Best Spirits Awards 最佳烈酒大獎



📍 Main Stage, Hall 5F

📅 6 Sep (Wed)

🕒 15:00 – 15:45

Hong Kong Best Spirits Awards recognise spirits of the highest calibre, as well as bars, restaurants and hotels where they are served. Presenting a unique judging panel comprised of spirits experts, bartenders, sommeliers and spirit lovers, the awards take into account both professional judgments and customers' feedback to identify the next bestsellers in Hong Kong, Macau and Greater China.

最佳烈酒大獎旨在評選出各範疇的頂級烈酒，並表彰提供高質烈酒的酒吧、餐廳和酒店。評審團由烈酒專家、調酒師、侍酒師以及烈酒愛好者組成，同時以專家判斷和顧客反饋作為評選標準，為香港、澳門和大中華地區帶來真正迎合市場口味的優質佳釀。

Co-organiser 協辦機構



Pairing Sensations 賞酒嘗味饌選 — UMAMI edition

PAIRING
Sensations

賞酒嘗味饌選

UMAMI EDITION

📍 Main Stage, Hall 5F

📅 6 Sep (Wed)

🕒 16:00 – 17:00

Pairing Sensations is a stage designed for chefs and sommeliers to present their philosophy and stories behind the magic of food and beverage pairing. Connecting the world through mix and match of flavours from different countries, each pairing sensation will present unrivalled opportunities to blend culinary ideas, cultures, and experiences.

賞酒嘗味饌選將評選出最佳餐酒搭配，讓廚師和侍酒師共同譜寫全新餐飲故事，與大眾分享美酒佳餚配搭的美妙之處。每個餐酒組合都會融合不同國家的風味，促進餐飲理念、文化及用餐體驗的交流。

TOP 12

JUDGES
Selections

ami

amis



a n d o



CASTELLANA
— HONG KONG —
PIEDMONT CUISINE

É P U R E



Paleo
MODERN ITALIAN



鮨わだつみ
SUSHI WADATSUMI

Check out all entries 查看所有作品名單

🔍 <https://www.rbhk-ga.com/pairing-sensations/> 🔍



Co-organiser 協辦機構



THE TIME SOMMELIER

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IFSA Food Safety Symposium

IFSA 食品安全研討會

📍 Main Stage, Hall 5F

📅 7 Sep (Thu)

🕒 11:00 – 13:00

This gathering will explore how environmental, social, and governance (ESG) factors intersect with food safety, presenting industry players with both challenges and opportunities. Our sessions will cover vital topics such as soybean research for food and environmental security, innovative approaches to green farming for sustainable F&B practices, and insights on implementing the ISO22000 food safety management system. Engage with industry experts, share experiences, and explore strategies to embrace challenges and leverage opportunities.

這次活動將探討環境、社會和公司治理(ESG)因素如何與食品安全相交織，為行業參與者提供了挑戰和機遇。我們的議程將涵蓋重要的主題，如大豆研究對食品和环境安全的影響，綠色農業的創新方法以實現可持續的餐飲業務，以及實施 ISO22000 食品安全管理系統的見解。與行業專家互動，分享經驗，並探索應對挑戰和利用機遇的策略，與我們一起共同探索 ESG 與食品安全的未來。

Co-organiser 協辦機構



Professor Lam Hon-Ming
Director, State Key Laboratory of
Agricultural Biotechnology, CUHK



Gordon Tam
Founder & CEO,
Farm66 Investment Limited



Andrew Lau
President,
Wah Fong Tea Co., Ltd.

Hong Kong Coffee in Good Spirits Championship

香港咖啡調酒大賽

📍 Coffee Competition Area, Hall 5G

📅 5 – 7 Sep (Tue - Thu)

🕒 11:00 – 17:00

From traditional Irish Coffee to unique cocktail combinations, baristas will display their full sets of skills and creativity to create a perfect blend ready take the market by storm. The champion will represent Hong Kong in the world competition to showcase the unique artistry and innovative beverage recipes.

