

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



Caterina 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



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Organiser 主辦機構



Enquiry 查詢

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Sustainability 可持續發展

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3 SEP 2024 / **Tue - DAY 1**

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爻 Venue 場地	♣ Time 時間	🤛 Events & Programme 活動及內容
Main Stage, Hall 5F	11:15 – 12:00	RBHK 2024 Opening Ceremony 香港餐飲展 2024 開幕典禮
	15:00 – 17:00	The Best of the Best MASTERCHEF Recommendation Restaurant Awards Ceremony 名廚之最推介餐廳 (BOBM)
Coffee Competition Area, Hall 5E	10:00 – 18:30	Hong Kong Latte Art Championship 2024-2025 香港咖啡拉花大賽 2024-2025
The Hub, Hall 5E	11:30 – 12:30	World-class Coffee Demonstrations 明星咖啡師演示 The 10 years evolution of latte art 拉花比賽下10年,拉花圖案的演變 Liang Fan, Champion, World Latte Art Championship 2023
	14:00 - 14:30 14:30 - 15:00 15:00 - 15:30 15:30 - 16:30	Natural & Organic Academy 天然有機學堂 Towards a Sustainable Seafood Industry Ocean Park's Mission R and Eat Local Journey Redefining Success in Business with the B Corp Movement Panel Discussion: Combating Food Waste in Hong Kong
	17:00 – 18:00	World-class Cocktail Demonstrations 明星調酒師演示 Lorenzo Antinori, Co-Founder, Bar Leone – Best Bar of Asia's 50 Best Bars 2024
Tasting Theatre, Hall 5G	11:30 – 12:30	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 Magazine Jeremy Li, Co-Founder, N.I.P Gin (HK)
	14:30 – 15:30	Taste the Grape: California's Varieties 品味葡萄:加州的葡萄品種 Jack Cheung, DipWSET
	16:00 – 17:00	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 Sommerliers *By invitation only 只限受邀參觀人士
0	17:30 – 18:30	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



Programme Details 活動詳細介紹

4 SEP 2024 / Wed - DAY 2

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⋰ Venue 場地	○ Time 時間	🥏 Events & Programme 活動及內容
Main Stage, Hall 5F	11:30 – 13:00	TTSA 2024 Awards Ceremony 香港品味潮人清酒大賞2024頒獎典禮
	13:30 - 14:45	Hong Kong Best Bars Awards Presentation Ceremony 最佳酒吧大獎頒獎典禮
	15:00 – 16:00	Pairing Sensations Awards Presentation Ceremony 賞酒嘗味饌選頒獎典禮
	16:30 – 17:30	CIM F&B Marketing Forum What should we do to cope with challenges nowadays? 英國市務學會香港分會 餐飲業市務論壇 面對嚴峻挑戰 如何加强及提升競爭力
Coffee Competition Area, Hall 5E	10:00 – 18:30	Hong Kong Coffee in Good Spirits Championship 2024-2025 香港咖啡調酒大賽 2024-2025
The Hub, Hall 5E		Natural & Organic Academy 天然有機學堂
HGII 9E	11:30 - 12:30 12:30 - 13:00	Panel Discussion: Practising Sustainable Gastronomy Collective Regeneration: How Restaurants Can Help Change How Food Is Grown
	13:00 – 13:30	Leading the Way in Sustainability with the Food Made Good Standard
	13:30 – 14:00	Go Win-win: Futureproof Your Food & Beverage Business with Platform's Sustainability Vision
	14:30 – 15:30	World-class Coffee Demonstrations 明星咖啡師演示 The 10 years evolution of latte art 拉花比賽下10年,拉花圖案的演變 Liang Fan, Champion, World Latte Art Championship 2023
	16:00 – 17:00	World-class Cocktail Demonstrations 明星調酒師演示 Leo Ko, Director of Beverage, Cordis, Hong Kong Champion, IBA World Cocktail Competition 2023
	17:30 – 18:30	World-class Coffee Demonstrations 明星咖啡師演示 Latte art teaching: Rosetta technology and dry mill foam technology 拉花教學: 擺動與乾奶泡畫綫 Liang Fan, Champion, World Latte Art Championship 2023
Tasting Theatre, Hall 5G	11:30 - 12:30	Discover Chinese wine (Terroir of Xinjiang, Ningxia, Shandong Gansu, Yunnan) 發掘中國葡萄酒 (新疆寧夏、山東、甘肅、雲南風土) Calvin Choi, Chairman, Hong Kong Wine Judges Association
	13:00 – 14:00	Fenjiu: The Immortal Chinese Spirits of a Millenium of Histor 汾酒:千年酒虫的中國酒魂,品味清香的不朽傳承 Davy Leung, DipWSET, CWE, IWA, WSET Certified Wine & Spirit Educato
	14:30 - 15:30	Taste the Grape: Aglianico 品味葡萄: 艾格尼科 Aglicanico Justin Chen, IWS, IWA
	16:00 – 17:00	Pairing Sensations @ RBHK: Japanese Single Malt Whisky x Canape 質酒嘗味饌選@ RBHK: 日本單一麥芽威士忌x 開胃菜 John Ng, Director of Wine and Spirits, Tasting Kitcher Magazine The Asia's 50 Best Bars Academy Chair Mainland China, Hong Kong, Taiwan and Taiwan *By invitation only 只限受邀參觀人士
Programme Details 活動詳細介紹	17:30 – 18:30	Explore the Diverse World of Beer 探索啤酒的多元世界 Belle Leung, WSET Certified Beer Educator, BJCP National Judge, Cicerone Beer Server
/디 왜 유丁씨니 / [짜디		



