



Check out Pairing Sensation's Top 12 Finalists! 賞酒嘗味饌選 12強名單出爐

PAIRING Sensations 賞酒嘗味饌選

Pairing Sensation's judging process is in full swing! The following finalists will enter the second round of judging including on-site tastings, where culinary teams will reveal their own pairing tips, philosophy and stories behind their magical pairing. Join us at Restaurant & Bar Hong Kong (RBHK) from 5-7 September 2023 to see which of the 12 entrants will eventually take the crown!

賞酒嘗味饌選評審工作正進行得如火如荼，目前已選出以下12組最強美酒×佳餚配搭作品！下一輪評審即將展開，評委將親自拜訪入圍餐廳試菜，由參賽團隊講解獨家酒食配搭心得、理念及趣聞故事。想知哪個組合將突圍而出，勇奪各個終極獎項？2023年9月5至7日香港餐飲展為您揭曉最終結果！

Join us to witness the Pairing Sensations Awards Ceremony on **6 Sep at 4pm** at **Main Stage!** See you there!

與我們在**9月6日4時於主舞台**一起見證賞酒嘗味饌選頒獎典禮！到時候見！

Register to Witness the Moment
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Top 12 Judges Selections 評審推薦12強名單



Ami



Amis



Andō



Aulis Hong Kong



Beefbar



Castellana
Restaurant



ÉPURE



Man Wah, @Mandarin
Oriental Hong Kong



MONO



Palco



Spring Moon, @The
Peninsula Hong Kong



Sushi Wadatsumi

(listed by alphabetical order按英文字母順序排列)

About Pairing Sensations 關於賞酒嘗味饌選

Pairing Sensations is a stage designed for chefs and sommeliers to present their philosophy and stories behind the magic of food & 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。

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