

Where Food & Business Meet

餐飲精英 匯聚於此

**RBHK**

Restaurant · Bar · *Café*

**Show Guide 參觀指南**

**3-5 SEP 2024**

Hong Kong Convention  
and Exhibition Centre

Show Guide  
Electronic Version  
電子版參觀指南



RBHKG

informa  
markets  
Organiser

# General Information

## 參觀事項

### Date and Opening Hours 日期及開放時間

3 - 4 Sep (Tue - Wed 週二至週三) 11:00 - 18:30  
5 Sep (Thu 週四) 11:00 - 17:00

### Venue 展覽地點

Hall 5EFG, Hong Kong Convention and Exhibition Centre  
香港會議展覽中心 5EFG 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  
公眾人士及 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 5G  
餐廳設於地下、1 樓、2 樓及 4 樓；食堂設於展覽廳 5G 後方



### Charging Station 充電區

Charging stations are located at 5E-A12 and 5G-B30  
充電區位於展位 5E-A12 及 5G-B30



### Internet Access 網絡連接

WiFi is provided by the HKCEC. Select HKCEC Wifi Complimentary or HKCEC Fast Wifi Complimentary network and accept terms and conditions when opening a web browser  
香港會議展覽中心設有無線網絡連接服務。請選取 HKCEC Wifi Complimentary 或 HKCEC Fast Wifi Complimentary，然後開啟瀏覽器並同意使用條款以進行連接

### Organiser 主辦機構



### Enquiry 查詢

+852 3709 4981

visit@rbhk-ga.com

www.rbhk-ga.com

### Major Supporters 主要支持機構



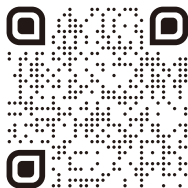
### Sustainability 可持續發展

Please also support our food donation charities:  
請支持我們的食物捐贈機構：



# 3 SEP 2024 / Tue - DAY 1

Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage, Hall 5F	11:15 – 12:00	<b>RBHK 2024 Opening Ceremony</b> 香港餐飲展 2024 開幕典禮
	15:00 – 17:00	<b>The Best of the Best MASTERCHEF Recommendation Restaurant Awards Ceremony</b> 名廚之最推介餐廳 (BOBM)
Coffee Competition Area, Hall 5E	10:00 – 18:30	<b>Hong Kong Latte Art Championship 2024-2025</b> 香港咖啡拉花大賽 2024-2025
The Hub, Hall 5E	11:30 – 12:30	<b>World-class Coffee Demonstrations</b> 明星咖啡師演示 <b>The 10 years evolution of latte art</b> 拉花比賽下10年·拉花圖案的演變 <b>Liang Fan</b> , Champion, World Latte Art Championship 2023
		<b>Natural &amp; Organic Academy</b> 天然有機學堂
	14:00 – 14:30	<b>Towards a Sustainable Seafood Industry</b>
	14:30 – 15:00	<b>Ocean Park's Mission R and Eat Local Journey</b>
	15:00 – 15:30	<b>Redefining Success in Business with the B Corp Movement</b>
	15:30 – 16:30	<b>Panel Discussion: Combating Food Waste in Hong Kong</b>
	17:00 – 18:00	<b>World-class Cocktail Demonstrations</b> 明星調酒師演示 <b>Lorenzo Antinori</b> , Co-Founder, Bar Leone – Best Bar of Asia's 50 Best Bars 2024
Tasting Theatre, Hall 5G	11:30 – 12:30	<b>Let the Party be "GIN": the trend of Gin in HK and Asia market</b> 當派對遇上"GIN": 香港與亞洲市場的琴酒熱潮 <b>Nelson Siu</b> , CEO/Editor-in-Chief, Wine Luxe Magazine <b>Jeremy Li</b> , Co-Founder, N.I.P Gin (HK)
	14:30 – 15:30	<b>Taste the Grape: California's Varieties</b> 品味葡萄: 加州的葡萄品種 <b>Jack Cheung</b> , DipWSET
	16:00 – 17:00	<b>Pairing Sensations @ RBHK: Caviar x Wine &amp; Spirits</b> 賞酒嘗味饌選@RBHK: 魚子醬x葡萄酒和烈酒 <b>Derek Li</b> , DipWSET, Advanced Sommelier – The Court of Master Sommeliers <i>*By invitation only 只限受邀參觀人士</i>
	17:30 – 18:30	<b>Hoppy Ever After: How Hops Became the Star of Craft Beer</b> 流芳百世: 啤酒花如何成為啤酒的天王巨星 <b>Warren Yu</b> , Certified Cicerone, Certified BJCP Judge, Board Member of the Craft Beer Association of Hong Kong



Programme Details  
活動詳細介紹



# 4 SEP 2024 / Wed - DAY 2

Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage, Hall 5F	11:30 – 13:00	<b>TTSA 2024 Awards Ceremony</b> 香港品味潮人清酒大賞2024頒獎典禮
	13:30 – 14:45	<b>Hong Kong Best Bars Awards Presentation Ceremony</b> 最佳酒吧大獎頒獎典禮
	15:00 – 16:00	<b>Pairing Sensations Awards Presentation Ceremony</b> 賞酒管味釀選頒獎典禮
	16:30 – 17:30	<b>CIM F&amp;B Marketing Forum</b> <b>What should we do to cope with challenges nowadays?</b> 英國市務學會香港分會 餐飲業市務論壇 面對嚴峻挑戰 如何加強及提升競爭力
Coffee Competition Area, Hall 5E	10:00 – 18:30	<b>Hong Kong Coffee in Good Spirits Championship 2024-2025</b> 香港咖啡調酒大賽 2024-2025
The Hub, Hall 5E		<b>Natural &amp; Organic Academy</b> 天然有機學堂
	11:30 – 12:30	<b>Panel Discussion: Practising Sustainable Gastronomy</b>
	12:30 – 13:00	<b>Collective Regeneration: How Restaurants Can Help Change How Food Is Grown</b>
	13:00 – 13:30	<b>Leading the Way in Sustainability with the Food Made Good Standard</b>
	13:30 – 14:00	<b>Go Win-win: Futureproof Your Food &amp; Beverage Business with Platform's Sustainability Vision</b>
	14:30 – 15:30	<b>World-class Coffee Demonstrations</b> 明星咖啡師演示 <b>The 10 years evolution of latte art</b> 拉花比賽下10年，拉花圖案的演變 <b>Liang Fan</b> , Champion, World Latte Art Championship 2023
	16:00 – 17:00	<b>World-class Cocktail Demonstrations</b> 明星調酒師演示 <b>Leo Ko</b> , Director of Beverage, Cordis, Hong Kong Champion, IBA World Cocktail Competition 2023
17:30 – 18:30	<b>World-class Coffee Demonstrations</b> 明星咖啡師演示 <b>Latte art teaching: Rosetta technology and dry milk foam technology</b> 拉花教學：擺動與乾奶泡畫綫 <b>Liang Fan</b> , Champion, World Latte Art Championship 2023	
Tasting Theatre, Hall 5G	11:30 – 12:30	<b>Discover Chinese wine(Terroir of Xinjiang, Ningxia, Shandong, Gansu, Yunnan)</b> 發掘中國葡萄酒 (新疆寧夏、山東、甘肅、雲南風土) <b>Calvin Choi</b> , Chairman, Hong Kong Wine Judges Association
	13:00 – 14:00	<b>Fenjiu: The Immortal Chinese Spirits of a Millenium of History</b> 汾酒：千年酒史的中國酒魂，品味清香的不朽傳承 <b>Davy Leung</b> , DipWSET, CWE, IWA, WSET Certified Wine & Spirit Educator
	14:30 – 15:30	<b>Taste the Grape: Aglianico</b> 品味葡萄：艾格尼科 Aglicanico <b>Justin Chen</b> , IWS, IWA
	16:00 – 17:00	<b>Pairing Sensations @ RBHK: Japanese Single Malt Whisky x Canapes</b> 賞酒管味釀選@ RBHK：日本單一麥芽威士忌x 開胃菜 <b>John Ng</b> , Director of Wine and Spirits, Tasting Kitchen Magazine The Asia's 50 Best Bars Academy Chair - Mainland China, Hong Kong, Taiwan and Taiwan <i>*By invitation only 只限受邀參觀人士</i>
17:30 – 18:30	<b>Explore the Diverse World of Beer</b> 探索啤酒的多元世界 <b>Belle Leung</b> , WSET Certified Beer Educator, BJCP National Judge, Cicerone Beer Server	