香港咖啡調酒大賽旨在考驗咖啡師的創意及咖啡調酒技巧，在限時內炮製出兩者完美融合的風味特飲，包括傳統愛爾蘭咖啡或自創雞尾酒組合等。比賽冠軍更可代表香港參加世界大賽，在全球舞台展示創新飲料配方！

Organiser 主辦機構

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Guest Performer 表演嘉賓：
Kyohei Tanaka Champion,
Japan Coffee in Good Spirits
Championship 2020



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關於我們 About Us

以「廚房裡的機械人」命名的BOTINKIT是成立於2021年的食品科技初創企業。我們正透過機械技術、雲端技術和人工智慧，創建世上首個以機械人為基礎的數位食品生態系統，為客戶提供一體化解決方案，帶來簡單和智能化的烹調體驗，使餐廳的營運效率最佳化，並協助廚師為各地客人呈獻標準的正宗全球美饌。

BOTINKIT, named after "Robot in Kitchen", is a food-tech start-up founded in 2021. We aim at bringing fine-dining cuisine within reach of all with the help of robotics, cloud technology and AI. We are providing all-in-one smart food-making solution and thus enhance simpler and smarter culinary experience. We are helping restaurants to maximize operation efficiency and chefs to deliver global authentic cuisines with standard quality to consumers, so to create the first robot-based digital food ecosystem in the globe.



產品介紹 Product Introduction

BOTINKIT MAX 是一台全能的智慧烹飪機械人。

BOTINKIT MAX is an all-rounded intelligent kitchen robot to empower restaurants.

自動化功能 Automatic Hardware Functions



自動控溫
Automatic Temperature Control



自動投料
Automatic Seasoning



自動翻炒
Automatic Stir-frying



自動洗鍋
Automatic Cleaning



自動出菜
Automatic Dishing Up

人工智能軟件 AI-driven Software



雲端食譜
Cloud Recipe



通用人工智慧
BOTINKIT AGI



商業智能儀表板
Business Intelligence Dashboard

Tasting Theatre

醇饌品味廳



Tasting Theatre, Hall 5FG



5 – 7 Sep (Tue – Thu)



11:30 – 18:30

Sommeliers and wine experts will share their wine tasting notes, appreciation techniques as well as food and wine pairing tips in a series of seminars, providing insights of the latest market trends and easy-to-learn techniques on how to taste and match wine like a pro.

由侍酒師和醇酒專家主持的一系列工作坊，與您分享品酒心得、葡萄酒鑑賞及餐酒搭配技巧，同時分析最新市場趨勢，讓您在數小時內搖身一變成為醇酒搭配大師！



5 Sep (Tue)

11:30 – 12:30

MWM Wine School

A Closer Look into IPA

細看IPA

Warren Yu

BJCP Certified Judge, Certified Cicerone
(Cantonese 粵語)



13:00 – 14:00

Asia Wine Service &
Education Centre
亞洲侍酒及教育中心

A Symphony of Umami: Sake for Your Charcuterie Board

鮮味交響曲：適合搭配冷肉拼盤的清酒

Micky Lo

WSET Certified Sake Educator, SSI International Sakasho
(Cantonese 粵語)



17:30 – 18:30

Restaurant & Bar
Hong Kong

Pairing Sensations @ RBHK: Caviar x Sake Pairing Session

賞酒嘗味饌選 @ RBHK：魚子醬 X 清酒配搭環節

Keita Wu

Martin Brunet

(Cantonese & English 粵語及英語)

**By invitation only*

**只限受邀參觀人士*



6 Sep (Wed)

12:00 – 13:00

Asia Wine Service &
Education Centre
亞洲侍酒及教育中心

The Perfect Balancing Act of Wine and Food

葡萄酒與食物的完美平衡

Jennie Mack

DipWSET, FWS, IWS, SWS
(English 英語)



15:00 – 16:00

Restaurant & Bar
Hong Kong

Pairing Sensations @ RBHK: Whisky x Chocolate Pairing Session

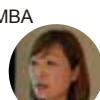
賞酒嘗味饌選 @ RBHK：威士忌 X 朱古力配搭環節

Yvonne Wang

Fundamental of Distilling@IBD, Certified Sommelier, Wine MBA
(Cantonese & English 粵語及英語)

**By invitation only*

**只限受邀參觀人士*



7 Sep (Thu)

11:30 – 12:30

MWM Wine School

A Taste of Alternatives: Asian Wine and Varieties

擴闊品味空間：亞洲葡萄酒與品種

Sarah Wong

(English 英語)