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	IFSA Food Safety Forum How to be competitive in food business by latest technology and industry-leading certification? 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	Wine Luxe International Awards Presentation Ceremony 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	Hong Kong Latte Art Championship 2024-2025 FINALS 香港咖啡拉花大賽 2024-2025總決賽	
		Hong Kong Coffee in Good Spirits Championship 2024-2025 FINALS 香港咖啡調酒大賽 2024-2025總決賽	
The Hub, Hall 5E	11:30 – 12:30	World-class Coffee Demonstrations 明星咖啡師演示 Boram's journey from producer to World Barista Champ 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 20:	
	13:00 – 13:30	Navigating the Challenges and Opportunities in Digita Transformation 數碼轉型中應對的挑戰和機遇 Alfred Wong, Programme Manager, Cyberport	
	14:30 - 15:30	World-class Coffee Demonstrations 明星咖啡師演示 Coffee Cupping Session with Boram Um 與 Boram Um一起咖啡杯測 Boram Um, Champion, World Barista Championship 2023	
Tasting Theatre, Hall 5G	11:30 - 12:30	Taste the TTSA 2024 Winning Sake 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	A Sake Time Capsule: Exploring Centuries of Japanese Brewing Tradition 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











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The Best of the Best MASTERCHEF **Recommendation Restaurant** 名廚之最推介餐廳

Main Stage, Hall 5F

Ϊ 3 Sep (Tue)

(L) 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 MASTERCHEE 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。

*Bv invitation only 只限受邀參觀人士



Organiser 主辦機構

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THE BEST OF THE BEST

MASTERCHEF



黑金和牛

獵人安格斯

GRAIN FED 350 DAYS







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)

① 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,最終早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



Coffee Bean Sponsor

咖啡豆贊助



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BARISTA ATTITUDE

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Coffee Cup Sponsor 咖啡杯贊助



Fresh Milk Sponsor 鮮奶贊助



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Gift Sponsors 禮品贊助





Trophy Sponsors 獎盃贊助







World-class Guests at RBHK 2024 世界級嘉賓齊竪香港餐飲展 2024

🧘 The Hub, Hall 5E

3 - 5 Sep (Tue - Thu)

① 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



World-class Coffee Demonstrations 明星咖啡師演示



Liana 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 (Enalish 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



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



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



賞酒嘗味饌選

TIMELESS FLAVORS





(-) 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



























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





(L) 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



3 SEP 2024



➡ Events & Programme 活動及內容

14:00 - 14:30

Towards a Sustainable Seafood Industry



Dr. Loby HauAssistant 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 SpurrellCEO 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 MartinesiCEO and Co-Founder
CHOMP