Programme Details  
活動詳細介紹

# 5 SEP 2024 / Thu - DAY 3

Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage, Hall 5F	11:30 – 13:00	<b>IFSA Food Safety Forum</b> <b>How to be competitive in food business by latest technology and industry-leading certification?</b> 國際食品安全協會論壇 如何透過利用最新技術和業界領先的認證在食品業保持競爭力？
	14:30 – 16:00	<b>Wine Luxe International Awards Presentation Ceremony</b> 酒派國際葡萄酒及烈酒大獎賽頒獎典禮
Coffee Competition Area, Hall 5E	10:00 – 17:00	<b>Hong Kong Latte Art Championship 2024-2025 FINALS</b> 香港咖啡拉花大賽 2024-2025總決賽
		<b>Hong Kong Coffee in Good Spirits Championship 2024-2025 FINALS</b> 香港咖啡調酒大賽 2024-2025總決賽
The Hub, Hall 5E	11:30 – 12:30	<b>World-class Coffee Demonstrations</b> 明星咖啡師演示 <b>Boram's journey from producer to World Barista Champion</b> Boram — 從咖啡豆生產商到成為世界咖啡師冠軍之路 Boram Um, Champion, World Barista Championship 2023
	13:00 – 13:30	<b>Navigating the Challenges and Opportunities in Digital Transformation</b> 數碼轉型中應對的挑戰和機遇 Alfred Wong, Programme Manager, Cyberport
	14:30 – 15:30	<b>World-class Coffee Demonstrations</b> 明星咖啡師演示 <b>Coffee Cupping Session with Boram Um</b> 與 Boram Um一起咖啡杯測 Boram Um, Champion, World Barista Championship 2023
Tasting Theatre, Hall 5G	11:30 – 12:30	<b>Taste the TTSA 2024 Winning Sake</b> 香港品味潮人清酒大賞 2024 獲獎清酒品鑑 Tomy Fong, Co-founder & Judge Affairs Director of TTSA
	14:30 – 15:30	<b>A Sake Time Capsule: Exploring Centuries of Japanese Brewing Tradition</b> 日本清酒時光囊：探尋日本數百年釀造傳統 Micky Lo, WSET Certified Sake Educator, SSI International Sakasho



Programme Details  
活動詳細介紹



**RBHK**  
Restaurant · Bar · Café

**JEWELLERY  
& GEM**  
WORLD HONG KONG

**AUTUMN  
SEASONS**  
Fashion Jewellery & Accessories Fair

盡享香港餐飲展獨家優惠  
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如欲享用餐飲禮遇夥伴優惠，請向餐廳職員出示閣下於香港餐飲展/香港珠寶首飾展覽會/SEASONS時尚首飾及配飾秋季展任何一項活動的入場證或參展商工作證。此優惠須受相關條款及細則約束。

To enjoy the dining offers from our Dining Offer Partners, please present your Restaurant, Bar & Café Hong Kong/Jewellery & Gem World Hong Kong/SEASONS | Autumn Fashion Jewellery & Accessories Fair visitor/exhibitor badge to the restaurant staff. Terms and conditions apply.



# The Best of the Best MASTERCHEF Recommendation Restaurant

## 名廚之最推介餐廳



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



📍 Main Stage, Hall 5F

📅 3 Sep (Tue)

🕒 15:00 – 17:00

Co-organised by the Asia Art of Cuisine Society, The Best of the Best MASTERCHEF

Recommendation Restaurant (BOBM) is a prestigious stamp certification program designed to recognise and honour local restaurants that excel in food quality, culinary skills, food presentation, interior ambiance and hygiene standards. By setting a benchmark for quality, BOBM encourages restaurants to strive for the highest standards while reinforcing the city's esteemed status as the "Asian Food Paradise".

Best of the Best MASTERCHEF Recommendation Restaurant (BOBM) 由亞洲餐飲廚藝協會協辦，是廣受認可的餐廳品質認證計劃，旨在表彰在食物質素、烹飪技巧、擺盤設計、室內氛圍和衛生標準方面表現優異的本地餐廳。活動除了鼓勵餐廳自我評估，追求更高標準，更鞏固了香港「亞洲美食天堂」的美譽。

\*By invitation only 只限受邀參觀人士



Organiser 主辦機構

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煤氣  
Towngas



Hall 5F-G  
5G-B01

# Farm To Table



澳洲自家牧場已有超過160年歷史



品牌經驗豐富多次獲得澳洲Open F1獎項



🔍 黑金和牛

🔍 獵人安格斯

擁有一整個供應鏈一手包辦由源頭出發的 Farm to Table

★ 5 ★

GRAIN FED 350 DAYS



GHP FREE

★ 🐄 ★

NATURAL FREE RANGE

# Hong Kong Latte Art Championship 2024-2025 & Hong Kong Coffee in Good Spirits Championship 2024-2025 香港咖啡拉花大賽 2024-2025及香港咖啡調酒大賽2024-2025

Coffee Competition Area, Hall 5E

3 - 5 Sep (Tue - Thu)

Full day 全天

Hong Kong Latte Art Championship 2024-2025 is where artistic coffee expression meets competitive flair. Baristas will perform on-demand to meet specific latte art requirements such as free-pour, etching, identical patterns in the pairs and contrast in patterns. With every swirl and pour, the competitors will demonstrate beauty and precision of latte art, vying for the coveted chance to represent Hong Kong on the world stage.

香港咖啡拉花大賽2024-2025讓拉花高手同台競技，爭取代表香港登上世界舞台。咖啡師將按比賽規定，展示特定的拉花技巧，例如手法拉花、雕花、創作相同或對比圖案等，最終呈上細緻和美感兼備的拿鐵咖啡拉花。



Get ready to stir up a storm at the Hong Kong Coffee in Good Spirits Championship 2024-2025, where the worlds of coffee and alcohol collide in a thrilling challenge for baristas' mixology skills!