7 Sep (Thu)

13:00 – 14:00 Asia Wine Service & Education Centre
亞洲侍酒及教育中心

Taste like a Spirits Expert: Unleash Your Palate's Potential
烈酒大師班：釋放你的味覺潛力

Alfred Wong
DipWSET, WSET Certified Spirits Educator,
CSS, CSW, AWA
(English 英語)



14:30 – 15:00 Hong Kong Washu Awards

Re-Discover Japanese Wine : Koshu, Muscat Bailey A and More
重新發見日本葡萄酒: 甲州、貝利 A 麝香與更多佳釀

Reeze Cho
NORIZO
Kenneth Lee
(Cantonese & English 粵語及英語)



16:00 – 17:00 Wine & Spirits
酒誌

Explore the World of Premium Chinese Grape Wines
and Shaoxing Huadiao

探索優質中國葡萄酒及紹興花雕的世界

Benjamin Chan
Handy Chau
Kenneth Lee
(Cantonese 粵語)



Beer Tasting Sessions 啤酒品味工作坊

Tasting Theatre, Hall 5FG 5 & 6 Sep (Tue & Wed)

Embark on a sensational journey as featured beer exhibitors recount the origin, taste, aroma, brewing process and drinking notes of their signature products through the new Beer Tasting Session. With each sip, you can get closer to the soul of your glass and deepen your understanding of the artistry.

啤酒參展商將詳細解說每一瓶精釀啤酒的起源、味道、香氣、釀造過程和飲用技巧，帶您踏上一段扣人心弦的啤酒品味之旅。您可透過即場品味，讀懂每杯啤酒獨特的靈魂，加深對啤酒工藝的理解。

5 Sep (Tue) 16:15 – 17:00 The World's Best Beers are Brewed Here! 香港地啤世一



Chris Wong
BJCP National Beer Judge,
Certified Cicerone

Featuring 重點推介：

HEROES
BEER CO



Love craft



6 Sep (Wed) 17:45 – 18:30 Knocking the Door to Craft Beers 手工啤入門手冊



Belle Leung
BJCP National Beer Judge,
Cicerone Certified Beer Server

Featuring 重點推介：

brandwerk

B.O.B.
Brews Over Borders

DEADMAN



Wine Luxe International Awards

Wine Luxe 國際大獎



📍 Main Stage, Hall 5F

📅 7 Sep (Thu)

🕒 14:30 – 16:30

With an aim to establish a new standard of wine rating for the Greater China Market, Wine Luxe International Awards invite authoritative judges to redefine wine excellence while setting a benchmark for quality to boost Chinese consumers' confidence on wine purchase and consumption.

Wine Luxe 國際大獎旨在為大中華區市場訂立葡萄酒評級新標準，誠邀多位權威評審選出頂級佳釀，重新定義葡萄酒品質並樹立業界標杆，以提升中國消費者採購及享用區內葡萄酒的信心。

Co-organiser 協辦機構

WINE + LUXE
— 酒 MAGAZINE 派 —



Lucky Draw 幸運扭蛋

Follow our Social Media channels and like our specified post to get an event-themed **totebag** & one chance of **Gashapon!***



追蹤展會社交平台帳戶取得最新資訊並讚好指定貼文，即可獲得精美主題**環保袋** & 一次**幸運扭蛋機會!***

活動展位: 5G-B20
STAND NO.

* All redemption items are available while stocks last.
* 數量有限，送完即止!



RBHK
RESTAURANT & BAR

Come to our Photo Booth
@Hall 5G-C34! Capture
and share your memorable
#RBHK moments with us!

立即親臨攝影攤位 @5G-C34!
留住精彩一刻，
#RBHK與我們分享!

RBHK
RESTAURANT & BAR

PHOTO
BOOTH

活動展位: 5G-C34
STAND NO.



Gratitude to All Prestige Buyer Groups

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CORDIS
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DINING

limewood
BBQ • SEAFOOD • MANGA KITAS

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LUBUDS.