Anushka Purohit CEO Breer Limited



Dr. Daisy TamFounder
Breadline and Hong Kong
Foodworks



<u></u> Time 時間



Events & Programme 活動及內容

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 LongExecutive Chef
EAST Hong Kong



Gerry OlinoBar 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 CromwellRestaurant Partnerships Lead (HK/SG)
Zero Foodprint Asia

13:00 - 13:30

Leading the Way in Sustainability with the Food Made Good Standard



Karen FinnertyGrowth & Partnerships Director
Sustainable Restaurant Association

13:30 - 14:00

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



Ronald HoHead, Public Affairs & Sustainability foodpanda Hong Kong





- AWSEC is Asia's premier provider of Wine, Sake, Spirits & Beer education with over 30 years of experience.
- A wide selection of internationally recognised qualifications, with AWSEC's proven track record of excellence.
- Winner of the Educator of the Year Awards with WSET® and Wine Scholar Guild.
- The only APP offering whole portfolio of WSET® courses & examinations up to and including Diploma in Hong Kong.



















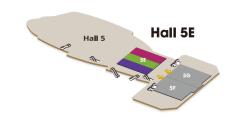


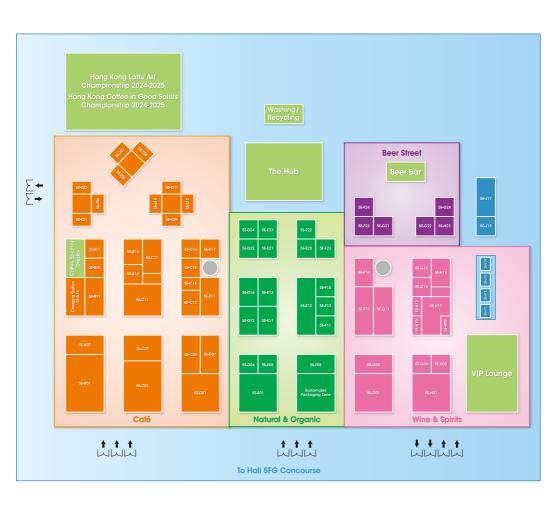






Floor Plan 展覽平面圖









Floor Plan 展覽平面圖











Exhibitor List 參展商名單

5G-B25	1314 (HK) TRADING LIMITED	5F-D25	FOSHAN SHUNDE YINGSHUNAO ELECTRIC APPLIANCE
5E-C07	A & W FOOD SERVICE (HONG KONG) LIMITED		INDUSTRY CO., LTD.
5G-E21	AHDB EXPORTS		FRUITFUL FOOD & BEVERAGE COMPANY LIMITED
5F-E01	AI ROBOTICS SOLUTIONS LIMITED		FRUITFUL YIELD COMPANY LIMITED
	ALASKA SEAFOOD MARKETING INSTITUTE	5F-C13	FU WAH INDUSTRIAL (HK) LIMITED
5G-H05	ARCTICOLD FOOD LIMITED	5E-Z07	G.M.P. INDUSTRIAL COMPANY LIMITED
5F-E03	ATHENA TABLEWARE HK LIMITED	5G-B11	GALA CREATIVE LIMITED
5F-D14	AUPHAN SOFTWARE (HK) LIMITED	5G-B12	GARMING MARINE PRODUCTS (INTERNATIONAL)
	AZUMA KAISAN CO., LIMITED		COMPANY LIMITED
5F-D21	BBMSL LIMITED	5G-F23	GAYA MAWAR (M) SDN BHD
5G-A01 5F-B23	BILL'S FOOD FACTORY LIMITED	5F-B13 5E-B17	GC GLOBAL LIMITED
5F-D04	BIO-GENE TECHNOLOGY LTD. BISTROCHAT SOFTWARE LIMITED	5F-E04	GENII INTERNATIONAL LIMITED GINGMEDIA LIMITED
5F-Z06	BLACK SUGAR LIMITED		GINSENG BOARD OF WISCONSIN
5E-Z12	BLUNT SENSATION CULTURE (SHANGHAI) CO.,LTD	5E-D24	GO NATURAL MARKETING & PR CO., LTD.
5F-F17	BOTINKIT (HK) LIMITED	5G-F17	GOLDEN HOWARD FOODS HONG KONG LIMITED
5E-D12	BREATHING TEA LIMITED	5E-C06	GOLDEN LONG FOOD TRADING LIMITED
5E-C18	BREW PROJECT LIMITED	5E-D01	GOOD YOUNG (HK) COMPANY LIMITED
5G-F32	BRIGHT MATE HOLDINGS LIMITED	5G-F21	GRACE CUP INTERNATIONAL TRADING COMPANY LIMITED
5G-H01	BRILLIANT UNIVERSAL LIMITED	5F-B12	GRAND REMIX CATERING EQUIPMENT COMPANY
5G-E01	CENTURY FOOD COMPANY LIMITED	5E-C12	GREAT (HK) INVESTMENT COMPANY LIMITED
5F-F16	CHAMPION GROUP INTERNATIONAL LIMITED	5E-E13	GREEN BOX LIMITED