The competition invites baristas to blend flavours in one cup, presenting innovative coffee cocktail creation. The winner will be entitled a place to compete in the World Competition.

香港咖啡調酒大賽 2024-2025 考驗咖啡師的咖啡調酒技巧，讓咖啡與烈酒結合，碰撞出新的火花！咖啡師將使出渾身解數，展示經典或創新咖啡調酒配方，包括愛爾蘭咖啡、濃縮馬丁尼或自創雞尾酒等，優勝者更可代表香港出戰世界咖啡調酒大賽。



Organiser 主辦機構

**HKSCA**  
HONG KONG SPECIALTY COFFEE ASSOCIATION

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Coffee Cup Sponsor  
咖啡杯贊助



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# World-class Guests at RBHK 2024

## 世界級嘉賓齊聚香港餐飲展 2024

📍 The Hub, Hall 5E

📅 3 - 5 Sep (Tue - Thu)

🕒 Multiple sessions 設有多個時段

The Hub, RBHK's brand-new event area, will serve as the epicentre of exciting content. As the café sector is experiencing a rapid growth, we are pleased to welcome the Champion of 2023 World Latte Art Championship, Liang Fan, and the Champion of 2023 World Barista Championship, Boram Um, to demonstrate their world-class techniques at the coffee demonstration sessions.

To add to the excitement, we are delighted to introduce Lorenzo Antinori from Bar Leone, crowned the Best Bar at the recent Asia's 50 Best Bars 2024, and Leo Ko, the very first Hong Kong bartender to win the World Cocktail Championship, to present to you the unique taste at The Hub.

香港餐飲展全新活動區 The Hub，為業內人士打造最炙手可熱的精彩活動。隨著咖啡廳風潮的興起，展覽特設冠軍咖啡師講堂，邀請了 2023 世界咖啡拉花大賽冠軍梁凡和 2023 世界咖啡師大賽冠軍 Boram Um 示範獨門咖啡絕技。同場亦會舉行雞尾酒大師班，由榮獲 2024 年「亞洲 50 大酒吧獎」第一名的 Bar Leone 創辦人 Lorenzo Antinori 和香港首位世界雞尾酒錦標賽冠軍調酒師 Leo Ko 分享背後的創作趣事。

### Major Supporter 主要支持機構



## InvestHK

The Government of the  
Hong Kong Special Administrative Region  
of the People's Republic of China

### World-class Coffee Demonstrations 明星咖啡師演示



**Liang Fan 梁凡**  
Champion  
World Latte Art Championship 2023  
(Mandarin 普通話)

**3 Sep (Day 1)**  
11:30 – 12:30

**4 Sep (Day 2)**  
14:30 – 15:30  
17:30 – 18:30



**Boram Um**  
Champion  
World Barista Championship 2023  
(English 英語)

**5 Sep (Day 3)**  
11:30 – 12:30  
14:30 – 15:30

### World-class Cocktail Demonstrations 明星調酒師演示



**Lorenzo Antinori**  
Co-founder  
Bar Leone  
The Best Bar at Asia's 50 Best Bars 2024  
(English 英語)

**3 Sep (Day 1)**  
17:00 – 18:00



**Leo Ko**  
Director of Beverage, Cordis, Hong Kong  
Champion  
IBA World Cocktail Championship 2023  
(English 英語)

**4 Sep (Day 2)**  
16:00 – 17:00



# Hong Kong Best Bars Awards 最佳酒吧大獎



📍 Main Stage, Hall 5F

📅 4 Sep (Wed)

🕒 13:30 - 14:45

Previously a category under the Best Spirits Awards, the Hong Kong Best Bar Awards has now stepped up as a standalone award, highlighting the most innovative, influential and beloved venues within the city. Presenting a unique judging panel comprised of spirits experts, bartenders, sommeliers and spirit lovers, the awards will redefine mixology and push the boundaries of what is possible behind the bar.

最佳酒吧大獎原為最佳烈酒大獎的獎項類別，現升格為獨立獎項，以發掘更多創新、具影響力和受歡迎的本地酒吧。大獎評審團由烈酒專家、調酒師、侍酒師和烈酒愛好者組成，他們將選出各範疇的優質酒吧，務求提升整體調酒技術，助酒吧業突破界限。

*\*By invitation only 只限受邀參觀人士*

Co-organiser 協辦機構

# WHISKY

*Magazine*

## Hong Kong Best Bars Awards 2024 Judging Panel 最佳酒吧大獎評審

Head Judges:



Leo Ko



Eddie Chui

Judges:



Paul Chan



Drinking Gordon



Kevin Lam



Kenneth Lee



Louis Lee



Ron Taylor



Yvonne Wang



Cecilia Wong

# Pairing Sensations Awards Ceremony 賞酒嘗味饌選頒獎典禮



📍 Main Stage, Hall 5F    📅 4 Sep (Wed)    🕒 15:00 – 16:00

Proudly returned with an exciting new theme, Pairing Sensations will go beyond food and wine combinations and step into the realm of sustainability. Chefs and sommeliers will present pairings that honour timeless flavours while embracing environmental, social, economic and cultural sustainability, all of which reflecting a commitment to mindful and responsible culinary practices. By selecting the best combos, we ensure that each experience is both a celebration of flavour and a step towards a better future.

賞酒嘗味饌選攜新元素載譽歸來！活動首次以可持續發展為題，打破單單以味道評價飲食的傳統觀念。廚師和侍酒師將呈獻融合傳統與創新風味的搭配，同時聚焦環境、社會、經濟和文化可持續性，體現餐飲業的社會責任。獲獎組合將成為業界指標，讓滿足饕客味蕾同時，更為社會多出一分力。

\*By invitation only 只限受邀參觀人士

## Top 12 JUDGES Selections



arbor



Felix



ONE HARBOUR ROAD



## Emerging Pairing Sensations 2024



\*Listed in alphabetical order 均按字母順序列出

Co-organiser 協辦機構



THE TIME SOMMELIER

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# Natural & Organic Academy

## 天然有機學堂



📍 The Hub, Hall 5E

📅 3 Sep (Tue)  
4 Sep (Wed)

🕒 14:00 – 16:30  
11:30 – 14:00

Natural & Organic Academy brings together opinion makers, associations and exhibitors to share their expertise and insights on pivotal topics such as F&B and zero waste, beauty and certification, health and natural living. Through uniting efforts, the event aims to inspire positive change, fostering collaborations between F&B, hospitality and natural & organic sectors while contributing to a healthier and more sustainable future for all.