MAXIMAL
CONCEPTS



the mira
HONG KONG



PONG
GROUP

PONG
L K F

PORTERHOUSE
SEAFOOD & STEAK



RIVERSIDE GRILL
BAR & RESTAURANT



Sip Sōng
THAI EATERY & BAR



TAKUMI
— MIXOLOGY SALON —

TASTINGS GROUP

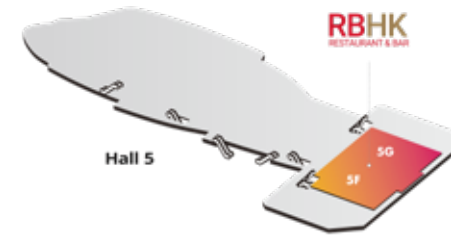
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Floor Plan 展覽平面圖



Exhibitor List

參展商名單

5G-A33	1001HK LIMITED	5F-G11	EXPERT ALLIANCE SYSTEMS & CONSULTANCY (HK) COMPANY LIMITED
5G-F11	AHDB EXPORTS	5F-C20	FALANBAO INTERNATIONAL WINE LIMITED
5F-D18	AIKEN INTERNATIONAL LIMITED	5F-G14	FAT LEE COMPANY LIMITED
5G-F02	ALASKA SEAFOOD MARKETING INSTITUTE	5G-E32	FEEDING HONG KONG LIMITED
5F-G09	AMAZE PACK LIMITED	5F-D22	FERMENTATION HEAVEN LIMITED
5F-B17	ASIA WINE SERVICE & EDUCATION CENTRE - AWSEC	5F-G19	FIRST GLOBAL PACIFIC HOLDINGS LIMITED
5F-C18	ASIABEV LIMITED	5G-G10	FISH/VEGETABLE MARKETING ORGANIZATIONS
5F-E31	AUPHAN SOFTWARE (HK) LIMITED	5F-F11	FIXWELL DISPLAY SYSTEM COMPANY LIMITED
5G-C32	AZUMA KAISAN CO., LIMITED	5F-E19	FLEXSYSTEM LIMITED
5G-B09	BANSHING PREMIUM VEGETABLE COMPANY LIMITED	5G-E01	FOOD EXPORT ASSOCIATION OF THE MIDWEST USA
5F-E03	BBMSL LIMITED	5G-G20	FOOD FOR GOOD LIMITED
5G-B11	BIO-GENE TECHNOLOGY LIMITED	5F-G34	FOODBUYER TECHNOLOGY LIMITED
5F-D26	BISTROCHAT SOFTWARE LIMITED	5G-E29	FRENCH MARQUE SDN BHD
5F-E30	BOTINKIT (HK) LIMITED	5G-F18	FRUITFUL FOOD & BEVERAGE COMPANY LIMITED
5F-C21	BRANDWERK LIMITED	5F-E02	FUNG LUNG TRADING COMPANY LIMITED
5G-G03	BRIGHT MATE HOLDINGS LIMITED	5F-D01	FUNG TAI PROVISION FOOD (HK) LIMITED
5G-C01	CENTURY FOOD COMPANY LIMITED	5G-G19	G.M.P. INDUSTRIAL COMPANY LIMITED
5G-B29	CHARMING INTERNATIONAL (HK) GROUP LIMITED	5G-C29	GALA CREATIVE LIMITED
5G-A31	CHEF WORKS CHINA LIMITED	5G-D22	GARMING MARINE PRODUCTS (INTERNATIONAL) COMPANY LIMITED
5G-E03	CHERRY MARKETING INSTITUTE	5G-F25	GLORY PRODUCT ASIA COMPANY LIMITED
5G-C23	CHEUNG TAI HONG FOODS LIMITED	5G-B18	GO NATURAL MARKETING & PR CO., LTD.
5G-C30	CHUN WO HOLDINGS (HONG KONG) LIMITED	5G-C31	GOLDEN HOWARD FOODS HONG KONG LIMITED
