

New theme for Pairing Sensations 2024: Sustainability
賞酒嘗味饌2024新主題：永續·傳承



The all-time favourite Pairing Sensations is back and this year, it's all about sustainability. The 2024 edition looks beyond impeccable flavour combinations; it sets out on a journey to rediscover the future of pairing through sustainability — environmentally, socially, economically, and culturally. We are now on hunt for food and wine pairings that not only use sustainable ingredients but also reveals the timeless art of savouring. Join us in the quest for the perfect sustainable pairing today!

萬眾矚目的賞酒嘗味饌選再度升級回歸！今年比賽的主題為可持續性，除了尋找最佳餐酒搭配，更會聚焦食物和葡萄酒組合的可持續性，包括環境、社會及經濟可持續性，以及飲食文化傳承。我們認為使用可持續材料固然重要，但更重要的是體現代代相傳的搭配文化，讓可持續概念徹底打破時間界限。立即報名參賽，展開可持續搭配之旅！



Co-organiser 協辦機構：



THE TIME **SOMMELIER**

Submit Your Entry
立即參賽

Award 獎項

Awards 獎項

- Top 12 Judges' Selection
12強賞酒嘗味饌選
- Emerging Pairing Sensation
潛力新星醇饌

New Award Categories 新增獎項:

- Best Red Wine Pairing Sensation
年度紅酒極饌配搭
- Best White Wine Pairing Sensation
年度白酒極饌配搭
- Best Sparkling Wine Pairing Sensation
年度氣泡酒極饌配搭
- Best Other Wine Pairing Sensation
年度另類美酒極饌配搭
- Best Sake Pairing Sensation
年度清酒極饌配搭
- Best Other Alcoholic Beverage Pairing Sensation
年度其他酒精飲品極饌配搭
- Best Non-alcoholic Pairing Sensation
年度無酒精飲品極饌配搭

Marketing Exposure for participants:
參賽者可獲以下宣傳機會：

Marketing Promotion
基本宣傳

Enjoy free logo and pairing photo exposure on RBHK and The Time Sommeliers’ promotional channels

於香港餐飲展和The Time Sommeliers 官方渠道免費展示餐廳標誌及參賽作品照。

HK Culinary Stories
香港餐飲故事

Being featured in a series of video content to promote Hong Kong culinary culture and stars, broadcasted in TV/ streaming platforms.

參與一系列以香港飲食文化和名人為題材的影片，將於電視或網上平台播出。

Submit Your Entry
立即參賽

Organiser:

Informa Markets

Discover more:



17/F, China Resources Building,
26 Harbour Road, Wanchai, Hong Kong
+852 3709 4981
exhibit@rbhk-ga.com

www.RBHK-GA.com

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