5G-B18	CHARMING INTERNATIONAL (HK) GROUP LIMITED	5E-F13	GREEN HOSPITALITY
5G-F30	CHEF'S WORKSHOP (HK) LIMITED	5E-C17	GUITEA (HONG KONG) COMPANY LIMITED
5G-A13	CHEUNG TAI HONG FOODS LIMITED	5E-G21	H.K. LOVECRAFT LIMITED
	CHEW'S FOOD INTERNATIONAL LIMITED	5G-A32	HAKKO BAKO LIMITED
5E-E23	CHUN WO HOLDINGS (HONG KONG) LIMITED	5F-D24	HANS INTERNATIONAL LIMITED
5E-F22	CJP (H.K.) LIMITED	5E-E21	HIGH WIN PACKAGING LIMITED
5F-B02	CLEANLIFE LIMITED	5E-E20	HIGHSPEED DIRECT MARKETING COMPANY LIMITED
5E-C11	COCOBERRY ICE-CREAM LIMITED	5E-J13	HK LIQUOR STORE CO. LTD
5F-C27	CONTINENTAL CLEAN TECH LIMITED	5F-E26	HKBN ENTERPRISE SOLUTIONS LIMITED
5E-H01	CRE YANG COMPANY LIMITED	5G-F01	HO FUNG FOOD LIMITED
5F-G11 5F-B22	CREATIVE FOODSERVICE & PACKAGING LIMITED CYSUN (H.K.) LIMITED	5E-B11 5G-H06	HOKKAIDO MARCHE HONG KONG LIMITED HONG KONG BAKERY & CONFECTIONERY ASSOCIATION
5G-E06	DADDY LEADER CO., LTD.	3G-H00	UMITED
5G-E00	DAYDAYSHARE LIMITED	5E-H05	HONG KONG BAR & CLUB ASSOCIATION LIMITED
5F-E17	DELIVERY HERO FOOD HONG KONG LIMITED	5F-D01	HONG KONG CYBERPORT MANAGEMENT COMPANY LIMITED
	DIVERXU LIMITED	5E-D22	HONG KONG ORGANIC RESOURCE CENTRE
5E-C01	DKSH HONG KONG LIMITED	5F-B05	HONG KONG RETAIL TECHNOLOGY INDUSTRY ASSOCIATION
5F-E24	DOLA TECHNOLOGY LIMITED		LIMITED (RTIA)
5F-C01	EASY PRINTING NETWORK LIMITED	5E-G01	HOP HING LOONG COMPANY LIMITED
5F-D11	EATS365 HONG KONG LIMITED	5G-D25	HOP HING OILS & FATS (HONG KONG) LIMITED
5G-A18	EBARA FOODS HONG KONG LIMITED	5F-F11	HOSHIZAKI HONG KONG COMPANY LIMITED
5E-D04	ECOINNO (H.K.) LIMITED	5E-H15	HOWONG BREWING LIMITED
5F-G24	ECO-PARK HOLDINGS LIMITED		HUANG JU FOOD (INTERNATIONAL) COMPANY LIMITED
5G-E11	ELITE FRESH FOODS COMPANY LIMITED	5E-H10	HUKKURO TRADING CO., LIMITED
5F-C02	ELITE HOSPITALITY CARE LIMITED	5E-D07	I LOVE CAKE LIMITED
5F-B18	EPOINT SYSTEMS HK LIMITED	5F-F22	INNOVATION TEAM COMPANY LIMITED
5F-C16	EQUIP ASIA LIMITED	5G-A07	INTEGRITY FIRST HOLDING LIMITED
5G-E25	EUGINA LIMITED	5F-G31	INTERNATIONAL FOOD SAFETY ASSOCIATION (IFSA)
5G-G11 5E-F11	EVER RICH FOOD DEVELOPMENT LIMITED EVERMORE INTERNATIONAL COSMETICS COMPANY LIMITED	5F-D23 5F-E32	INTERTEK TESTING SERVICES HONG KONG LIMITED INTROV LIMITED
	EXPERT ALLIANCE SYSTEMS & CONSULTANCY (HK) COMPANY LIMITED	5G-H12	JAN FOODS (HK) LIMITED
5G-A22	FEEDING HONG KONG LIMITED	5F-F27	JC EQUIPMENT LIMITED
5G-E31	FISH/VEGETABLE MARKETING ORGANIZATIONS		KAIRUN FOOD HONG KONG LIMITED
5F-G22	FIXWELL DISPLAY SYSTEM COMPANY LIMITED	5G-D21	KANEZEN HONG KONG COMPANY LIMITED
5E-Z10	FL ENDURANCE LIMITED		KAROO SOUTH AFRICA (HK) PTY LIMITED
5F-C21	FLEXSYSTEM LIMITED	5E-Z04	KIM HOUSE COMPANY LIMITED
5E-C14	FMC MANUFACTURING CO., LTD	5E-E12	KING THAI PREMIUM VEGETABLE LIMITED
	FOOD FOR GOOD LIMITED	5E-Z09	KNOCKBOX COMPANY LIMITED
5E-Z08	FOODGEARS INDUSTRIAL INTERNATIONAL LTD	5F-D16	KPAY MERCHANT SERVICE 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:

	KUM THIM FOOD INDUSTRIES SDN BHD	5G-E24	
	KUNG KAI HONG CO. LTD.		TRADING CO., LTD.
5E-D11	LAM KIE YUEN TEA COMPANY LIMITED	5G-A21	SHENZHEN HEKOUWEI CATERING INVESTMENT CO., LTD
	LASTMINUTE SERVICES LIMITED	5G-B23	
	LEAF PUBLICATIONS CO., LTD	5F-D32	SHUN SHING POLYETHYLENE PRINTING COMPANY LIMITED
	LEE FUNG HK COMPANY LIMITED	5F-G25	SIKA HONGKONG LIMITED
	LIFE IS FOR EXCELLENCE LIMITED	5F-B01	SILVER TALENT INTERNATIONAL LIMITED
	LINKAGE RETAIL SOLUTIONS LIMITED	5F-D31	SIN SOLUTION HOLDING LIMITED
	LIQUID REINVENTIONS LIMITED	5F-C25	SINCERE ECO TECHNOLOGY COMPANY LIMITED
	LONGO ENTERPRISES COMPANY LIMITED	5E-E22	SKYTON INTERNATIONAL TRADING (HK) LIMITED
	LUCKY DUCK FOOD LIMITED	5E-G14	SMART DISTRIBUTION LIMITED
5F-F01	LUEN PUN ENTERPRISE GROUP LIMITED	5F-C14	SMARTEC HOTEL SUPPLIES LIMITED
	M&C ASIA LIMITED	5G-E10	SOUTH STREAM SEAFOODS LIMITED
5F-F24	MAN SANG ENVELOPE MANUFACTURING COMPANY LIMITED	5F-G01	STAR INDUSTRIAL COMPANY LIMITED
5F-C05	MARK TECHNOLOGY LIMITED	5E-Z03	STUDIO CAFFEINE COMPANY LIMITED
5G-F27	MARK'S FOOD SOLUTIONS SDN BHD	5E-J12	SUMMERGATE LIMITED
5E-Z01	MARS GROUP INTERNATIONAL HOLDINGS LIMITED	5F-G14	SUN CHEONG HONG STATIONERY & PAPER
5F-C22	MAX GREEN SUPPLY LIMITED	5G-B17	SUN FAT HEUNG FOOD PRODUCTS LIMITED
5E-F23	MAXIPRO LIMITED	5G-H11	
5E-F24	MEOW (HK) CELLARS CO., LIMITED	5G-A11	
	MITA BEVERAGE COMPANY LIMITED	5F-F25	SUPERMAX GLOBAL (HK) LIMITED
	MULTIZEN ASIA LIMITED	5F-G21	T & PTRADING CO
	MWM WINE SCHOOL	5F-B14	T&K BAKERY & FOOD SUPPLY LIMITED
	MYICELLAR LIMITED	5E-G24	
	NEON TIGER HK LIMITED		TAIWAN FARM INDUSTRY CO., LTD.
5E-E01	NEW AGE ORGANIC FARM COMPANY LIMITED	5G-E28	
	NEW OCEAN INDUSTRIAL (H.K.) COMPANY LIMITED		TASTING KITCHEN LIMITED
	NIHON SHOKKEN HOLDINGS COMPANY LIMITED	5E-H11	TASTING TRENDIES®
	NINGBO MULTI CHANNEL CO., LTD.	5E-G16	TELFORD INTERNATIONAL COMPANY LIMITED
	NUTRILINK LIMITED	5F-F31	THE UNIEK GROUPS LIMITED