5F-G33	CIRCLE HOME LIMITED	5G-D25	GOOD POINT FOOD COMPANY LIMITED
5F-C30	CJP (H.K.) LIMITED	5G-E21	GRACE CUP INTERNATIONAL TRADING COMPANY LIMITED
5G-D21	COCOBERRY ICE-CREAM LIMITED	5G-A15	GREEN BARN FOOD LIMITED
5F-F19	CONTINENTAL CLEAN TECH LIMITED	5F-C22	H.K. LOVECRAFT LIMITED
5F-G21	CREATIVE FOODSERVICE & PACKAGING LIMITED	5F-G32	HANS INTERNATIONAL LIMITED
5G-B01	DANISH PORK PROMOTION	5G-E07	HARVEST BENEFIT TRADING LIMITED
5F-C24	DARK SIDE ENTERPRISE LIMITED	5G-A09	HARVEST LINK FURNITURE (H.K.) LIMITED
5F-F30	DELIVERY HERO FOOD HONG KONG LIMITED	5G-A27	HEALTH-DECODE PHARMACY (GUANGDONG) CO., LTD.
5F-F31	DELTA PYRAMAX COMPANY LIMITED	5F-B21	HEROES BEER COMPANY LIMITED
5G-E10	DIVERXU LIMITED	5G-F30	HONG KONG BAKERY & CONFECTIONERY ASSOCIATION LIMITED
5G-C12	DR FOOD SERVICE LIMITED	5F-B13	HONG KONG BAR & CLUB ASSOCIATION
5F-F09	EARNEST PACKAGING LIMITED	5F-A15	HONG KONG BARTENDERS ASSOCIATION
5G-A29	EASY LINKS MANAGEMENT COMPANY LIMITED	5F-B23	HONG KONG BEER COMPANY LIMITED
5F-G31	EASY PRINTING NETWORK LIMITED	5F-F20	HONG KONG TELECOMMUNICATIONS (HKT) LIMITED
5F-E11	EATS365 HONG KONG LIMITED	5F-B11	HONG KONG TOURISM BOARD
5G-A34	E-BANNER LIMITED	5F-C11	HOP HING LOONG COMPANY LIMITED
5G-C22	EBARA FOODS HONG KONG LIMITED	5G-G11	HOP YICK HONG
5F-G30	EBER LIMITED	5F-A21	HOWONG BREWING LIMITED
5F-E01	EC ELECTRONICS LIMITED	5F-E32	INFINITY TECHNOLOGY CORPORATION LIMITED
5G-G15	ECO-PARK HOLDINGS LIMITED	5F-D28	INFO-TECH SYSTEMS INTEGRATORS (HK) LIMITED
5G-F15	EG PLUS LIMITED	5F-D33	INTERNATIONAL FOOD SAFETY ASSOCIATION (IFSA)
5G-D11	ELITE FRESH FOODS COMPANY LIMITED	5G-B30	JINHUA KINGSUN IMPORT & EXPORT CO., LTD.
5G-B34	ENJOI LIMITED	5G-B19	JIREH INTERNATIONAL HEALTH LIMITED
5F-D29	ENTERTAINING ASIA LIMITED	5G-G02	KAM TIN FOOD LIMITED
5F-F32	EPOINT SYSTEMS HK LIMITED	5G-F20	KAROO SOUTH AFRICA (HK) PTY LIMITED
5G-C20	ETTASON (H.K.) LIMITED	5G-C19	KING THAI PREMIUM VEGETABLE LIMITED
5G-E26	EUGINA LIMITED	5F-F25	KNK HOTEL SUPPLIES LIMITED