天然有機學堂匯聚意見領袖、協會和參展商，分享他們對餐飲和零浪費、美容產品和天然有機認證、健康和自然生活方式等熱門議題的專業知識和見解。活動旨在推動產業變革，促進餐飲、酒店以及天然有機產業之間的合作，同時塑造更健康及可持續的未來。

*\*All sessions will be conducted in English 所有環節將以英語進行*

Major Supporter 主要支持機構



### InvestHK

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### 3 SEP 2024

🕒 Time 時間

🗨️ Events & Programme 活動及內容

14:00 – 14:30

**Towards a Sustainable Seafood Industry**



**Dr. Loby Hau**

Assistant Manager, Oceans Sustainability  
WWF-Hong Kong

14:30 – 15:00

**Ocean Park's Mission R and Eat Local Journey**



**Joe Cheung**

Senior Manager, Conservation Advocacy  
Ocean Park Corporation

15:00 – 15:30

**Redefining Success in Business with the B Corp Movement**



**Heidi Yu Spurrell**

CEO and Co-Founder  
Future Green

15:30 – 16:30

**Panel Discussion: Combating Food Waste in Hong Kong**



**Moderator:**

**Lucia Loposova**

Executive Director  
GREEN Hospitality



**Panellists:**

**Gabrielle Kirstein**

CEO  
Feeding Hong Kong



**Carla Martinesi**

CEO and Co-Founder  
CHOMP



**Anushka Purohit**

CEO  
Breer Limited



**Dr. Daisy Tam**

Founder  
Breadline and Hong Kong  
Foodworks

11:30 – 12:30

**Panel Discussion: Practising Sustainable Gastronomy**



**Moderator:**  
**Lucia Loposova**  
Executive Director  
GREEN Hospitality



**Panellists:**  
**Amir Javaid**  
Co-Founder  
Socio Bar



**Navneet Kumar**  
Director of Operations  
Penicillin and Lockdown Bar



**Graham Long**  
Executive Chef  
EAST Hong Kong



**Gerry Olino**  
Bar Manager  
Soho House Hong Kong



**Joe Villanueva**  
Head of Bars  
Mondrian Hong Kong

12:30 – 13:00

**Collective Regeneration: How Restaurants Can Help Change How Food Is Grown**



**Lucy Cromwell**  
Restaurant Partnerships Lead (HK/SG)  
Zero Foodprint Asia

13:00 – 13:30

**Leading the Way in Sustainability with the Food Made Good Standard**



**Karen Finnerty**  
Growth & Partnerships Director  
Sustainable Restaurant Association

13:30 – 14:00

**Go Win-win: Futureproof Your Food & Beverage Business with Platform's Sustainability Vision**



**Ronald Ho**  
Head, Public Affairs & Sustainability  
foodpanda Hong Kong



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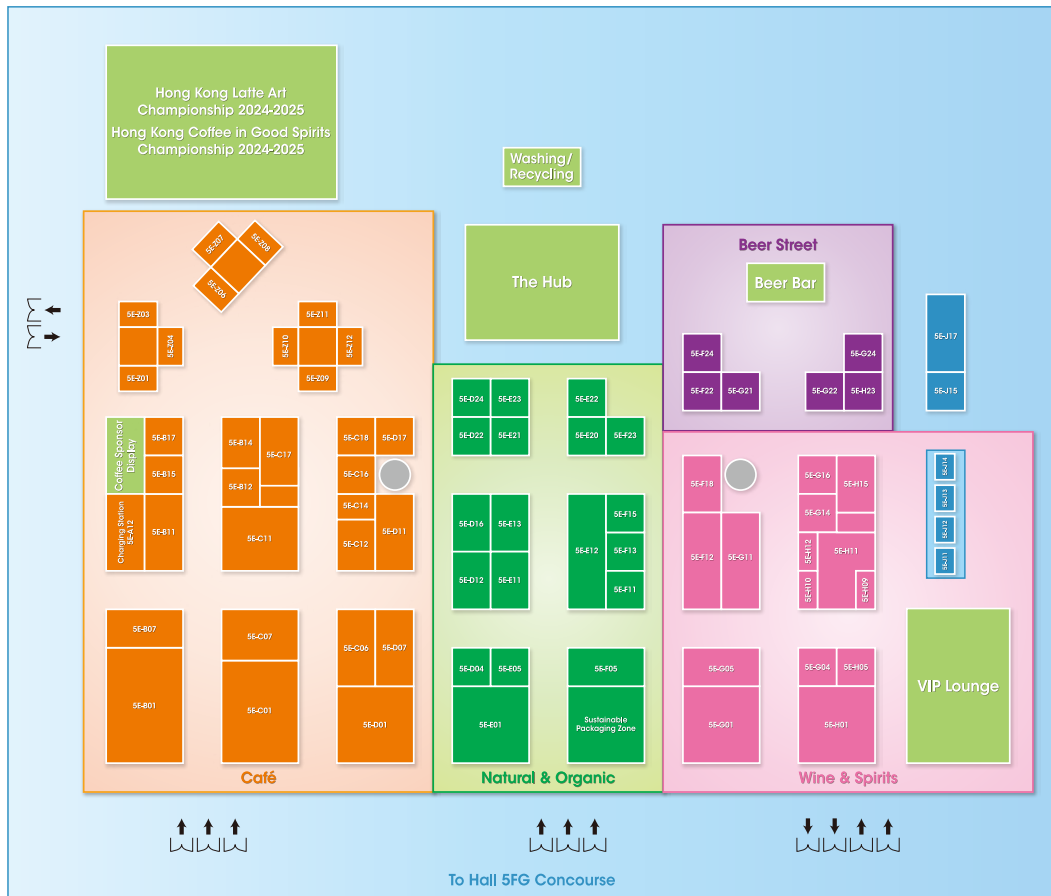
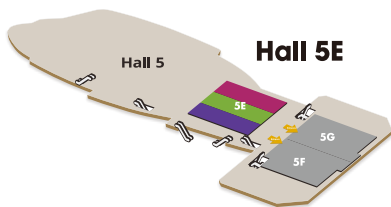


