

Your Best Sensory Adventure: All you can join @ RBHK
在香港餐飲展開啓你的味覺歷險

At this late summer season, get ready to take on your best sensory adventure with RBHK!

在這個夏季末季節，準備好與香港餐飲共同踏上感官冒險吧！

Making its debut at this year's Restaurant, Bar & Café Hong Kong, this year at **The Hub**, we gather the best expertise from the smash hit topics of the industry, just to deliver the most forefront industrial trends and insights to you!

於今屆香港餐飲展首度登場的「The Hub」，為各位匯集了行業熱門話題的專家，為向您傳遞最前沿的趨勢和見解！

Don't miss out on this chance to steal a march on the market! Secure your place now!

不要錯過這個搶佔先機的機會！現可立即登記！

Your Cup of Inspiration – Discover the Art of Coffee
喚醒杯中靈感 – 沉浸咖啡藝術

The Hub is pleased to welcome the world's renowned latte artist, Liang Fan, and the world's renowned barista, Boram Um, to demonstrate their world-class techniques at the coffee demonstration sessions.

「The Hub」為各位帶來兩位頂級咖啡專家：世界咖啡拉花大賽冠軍梁凡和世界咖啡師大賽冠軍Boram Um，在咖啡演示會上展示他們的世界級技藝。



LIANG Fan 梁凡

Champion
World Latte Art Championship 2023



Boram UM

Champion
World Barista Championship 2023

As the Champion of 2023 World Latte Art Championship and World Latte Art Battle, Fan stands as one of the leading baristas in China.

曾獲2023年世界咖啡拉花大賽及世界咖啡拉花對抗賽的世界冠軍梁凡，絕對是中國頂尖的咖啡師之一。

Liang Fan is more than excited to share his world class techniques with us here @ The Hub, get ready to immerse in the rich latte art!

梁凡將在The Hub現場向各位展現他的世界級技藝，準備好沉浸在豐富的拉花藝術中吧！

Boram became the first Brazilian to win the World Barista Championship in 2023! His pursuit of coffee excellence and innovation has made him a significant contributor to Brazilian coffee on the world stage.

Boram是首位奪得世界咖啡師大賽冠軍的韓國巴西人！他對咖啡卓越品質和創新的追求使巴西咖啡登上國際舞台。

Aromatic symphony from the Southern Hemisphere, may the beans ground your fundamental knowledge in the Café industry.

敬請享受來自南半球的芳香交響曲！播下咖啡的種子，收穫最寶貴的咖啡行業知識！

Coffee Competitions 咖啡大賽



Hong Kong Latte Art Championship 2024-2025
香港咖啡拉花大賽 2024-2025



Hong Kong Coffee in Good Spirits Championship 2024-2025
香港咖啡調酒大賽 2024-2025

Get your eyes on the rising stars! The champions will represent Hong Kong in the world competition to showcase the unique artistry and innovative beverage recipes.

冉冉升起的新星！冠軍將代表香港參加世界比賽，展示獨特的藝術和創新的飲品配方。

Every Sip Counts! Register Now!
咖啡之旅，現正登記！

Shake it 'til you make it! – Wine & Spirits! 好酒，自然能成好事

The Hub brings you two heavyweight mixologists. These two champions are truly exceptional gems in Hong Kong F&B industry. Let's take a glimpse of their distinguished expertise.

「The Hub」為各位帶來兩位重量級的調酒師。兩位冠軍級人馬可謂是現在香港餐飲業炙手可熱的人才。讓我們來一同目睹他們的風采。



Lorenzo ANTINORI

Co-founder
Bar Leone
The Best Bar at Asia's 50 Best Bars 2024



Leo KO

Director of Beverage, Cordis, Hong Kong
Champion
World Cocktail Championship 2023

As the Co-founder of Bar Leone, Mr. Lorenzo Antinori was to deliver the best of Asia by a nostalgic experience, not only from timeless craft of bartending focusing on reviving classic cocktails with a low-intervention approach, Mr. Lorenzo who's originally from Italy, were more than happy to take his adventure and innovation by emphasizing the use on local ingredients.

作為Bar Leone的聯合創始人，Lorenzo Antinori先生在懷舊的體驗中打造了亞洲的酒吧的最佳風采，不僅專注於復興經典雞尾酒的低干預調酒工藝，來自意大利的Lorenzo先生，還非常樂意使用香港在地食材來進行他的創意冒險和技藝創新。

Here at RBHK 'The Hub', Mr. Lorenzo Antinori will share with us beyond his techniques and journey...

今次RBHK Lorenzo Antinori先生將在The Hub的舞臺，與我們分享他的獨家技藝與征途...

Leo's innovative creation, "Came to Connect," represents his historic win as the first representative from Hong Kong to secure multiple titles at the esteemed IBA World Cocktail Championship 2023, including the prestigious World Bartender of the Year award!

Leo的「Came to Connect」是他作為第一位香港比賽者於2023年IBA世界雞尾酒錦標賽為他取得多項獎項的參賽作品，當中獎項更包括享有盛譽的年度世界調酒師獎！

This year at RBHK, we are pleased to have Leo Ko to present a RBHK Tailormade cocktail ONLY at 'The Hub'!

今年在RBHK，我們很高興邀請到Leo Ko呈現RBHK定制雞尾酒。僅在The Hub，獨家專享！

More Events... 更多活動...



Due to the enthusiastic response, a new session has been newly added.
 於反應熱烈，現新增以下環節

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

Date 日期: 3/9/2024
Time 時間: 17:30 - 18:30



Warren Yu
Certified Cicerone, Certified BJCP Judge,
Board Member of the Craft Beer Association
of Hong Kong



[Best Bars Awards](#)



[Pairing Sensations](#)

Register Here, to cheers unforgettable moments
現在登記，歡享精彩時光

Every day is Earth Day!
每一日都是地球日！



The Hong Kong government has vigorously promoted policies to transform the city into a greener urban environment. The upcoming single-use plastics regulation will greatly impact consumption and dining habits of citizens and the F&B industry. As part of the F&B industry, Restaurant, Bar & Café Hong Kong (RBHK) has always regarded promoting environmental protection, carbon reduction, and circular development as its responsibility.

近年香港政府大力推動政策，務求打造更綠色的城市。即將實施的管制即棄塑膠餐具有新規定，將深影響市民和餐飲業的消費及用餐習慣。作為餐飲業的一份子，香港餐飲展 (RBHK) 一直視推動環保、減碳及可循環發展為己任。

Therefore, the exhibition will host forums and seminars, providing a platform for visitors and exhibitors to explore environmental challenges faced by the F&B industry and the broader community, as well as discuss potential solutions. Together, we can work towards building a healthier and greener city.

為此，今屆展覽將舉辦座談會及研討會，為參觀者和參展商提供交流環保問題及解決方案的平台，共同努力打造更健康的綠色都市。

Natural & Organic Academy Speaker Lineup
天然及有機學堂演講嘉賓陣容



Act now for a greener tomorrow! Register Now!
保持「綠」動！現在行動！按此登記加入！