

Discover Fresh and Sustainable Produces at RBHK! 精選新鮮蔬菜 實現可持續飲食

This year marks a rise of vegetable consumption, driven by the growing number of vegan, vegetarian, and flexitarian diners in search of delectable plant-based or vegan-friendly options. Explore the best vegetable selections at Restaurant & Bar Hong Kong, where a curated array of exhibitors proudly deliver the freshest farm-to-table produce and finest vegetable imports. You can even gain insights on food sustainability and eco-friendly practices through exchanging views with exhibitors and industry peers!

今年蔬菜消費量顯著增長,純素食者、素食者和彈性素食者的數量愈來愈多,帶動了素食及植 物性飲食的需求。本屆香港餐飲展精選蔬菜參展商,為您送上最新鮮的農場直送產品及最優質 進口蔬菜。您更可與參展商或其他業內人士交流切磋,了解可持續飲食概念及如何將環保理念 融入業務!

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Featured Exhibitors 焦點展商









Banshing Premium Vegetable Company Limited Booth no.: 5G-B09

Harvest Benefit Trading Limited Booth no.: 5G-E07 King Thai Premium **Vegetable Limited** Booth no.: 5G-C19

Wa Kee Vegetable Stall Limited Booth no.: 5G-F10

Vegetable Consumption Trends You Must Know 必知蔬菜飲食趨勢

Convenience is King 速食成為首選

Recently the demand for vegan boxes or meal kits increased drastically. Offering vegan meal deals in food chains, virtual stores and quick commerce channels can give you an edge. 近來素食便當或餐盒的需求劇增。在食品連鎖店、網上商店和其他購買便捷的渠道提供素食選

Low-Waste Menus 低浪費菜單

擇可讓您突圍而出。

Fighting food waste is an opportunity for chefs to make smart use of ingredients, from top to toe, leaf to root to ensure a cost-effective menu.

减少食物浪費是餐飲業的共同目標。廚師可從葉到根盡用食材,確保菜單具最大成本效益。

Innovative use of Vegetables 蔬菜用途創新

Professional kitchens are expanding plant-based or vegan menus. Vegetables are no longer regarded as second-string ingredients but star treatment in menus or hidden surprise in desserts.

餐廳正不斷鑽研創新植物性或素食菜單,蔬菜不再被視為配菜,而是菜單主食,甚至隱藏於甜 點之中。

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