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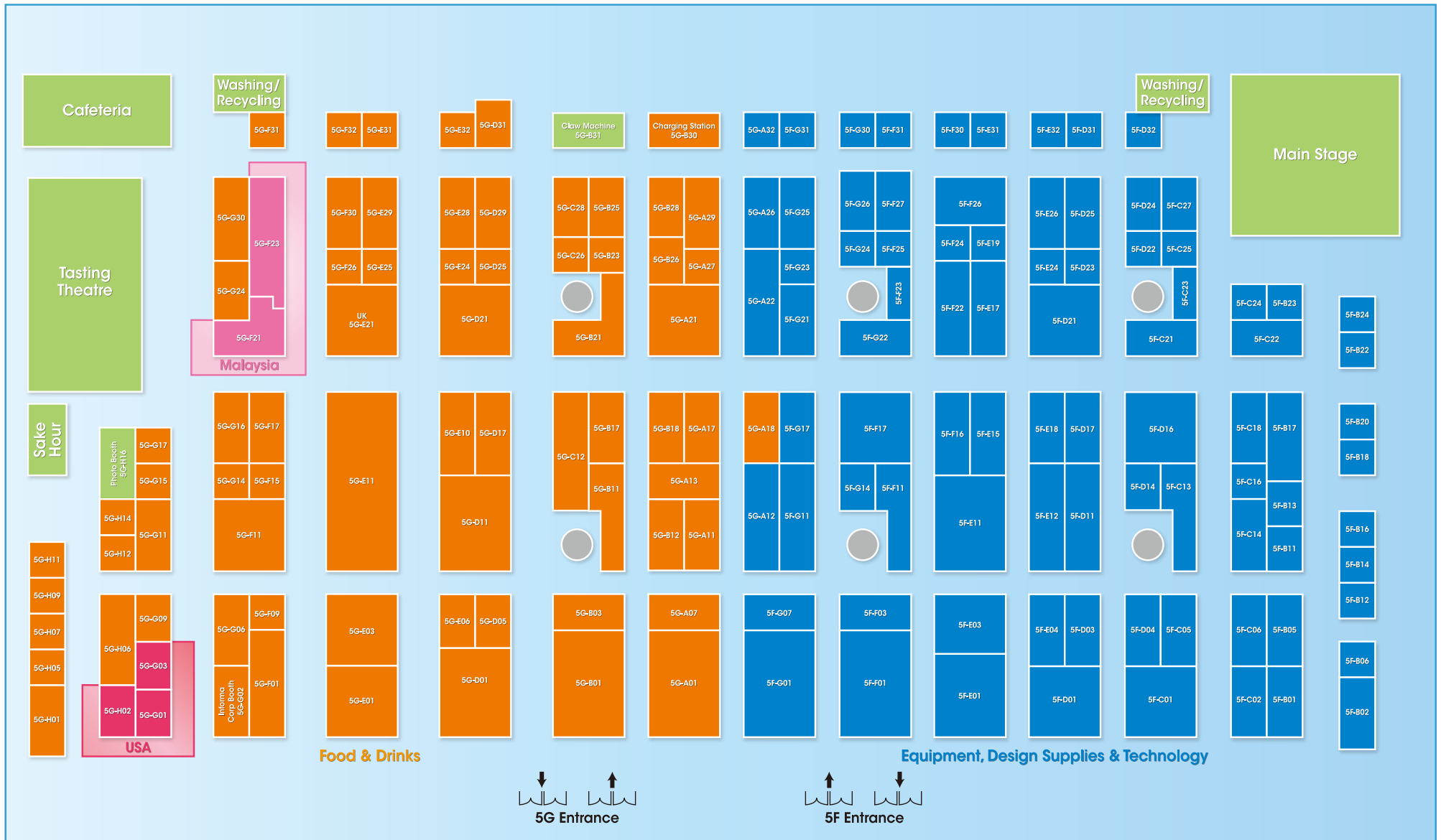
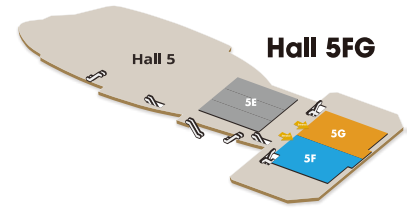
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# Exhibitor List

## 參展商名單

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<b>5E-C07</b>	A & W FOOD SERVICE (HONG KONG) LIMITED	<b>5G-C26</b>	FRUITFUL FOOD & BEVERAGE COMPANY LIMITED
<b>5G-E21</b>	AHDB EXPORTS	<b>5G-H07</b>	FRUITFUL YIELD COMPANY LIMITED
<b>5F-E01</b>	AI ROBOTICS SOLUTIONS LIMITED	<b>5F-C13</b>	FU WAH INDUSTRIAL (HK) LIMITED
<b>5G-G01</b>	ALASKA SEAFOOD MARKETING INSTITUTE	<b>5E-Z07</b>	G.M.P. INDUSTRIAL COMPANY LIMITED
<b>5G-H05</b>	ARCTICOLD FOOD LIMITED	<b>5G-B11</b>	GALA CREATIVE LIMITED
<b>5F-E03</b>	ATHENA TABLEWARE HK LIMITED	<b>5G-B12</b>	GARMING MARINE PRODUCTS (INTERNATIONAL) COMPANY LIMITED
<b>5F-D14</b>	AUPHAN SOFTWARE (HK) LIMITED	<b>5G-F23</b>	GAYA MAWAR (M) SDN BHD
<b>5G-G15</b>	AZUMA KAISAN CO., LIMITED	<b>5F-B13</b>	GC GLOBAL LIMITED
<b>5F-D21</b>	BBMSL LIMITED	<b>5E-B17</b>	GENII INTERNATIONAL LIMITED
<b>5G-A01</b>	BILL'S FOOD FACTORY LIMITED	<b>5F-E04</b>	GINGMEDIA LIMITED
<b>5F-B23</b>	BIO-GENE TECHNOLOGY LTD.	<b>5G-G03</b>	GINSENG BOARD OF WISCONSIN
<b>5F-D04</b>	BISTROCHAT SOFTWARE LIMITED	<b>5E-D24</b>	GUO NATURAL MARKETING & PR CO., LTD.
<b>5E-Z06</b>	BLACK SUGAR LIMITED	<b>5G-F17</b>	GOLDEN HOWARD FOODS HONG KONG LIMITED
<b>5E-Z12</b>	BLUNT SENSATION CULTURE (SHANGHAI) CO.,LTD	<b>5E-C06</b>	GOLDEN LONG FOOD TRADING LIMITED
<b>5F-F17</b>	BOTINKIT (HK) LIMITED	<b>5E-D01</b>	GOOD YOUNG (HK) COMPANY LIMITED
<b>5E-D12</b>	BREATHING TEA LIMITED	<b>5G-F21</b>	GRACE CUP INTERNATIONAL TRADING COMPANY LIMITED
<b>5E-C18</b>	BREW PROJECT LIMITED	<b>5F-B12</b>	GRAND REMIX CATERING EQUIPMENT COMPANY
<b>5G-F32</b>	BRIGHT MATE HOLDINGS LIMITED	<b>5E-C12</b>	GREAT (HK) INVESTMENT COMPANY LIMITED
<b>5G-H01</b>	BRILLIANT UNIVERSAL LIMITED	<b>5E-E13</b>	GREEN BOX LIMITED
<b>5G-E01</b>	CENTURY FOOD COMPANY LIMITED	<b>5E-F13</b>	GREEN HOSPITALITY
<b>5F-F16</b>	CHAMPION GROUP INTERNATIONAL LIMITED	<b>5E-C17</b>	GUI TEA (HONG KONG) COMPANY LIMITED
<b>5G-B18</b>	CHARMING INTERNATIONAL (HK) GROUP LIMITED	<b>5E-G21</b>	H.K. LOVECRAFT LIMITED
<b>5G-F30</b>	CHEF'S WORKSHOP (HK) LIMITED	<b>5G-A32</b>	HAKKO BAKO LIMITED
<b>5G-A13</b>	CHEUNG TAI HONG FOODS LIMITED	<b>5F-D24</b>	HANS INTERNATIONAL LIMITED
<b>5G-D31</b>	CHEW'S FOOD INTERNATIONAL LIMITED	<b>5E-E21</b>	HIGH WIN PACKAGING LIMITED
<b>5E-E23</b>	CHUN WO HOLDINGS (HONG KONG) LIMITED	<b>5E-E20</b>	HIGHSPEED DIRECT MARKETING COMPANY LIMITED
<b>5E-F22</b>	C.J.P. (H.K.) LIMITED	<b>5E-J13</b>	HK LIQUOR STORE CO. LTD
<b>5F-B02</b>	CLEANLIFE LIMITED	<b>5F-E26</b>	HKBN ENTERPRISE SOLUTIONS LIMITED
<b>5E-C11</b>	COCOBERRY ICE-CREAM LIMITED	<b>5G-F01</b>	HO FUNG FOOD LIMITED
<b>5F-C27</b>	CONTINENTAL CLEAN TECH LIMITED	<b>5E-B11</b>	HOKKAIDO MARCHE HONG KONG LIMITED
<b>5E-H01</b>	CRE YANG COMPANY LIMITED	<b>5G-H06</b>	HONG KONG BAKERY & CONFECTIONERY ASSOCIATION LIMITED
<b>5F-G11</b>	CREATIVE FOODSERVICE & PACKAGING COMPANY LIMITED	<b>5E-H05</b>	HONG KONG BAR & CLUB ASSOCIATION LIMITED
<b>5F-B22</b>	CYSUN (H.K.) LIMITED	<b>5F-D01</b>	HONG KONG CYBERPORT MANAGEMENT COMPANY LIMITED
<b>5G-E06</b>	DADDY LEADER CO., LTD.	<b>5E-D22</b>	HONG KONG ORGANIC RESOURCE CENTRE
<b>5G-F15</b>	DAYDAYSHARE LIMITED	<b>5F-B05</b>	HONG KONG RETAIL TECHNOLOGY INDUSTRY ASSOCIATION LIMITED (RTIA)
<b>5F-E17</b>	DELIVERY HERO FOOD HONG KONG LIMITED	<b>5E-G01</b>	HOP HING LOONG COMPANY LIMITED
<b>5G-G09</b>	DIVERXU LIMITED	<b>5G-D25</b>	HOP HING OILS & FATS (HONG KONG) LIMITED
<b>5E-C01</b>	DKSH HONG KONG LIMITED	<b>5F-F11</b>	HOSHIZAKI HONG KONG COMPANY LIMITED
<b>5F-E24</b>	DOLA TECHNOLOGY LIMITED	<b>5E-H15</b>	HOWONG BREWING LIMITED
<b>5F-C01</b>	EASY PRINTING NETWORK LIMITED	<b>5G-G16</b>	HUANG JU FOOD (INTERNATIONAL) COMPANY LIMITED
<b>5F-D11</b>	EATS365 HONG KONG LIMITED	<b>5E-H10</b>	HUKKURO TRADING CO., LIMITED
<b>5G-A18</b>	EBARA FOODS HONG KONG LIMITED	<b>5E-D07</b>	I LOVE CAKE LIMITED
<b>5E-D04</b>	ECOINNO (H.K.) LIMITED	<b>5F-F22</b>	INNOVATION TEAM COMPANY LIMITED
<b>5F-G24</b>	ECO-PARK HOLDINGS LIMITED	<b>5G-A07</b>	INTEGRITY FIRST HOLDING LIMITED
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<b>5F-B18</b>	EPOINT SYSTEMS HK LIMITED	<b>5E-E32</b>	INTROV LIMITED
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<b>5G-F31</b>	FISH/VEGETABLE MARKETING ORGANIZATIONS	<b>5E-E12</b>	KING THAI PREMIUM VEGETABLE LIMITED
<b>5F-G22</b>	FIXWELL DISPLAY SYSTEM COMPANY LIMITED	<b>5E-Z09</b>	KNOCKBOX COMPANY LIMITED
<b>5E-Z10</b>	FL ENDURANCE LIMITED	<b>5F-D16</b>	KPAY MERCHANT SERVICE LIMITED
<b>5F-C21</b>	FLEXSYSTEM LIMITED		
<b>5E-C14</b>	FMC MANUFACTURING CO., LTD		
<b>5G-G30</b>	FOOD FOR GOOD LIMITED		
<b>5E-Z08</b>	FOODGEARS INDUSTRIAL INTERNATIONAL LTD		