	OCARD HONG KONG LIMITED	5E-B14	TIMELESS TECHNOLOGY
	OCEAN HARVEST FROZEN FOOD LIMITED	5F-B06	TING TAI INDUSTRIAL LIMITED
	OCEAN TAI FOODS COMPANY LIMITED	5G-H09	TOGIE DISTRIBUTION / ANTHONY HAUTEMANIERE
	OCEANIA PURE INTERNATIONAL COMPANY LIMITED	5F-F23	TOP FINE (HK) INDUSTRIAL COMPANY LIMITED
	O'FARM LIMITED		TREASURE GO CATERING LIMITED
	OMNIWE LIMITED	5G-F29	TROPICAL FRUIT MANUFACTURING SDN BHD
	ONE STOP MEDICAL LIMITED	5G-A27	TROPICAL PREMIER FOODS CO.,LTD
	ONE WORLD DELIVERY LIMITED	5E-B01	TSIT WING COFFEE COMPANY LIMITED
	OPENRICE LIMITED	5E-Z11	URBAN COFFEE ROASTER LIMITED
	ORIENT PACKAGING (HK) LIMITED	5E-E11	VEGWARE HONG KONG LIMITED
	ORIOLE FOOD INTERNATIONAL LIMITED	5E-H23	V-GEN HK LIMITED
	PACIFIC BLUE SEAFOODS LIMITED	5F-F30	VTL-SOLUTIONS LIMITED
	PACK & VAC LIMITED	5E-F05	WA KEE VEGETABLE STALL LIMITED
5F-F03	PALRON NEW MATERIALS COMPANY LIMITED	5F-E11	WAH FAT HOUSEHOLD WARES LIMITED
	PD JEMMUELSON LIMITED	5G-D11	
	PIN ME LIMITED	5F-C24	WAI WAH PRINTING COMPANY
	PRO ONE CATERING LIMITED	5G-B26	
5F-B11	PURIODIC GLOBAL LIMITED		WEALTH TOP INDUSTRIAL LIMITED
5F-E19	QUALICOM INNOVATIONS (ASIA) LIMITED	5F-E18	WEE CREATION COMPANY LIMITED
5F-E12	QUICK TIME SYSTEM	5E-J11,	WHISKY MAGAZINE HK AND MACAU
	ROBOT COUPE HONG KONG LIMITED	5E-J14	
5F-E31	ROKA SERVICE	5E-J17	WINE LUXE INTERNATIONAL LIMITED
5F-F26	ROY MARK (ASIA) LIMITED	5E-F12	WINE'S LINK LIMITED
5F-B16	S.J UNIFORMS CO., LIMITED	5E-D16	WORLD WIDE FUND FOR NATURE HONG KONG
5E-G11	SAKE HANABITRADING LIMITED	5E-J15	WS MEDIA CONCEPTS LIMITED
5E-H09	SAKE NO DEN LIMITED	5G-F09	YAMATO SHOJI (H.K.) CO., LIMITED
	SAKEMOTO COMPANY LIMITED	5F-B17	YEE WAH GLOBAL TRADING COMPANY LIMITED
	SAPORI INTERNATIONAL LIMITED	5G-E29	YIHAI (CHINA) FOOD CO., LIMITED
	SEAWORLD FRESH MART SDN BHD	5E-B07	YUMMY HOUSE INTERNATIONAL LIMITED
5F-E15	SEITO SYSTEMS LIMITED	5G-H14	
5G-G24	SHANGHAI YUAN RUI COMMUNICATIONS CO., LTD.	5F-B20	ZHEJIANG PANDO EP TECHNOLOGY CO., LTD.