Please scan QR code to access the latest exhibitor list
請掃描二維碼以查看最新參展商名單：

5G-F21	KOOL LIMITED	5G-C21	SUN WAH JAPANESE FOOD LIMITED
5F-E20	KOWLOON FLOUR MILLS ENTERPRISES LIMITED	5G-A28	SUPERMAX GLOBAL (HK) LIMITED
5F-C12	L7A HONG KONG LIMITED	5F-D19	TASTE CHARMING INTERNATIONAL TRADING LIMITED
5G-D29	LAM KIE YUEN TEA COMPANY LIMITED	5G-F22	TASTING KITCHEN LIMITED
5G-D09	LANGTECH LIMITED	5G-A19	THE BRILLIANT WORK INTERNATIONAL COMPANY LIMITED
5G-G01	LINSON GLOBAL SEAFOOD TRADING LIMITED	5G-D01	JFOODO
5F-B25	LIQUID REINVENTIONS LIMITED	5F-C29	THE TIME SOMMELIER LIMITED
5F-G01	LUEN PUN ENTERPRISE GROUP LIMITED	5F-G12	TING TAI INDUSTRIAL LIMITED
5F-D27	MAN SANG ENVELOPE MANUFACTURING COMPANY LIMITED	5G-A12	TOP FINE (HK) INDUSTRIAL COMPANY LIMITED
5G-G07	MARENNESS OLERON OYSTERS	5G-F09	TOP HONEST LIMITED
5G-E25	MARK'S FOOD SOLUTIONS SDN BHD	5G-E23	TROPICAL FRUIT MANUFACTURING SDN BHD
5F-E22	MAX GREEN SUPPLY LIMITED	5G-F01	U.S. AGRICULTURAL TRADE OFFICE
5G-A01	MILLENNIUM HONG KONG FOOD SERVICE LIMITED	5G-F10	WA KEE VEGETABLE STALL LIMITED
5G-B12	MING CHYI BIOTECHNOLOGY LIMITED (MCB)	5F-F23	WAH FAT HOUSEHOLD WARES LIMITED
5G-A13	MONOC GROUP LIMITED	5G-G05	WAH KEE WING CHEONG LIMITED
5G-B13	MORGAAG	5G-C11	WAI FAT SEAFOOD INTERNATIONAL LIMITED
5G-E17	MULTIZEN ASIA LIMITED	5F-F33	WAI WAH PRINTING COMPANY
5F-D20	MWM WINE SCHOOL	5G-A22	WEALTH TOP INDUSTRIAL LIMITED
5G-A20	NEW OCEAN INDUSTRIAL (H.K.) COMPANY LIMITED	5F-A11	WL MULTIMEDIA LIMITED
5G-E19	NIHON SHOKKEN HOLDINGS COMPANY LIMITED	5F-B15	WS MEDIA CONCEPTS LIMITED
5G-C09	NUTRILINK LIMITED	5G-F19	WU FANG ZHAI (HONG KONG) COMPANY LIMITED
5G-E11	OCEAN HARVEST FROZEN FOOD LIMITED	5F-D03	YAU HING FOOD PROCESSING COMPANY LIMITED
5F-D11	OCEAN TAI FOODS COMPANY LIMITED	5F-F01	YPT INTERNATIONAL LIMITED
5G-F24	OMNICHAT LIMITED	5G-B31	ZEN-NOH INTERNATIONAL HONG KONG LIMITED
5G-F29	ORIENTAL TECHNOLOGY LIMITED		
5F-C01	ORIOLE FOOD INTERNATIONAL LIMITED		
5F-E21	PACIFIC FOODSERVICE EQUIPMENT COMPANY LIMITED		
5F-E29	PACK & VAC LIMITED		
5G-G22	PANDA GLOBAL SOURCES LIMITED		
5G-E27	PASTRY WORLD SDN BHD		
5G-G09	Q-MART DISTRIBUTION (HK) LIMITED		
5F-F12	QUICK TIME SYSTEM		
5G-F17	RICHLAND (INT.) COMPANY LIMITED		
5G-B32	RISING BRIGHT (HONG KONG) LIMITED		
5G-A30	ROBOT COUPE HONG KONG LIMITED		
5F-D30	ROKA SERVICE		
5F-G29	ROY MARK (ASIA) LIMITED		
5F-C17	SAKE HANABI TRADING LIMITED		
5G-D20	SAPORI INTERNATIONAL LIMITED		
5F-C19	SEI HOI ADVANCE TRADING LIMITED		
5G-G16	SHANGHAI YUAN RUI COMMUNICATIONS CO., LTD.		
5F-E37	SHUN SHING POLYETHYLENE PRINTING COMPANY LIMITED		
5F-E34	SIN SOLUTION HOLDING LIMITED		
5F-C27	SPIRITS CULTURE LIMITED		
5G-D31	STEAK KING HOLDINGS LIMITED		
5F-E12	STRONG MAX LIMITED		
5G-G21	STUDIO CAFFEINE COMPANY LIMITED		
5G-A21	SUMINTER INDIA ORGANICS PVT LTD		
5G-A32	SUN CHEONG HONG STATIONERY & PAPER		

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