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<b>5F-C06</b>	KUNG KAI HONG CO. LTD.	<b>5G-A21</b>	SHENZHEN HEKOUWEI CATERING INVESTMENT CO., LTD
<b>5F-D11</b>	LAM KIE YUEN TEA COMPANY LIMITED	<b>5G-B23</b>	SHUN LUNG FOOD DEVELOPMENT COMPANY LIMITED
<b>5F-G07</b>	LASTMINUTE SERVICES LIMITED	<b>5F-D32</b>	SHUN SHING POLYETHYLENE PRINTING COMPANY LIMITED
<b>5F-G04</b>	LEAF PUBLICATIONS CO., LTD	<b>5F-G25</b>	SIKA HONGKONG LIMITED
<b>5F-B24</b>	LEE FUNG HK COMPANY LIMITED	<b>5F-B01</b>	SILVER TALENT INTERNATIONAL LIMITED
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<b>5F-D22</b>	LINKAGE RETAIL SOLUTIONS LIMITED	<b>5F-C25</b>	SINCERE ECO TECHNOLOGY COMPANY LIMITED
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<b>5G-B03</b>	M&C ASIA LIMITED	<b>5F-G01</b>	STAR INDUSTRIAL COMPANY LIMITED
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<b>5F-C05</b>	MARK TECHNOLOGY LIMITED	<b>5E-J12</b>	SUMMERGATE LIMITED
<b>5G-F27</b>	MARK'S FOOD SOLUTIONS SDN BHD	<b>5G-G14</b>	SUN CHEONG HONG STATIONERY & PAPER
<b>5E-Z01</b>	MARS GROUP INTERNATIONAL HOLDINGS LIMITED	<b>5G-B17</b>	SUN FAT HEUNG FOOD PRODUCTS LIMITED
<b>5F-C22</b>	MAX GREEN SUPPLY LIMITED	<b>5G-H11</b>	SUN LUEN FOOD PRODUCTS COMPANY LIMITED
<b>5E-F23</b>	MAXIPRO LIMITED	<b>5G-A11</b>	SUN WAH JAPANESE FOOD LIMITED
<b>5E-F24</b>	MEOW (HK) CELLARS CO., LIMITED	<b>5F-F25</b>	SUPERMAX GLOBAL (HK) LIMITED
<b>5E-B15</b>	MITA BEVERAGE COMPANY LIMITED	<b>5F-G21</b>	T & P TRADING CO
<b>5E-B12</b>	MULTIZEN ASIA LIMITED	<b>5F-B14</b>	T&K BAKERY & FOOD SUPPLY LIMITED
<b>5G-G17</b>	MWM WINE SCHOOL	<b>5E-G24</b>	TAIPAN BEER CO., LIMITED
<b>5E-G05</b>	MYICELLAR LIMITED	<b>5G-D05</b>	TAIWAN FARM INDUSTRY CO., LTD.
<b>5E-D17</b>	NEON TIGER HK LIMITED	<b>5G-E28</b>	TASTE CHARMING INTERNATIONAL TRADING LIMITED
<b>5E-E01</b>	NEW AGE ORGANIC FARM COMPANY LIMITED	<b>5G-G06</b>	TASTING KITCHEN LIMITED
<b>5F-C18</b>	NEW OCEAN INDUSTRIAL (H.K.) COMPANY LIMITED	<b>5E-H11</b>	TASTING TRENTRIES®
<b>5G-D29</b>	NIHON SHOKKEN HOLDINGS COMPANY LIMITED	<b>5E-G16</b>	TELFORD INTERNATIONAL COMPANY LIMITED
<b>5F-G26</b>	NINGBO MULTI CHANNEL CO., LTD.	<b>5F-F31</b>	THE UNIEK GROUPS LIMITED
<b>5G-E03</b>	NUTRILINK LIMITED	<b>5E-B14</b>	TIMELESS TECHNOLOGY
<b>5F-D03</b>	OCARD HONG KONG LIMITED	<b>5F-B06</b>	TING TAI INDUSTRIAL LIMITED
<b>5G-F11</b>	OCEAN HARVEST FROZEN FOOD LIMITED	<b>5G-H09</b>	TOGIE DISTRIBUTION / ANTHONY HAUTEMANIERE
<b>5G-C28</b>	OCEAN TAI FOODS COMPANY LIMITED	<b>5F-F23</b>	TOP FINE (HK) INDUSTRIAL COMPANY LIMITED
<b>5G-B01</b>	OCEANIA PURE INTERNATIONAL COMPANY LIMITED	<b>5G-A29</b>	TREASURE GO CATERING LIMITED
<b>5E-F15</b>	O'FARM LIMITED	<b>5G-F29</b>	TROPICAL FRUIT MANUFACTURING SDN BHD
<b>5F-D17</b>	OMNINIVE LIMITED	<b>5G-A27</b>	TROPICAL PREMIER FOODS CO.,LTD
<b>5F-C23</b>	ONE STOP MEDICAL LIMITED	<b>5E-B01</b>	TSIT WING COFFEE COMPANY LIMITED
<b>5G-B28</b>	ONE WORLD DELIVERY LIMITED	<b>5E-Z11</b>	URBAN COFFEE ROASTER LIMITED
<b>5F-G23</b>	OPENRICE LIMITED	<b>5E-E11</b>	VEGWARE HONG KONG LIMITED
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<b>5G-E32</b>	PACIFIC BLUE SEAFOODS LIMITED	<b>5E-F05</b>	WA KEE VEGETABLE STALL LIMITED
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<b>5F-B11</b>	PURIODIC GLOBAL LIMITED	<b>5E-F18</b>	WEE CREATION COMPANY LIMITED
<b>5F-E19</b>	QUALICOM INNOVATIONS (ASIA) LIMITED	<b>5E-J11</b>	WHISKY MAGAZINE HK AND MACAU
<b>5F-E12</b>	QUICK TIME SYSTEM	<b>5E-J14</b>	WINE LUXE INTERNATIONAL LIMITED
<b>5F-G30</b>	ROBOT COUPE HONG KONG LIMITED	<b>5E-F12</b>	WINE'S LINK LIMITED
<b>5F-E31</b>	ROKA SERVICE	<b>5E-D16</b>	WORLD WIDE FUND FOR NATURE HONG KONG
<b>5F-F26</b>	ROY MARK (ASIA) LIMITED	<b>5E-J15</b>	WS MEDIA CONCEPTS LIMITED
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<b>5E-H09</b>	SAKE NO DEN LIMITED	<b>5G-E29</b>	YIHAI (CHINA) FOOD CO., LIMITED
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<b>5G-B21</b>	SAPORI INTERNATIONAL LIMITED	<b>5G-H14</b>	ZERO FOODPRINT ASIA
<b>5G-F25</b>	SEAWORLD FRESH MART SDN BHD	<b>5F-B20</b>	ZHEJIANG PANDO EP TECHNOLOGY CO., LTD.
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<b>5G-G24</b>	SHANGHAI YUAN RUI COMMUNICATIONS CO., LTD.		