Tasting Theatre 醇饌品味廳



🥄 The Hub, Hall 5E



🗂 3-4 Sep (Tue - Wed) 5 Sep (Thu)





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



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			
C Time 時間	➡ Events & Programme 活動及內容		
11:30 – 12:30	Hong Kong Wine Judges Association 香港葡萄酒評審協會	Discover Chinese wine (Terroir of Xinjiang, Ningxia, Shandong, Gansu, Yunnan) 發掘中國葡萄酒 (新疆寧夏、山東、甘肅、雲南風土) Calvin Choi, Chairman, Hong Kong Wine Judges Association (Cantonese 粵語)	
13:00 – 14:00	Wine & Spirits 酒誌	Fenjiu: The Immortal Chinese Spirits of a Millenium of History 汾酒: 千年酒史的中國酒魂,品味清香的不朽傳承 Davy Leung, DipWSET, CWE, IWA, WSET Certified Wine & Spirit Educator (Cantonese & Mandarin 粵語及普通話)	
14:30 – 15:30	MWM Wine School	Taste the Grape: Aglianico 品味葡萄:艾格尼科 Aglicanico Justin Chen, IWS, IWA (English 英語)	

16:00 - 17:00 Restaurant, Bar & Café Hong Kong

Pairing Sensations @ RBHK: Japanese Single Malt Whisky x Canapes 賞酒嘗味饌選 @ RBHK: 日本單一麥芽威士忌 x 開胃菜 John Ng, 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) *By invitation only 只限受邀參觀人士

17:30 - 18:30

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

Explore the Diverse World of Beer 探索啤酒的多元世界

Belle Leung, 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	Tasting Trendies Sake Awards 品味潮人清酒大賞	Taste the TTSA 2024 Winning Sake 香港品味潮人清酒大賞 2024獲獎清酒品鑑		
	HH ANNIN CHAIR STATE	Tomy Fong, Co-founder & Judge Affairs Director of ITSA (Cantonese 粵語)	To the second	
14:30 - 15:30	Asia Wine Service & Education Centre 亞洲侍酒及教育中心	A Sake Time Capsule: Exploring Centuries of Japanese Brewing Tradition 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		

(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



Organiser 主辦機構



Hong Kong Tasting Trendies®



Since 2017

🥊 Main Stage, Hall 5F



(L) 12:00 - 13:00

香港品味潮人清酒大賞

Sake Awards

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

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。

professionals and enthusiasts alike,





ASIA'S LEADING FOOD & HOSPITALITY TRADESHOW





14 - 16 May 2025

Hong Kong Convention & Exhibition Centre

Organiser:



www.HOFEX.com



IFSA Food Safety Forum

國際食品安全協會論壇

Main Stage, Hall 5F

📋 5 Sep (Thu)

(L) 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)

Becky Cheung, BSc. DMS MCIEH FRSPH

CEO, Best Key Food Safety Consultant

International Food Safety Association

Founding

Implementation of FSSC 22000

(ISO22000, PRPs) Food Safety

Management System

Honorary

(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



Chairman,

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























ASIA FOOD /





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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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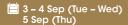
T: 886-2-26192898 E: food@asiafo F: 886-2-26192799 **asiafood.ind**

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同投入今年的展覽,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



(16:00 - 18:00 15:00 - 17:00

Beer Sponsors 啤酒贊助:











Sake Hour, Hall 5G

3 - 5 Sep (Tue - Thu)

(L) 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) 出示入場證即可兑 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。或到臨來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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2 - 4 SEP 2025

Hong Kong Convention and Exhibition Centre

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