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# Tasting Theatre

## 醇饌品味廳



The Hub, Hall 5E

3-4 Sep (Tue - Wed)  
5 Sep (Thu)

11:30 - 18:30  
11:30 - 15:30

Tasting Theatre is a hub of innovation where award-winning sommeliers, WSET Certified Educators, and beer judges come together to share insights and passion for food and beverage. From wine tasting notes, future drinking trends to expert food and wine pairing tips, the event promises an enlightening journey that will elevate your understanding and appreciation of food and beverage to new heights.

獲獎侍酒師、WSET教育專家和啤酒評審等業界權威將主持一系列講座，分享獨家品酒心得、最新飲料趨勢及餐酒搭配技巧等真知灼見，帶領大家踏上一場精彩的餐飲品味之旅，加深對餐飲領域的理解。

### 3 SEP 2024

Time 時間

Events & Programme 活動及內容

11:30 - 12:30

**Wine Luxe**  
酒•派

**Let the Party be "GIN": the trend of Gin in HK and Asia market**

當派對遇上"GIN": 香港與亞洲市場的琴酒熱潮

**Nelson Siu**, CEO & Editor-in-Chief, Wine Luxe



**Jeremy Li**, Co-founder, N.I.P Gin (HK)  
(Cantonese 粵語)



14:30 - 15:30

**MWM Wine School**

**Taste the Grape: California's Varieties**  
品味葡萄：加州的葡萄品種

**Jack Cheung**, DipWSET  
(Cantonese 粵語)



16:00 - 17:00

**Restaurant, Bar & Café**  
Hong Kong

**Pairing Sensations @ RBHK: Caviar x Wine & Spirits**

賞酒嘗味饌選 @ RBHK: 魚子醬 x 葡萄酒和烈酒

**Derek Li**, DipWSET, Advanced Sommelier –  
The Court of Master Sommeliers  
(Cantonese & English 粵語及英語)  
*\*By invitation only 只限受邀參觀人士*



17:30 - 18:30

**Restaurant, Bar & Café**  
Hong Kong

**Hoppy Ever After: How Hops Became the Star of Craft Beer**

流芳百世：啤酒花如何成為啤酒的天王巨星

**Warren Yu**, Certified Cicerone, Certified BJCP  
Judge, Board Member of the Craft Beer  
Association of Hong Kong  
(English 英語)



Featuring 重點推介：



## 4 SEP 2024

### 🕒 Time 時間      🗨️ Events & Programme 活動及內容

11:30 – 12:30	<b>Hong Kong Wine Judges Association</b> 香港葡萄酒評審協會	<b>Discover Chinese wine (Terroir of Xinjiang, Ningxia, Shandong, Gansu, Yunnan)</b> 發掘中國葡萄酒 (新疆寧夏、山東、甘肅、雲南風土) <b>Calvin Choi</b> , Chairman, Hong Kong Wine Judges Association (Cantonese 粵語)	
13:00 – 14:00	<b>Wine &amp; Spirits</b> 酒誌	<b>Fenjiu: The Immortal Chinese Spirits of a Millenium of History</b> 汾酒：千年酒史的中國酒魂・品味清香的不朽傳承 <b>Davy Leung</b> , DipWSET, CWE, IWA, WSET Certified Wine & Spirit Educator (Cantonese & Mandarin 粵語及普通話)	
14:30 – 15:30	<b>MWM Wine School</b>	<b>Taste the Grape: Aglianico</b> 品味葡萄：艾格尼科 Aglianico  <b>Justin Chen</b> , IWS, IWA (English 英語)	
16:00 – 17:00	<b>Restaurant, Bar &amp; Café Hong Kong</b>	<b>Pairing Sensations @ RBHK: Japanese Single Malt Whisky x Canapes</b> 賞酒嘗味饌選 @ RBHK: 日本單一麥芽威士忌 x 開胃菜 <b>John Ng</b> , Director of Wine and Spirits, Tasting Kitchen Magazine The Asia's 50 Best Bars Academy Chair — Mainland China, Hong Kong, Taiwan and Macau (Cantonese & English 粵語及英語) <i>*By invitation only 只限受邀參觀人士</i>	
17:30 – 18:30	<b>Asia Wine Service &amp; Education Centre</b> 亞洲侍酒及教育中心	<b>Explore the Diverse World of Beer</b> 探索啤酒的多元世界 <b>Belle Leung</b> , WSET Certified Beer Educator, BJCP National Judge, Cicerone Beer Server (English 英語)	

#### Featuring 重點推介：



## 5 SEP 2024

### 🕒 Time 時間      🗨️ Events & Programme 活動及內容

11:30 – 12:30	<b>Tasting Trendies Sake Awards</b> 品味潮人清酒大賞	<b>Taste the TTSA 2024 Winning Sake</b> 香港品味潮人清酒大賞 2024獲獎清酒品鑑  <b>Tomy Fong</b> , Co-founder & Judge Affairs Director of TTSA (Cantonese 粵語)	
14:30 – 15:30	<b>Asia Wine Service &amp; Education Centre</b> 亞洲侍酒及教育中心	<b>A Sake Time Capsule: Exploring Centuries of Japanese Brewing Tradition</b> 日本清酒時光囊：探尋日本數百年釀造傳統  <b>Micky Lo</b> , WSET Certified Sake Educator, SSI International Sakasho (Cantonese 粵語)	





# Wine Luxe International Awards 酒派國際葡萄酒及烈酒大獎賽

📍 Main Stage, Hall 5F    📅 5 Sep (Thu)    🕒 14:30 - 16:00

Wine Luxe International Wine Awards is one of the most influential wine awards in Hong Kong, providing unparalleled guidance on wine and spirits that resonate with the tastes of Hong Kong and Mainland consumers. Judged by esteemed professionals from the wine industry, this prestigious competition upholds a standard of excellence, ensuring customers can enjoy the finest selections at reasonable prices.

酒派國際葡萄酒及烈酒大獎賽是香港最具影響力的葡萄酒獎項之一，旨在甄選符合香港和內地消費者口味的葡萄酒和烈酒。大獎廣受業界認可，請來葡萄酒專家進行評審，致力訂立卓越標準，確保顧客能夠以合理的價格購得上乘佳釀。

*\*By invitation only 只限受邀參觀人士*



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# Hong Kong Tasting Trendies® Sake Awards 香港品味潮人清酒大賞

📍 Main Stage, Hall 5F    📅 4 Sep (Wed)    🕒 12:00 - 13:00



Hong Kong Tasting Trendies® Sake Awards (TTSA) is a prestigious industry event that celebrates excellence and innovation across a specialised product category. For the 2024 edition, the TTSA programme has expanded its reach and impact, solidifying its position as a must-attend destination for trade professionals and enthusiasts alike.

香港品味潮人清酒大賞(TTSA)是一項享負盛名的行業盛事，旨在表彰餐飲業不同類型的傑出清酒類別。2024年的TTSA擴大了其覆蓋範圍和影響力，是業內專業買家和清酒愛好者必到的活動。



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# IFSA Food Safety Forum

## 國際食品安全協會論壇

📍 Main Stage, Hall 5F    📅 5 Sep (Thu)    🕒 11:00 – 13:00

**How to be competitive in food business by latest technology and industry-leading certification?**  
 如何透過利用最新技術和業界領先的認證在食品業保持競爭力



**Guest of Honour**  
**Yeung Wai Sing**, BBS, MH President, The Association for Hong Kong Catering Services Management Ltd. Honorary Advisor, International Food Safety Association (IFSA) Association Consultant, F.S.I. (CHINA HONG KONG)



**Implementation of FSSC 22000 (ISO22000, PRPs) Food Safety Management System**  
**Becky Cheung**, BSc, DMS MCIEH FRSPH CEO, Best Key Food Safety Consultant Honorary Founding Chairman, International Food Safety Association (IFSA)



**ESG Certification Driving Sustainable Excellence**  
**Willy Fan**, MA, LLB, BA Director, Accredited Certification International Limited (ACI)



**Unlocking Opportunities: Halal Food Safety and Certification for Business Growth**  
**Dominic Tong**, BSc, BA CEO, Halal International (China Hong Kong Macau) Limited



**Real-time Monitoring of Food Freshness: Transforming the Future of Food Waste with Spoilage Marker Dosimetric Tag**  
**Chow Tze Wing**, Director & Co-founder, ZenXTag Technology Limited



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 Taiwan possesses stable packaging machinery and packaging material technology, with diverse experience to provide reliable industrial cooperation. If you wish to get acquainted with more Taiwanese manufacturers, feel free to visit <http://www.asiafood.com.tw>

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# More Exciting Events@RBHK 更多精彩節目@RBHK

At RBHK, the excitement doesn't stop there! We have curated a lineup of thrilling wine-related events to elevate your RBHK 2024 experience, including the return of Beer Bar and the brand-new Sake Hour Happy Hour Sessions!

當然，我們還準備了其他的美酒活動讓大家一起投入今年的展覽，當中包括大獲好評的 Beer Bar 以及全新的清酒 Sake Hour 時段！

## Beer Bar, Hall 5E

📅 3 - 4 Sep (Tue - Wed)  
5 Sep (Thu) ⌚ 16:00 - 18:00  
15:00 - 17:00

Beer Sponsors 啤酒贊助：



## Sake Hour, Hall 5G

📅 3 - 5 Sep (Tue - Thu) ⌚ 14:30 - 16:30

Redeem free sake simply by presenting your badge at Sake Hour (located next to Tasting Theatre)!  
於 Sake Hour (設於醇饌品味廳旁) 出示入場證即可兌換免費清酒！



In addition to Happy Hours, you can also visit our Photo Booth with your friends to capture the wonderful moments, or try your skills and luck at the Claw Machine booth

除了Happy Hour時段以外，大家還可以和朋友來到我們的攝影攤位，留住精彩一刻。或到臨夾娃娃機攤位試一下自己的身手和運氣！

## Photo Booth 5G-H16



Come to our photo booth @Hall 5G-H16! Capture your memorable #RBHK moments with us!

立即親臨攝影攤位@5G-H16！留住#RBHK精彩一刻！

## Claw Machine 5G-B31





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