

For Immediate Release

## **Restaurant & Bar Hong Kong 2023 Returns to Provide a True, Refined and Sophisticated B2B Sourcing Experience**

[31 August 2023, Hong Kong] Taking place from 5 - 7 September 2023 at the Hong Kong Convention and Exhibition Centre (HKCEC), Restaurant & Bar Hong Kong (RBHK) is set to provide a true, refined and sophisticated B2B sourcing experience which serves the needs of all industry professionals. In response to the evolving demands of the F&B and hospitality industries, the expo has undergone a transformation to ensure a more comprehensive showcase of products, services, and innovations that cater to a wide spectrum of preferences and requirements.

### **RBHK 2023: From Plates to Experiences**

Gathering more than 300 local and international brands, RBHK provides an immersive trading platform which truly empowers regional businesses and redefines Hong Kong's dining landscape. The event is expected to attract over 8,000 restaurant and bar owners, hospitality groups, F&B experts, as well as natural and organic advocates under one roof. Featuring the finest food and drinks, kitchen equipment, design supplies and technologies while extending to organic and gourmet selections, the show promises an enriching sourcing journey which brings never-before-seen opportunities and connections.

"Restaurant & Bar Hong Kong has always been at the forefront of showcasing the latest trends and innovations in the F&B and hospitality industries," said **Ms Janice Lee, Event Director of Informa Markets – Organiser of Restaurant & Bar Hong Kong**. "To curate an all-encompassing platform that truly caters to industries' demands, this year's expo will go beyond the realm of ordinary food and drinks by introducing compelling gourmet and natural and organic elements. Through this refinement, we are now making a strategic move to forge wider connections across industries and strengthen the commitment to a better future."

### **A Stage of Enlightenment and Collaboration**

More than just a showcase of products and solutions, RBHK embodies a vibrant platform where industry professionals, innovators and enthusiasts converge to network, learn and exchange insights. From engaging workshops hosted by food and drinks experts, trendsetting seminars on the latest market dynamics, to buzzing award ceremonies celebrating industry professionalism, every corner of the exhibition resonates with a palpable energy of active learning and knowledge sharing.

### **Celebrating Culinary and Hospitality Distinction**

From enchanting new eateries to elegant fine-dining destinations, **The Best of the Best MASTERCHEF Recommendation Restaurant (BOBM)** crowns the best restaurants in Hong Kong which offer first-rate dining and hospitality experience to diners. The awards provide a definitive guide for food lovers

to identify top eats while encouraging self-evaluation among service providers to strive for continuous improvement.

### Meet the Symphony of Coffee and Spirits

Baristas will display their full sets of skills and creativity to create perfect blends of coffee and spirits at the **Hong Kong Coffee in Good Spirits Championship**. The champion will go on to represent Hong Kong the World Coffee in Good Spirits Championship to showcase unique artistry and innovative beverage recipes.

### Unveiling Magical Food and Wine Pairings

To celebrate the creativity in food and wine pairing, **Pairing Sensations** will give recognition to top restaurants in Hong Kong which display the exquisite balance of tastes, aromas and cultures. After the first round of judging, the Top 12 Judges' Selections have already been announced, featuring pre-eminent restaurants presenting the most harmonious pairings including Andō, Aulis Hong Kong, Beefbar, Castellana Restaurant, Man Wah at Mandarin Oriental Hong Kong, MONO, Spring Moon at The Peninsular Hong Kong, and many more.

### Bringing the Art of Savouring to Life

The levelled-up **Tasting Theatre** will return with new pairing and beer tasting sessions to lead the audience to explore exotic and local flavours on top of the iconic wine masterclass. Masters of Wine, sommeliers, local breweries, and beverage experts will reveal intricate profiles of food, wine and beer by offering exclusive tasting notes, appreciation techniques and pairing tips.

### A Toast to Wine and Spirit Making Excellence

A series of wine awards ceremonies will take place across three consecutive days to shine a spotlight on the dedication and artistry of global wine makers, traders and practitioners. The **Hong Kong Best Spirits Awards** recognise spirits of the highest calibre and the bars, restaurants and hotels in which they are served. The **Hong Kong Washu Awards** select the very best Japanese sake, wine, fruit liqueur and spirits submitted by Hong Kong importers, distributors, and directly by Japanese wineries. **Wine Luxe International Awards** select the very best wines within the region to boost Chinese consumers' confidence on wine purchase and consumption.

Offering sourcing, networking and learning opportunities all in one place, RBHK promises an unforgettable sourcing journey that elevates dining to an enchanting sensory and lifestyle experience. RBHK is the ultimate destination for F&B professionals, food enthusiasts and sustainable lifestyle advocates to explore business opportunities that will redefine the future of F&B, gourmet and natural and organic industries.

The show is open to trade professionals and media only and visitors must be aged 18 or above. For more information, please visit <https://www.rbhk-ga.com/>.

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即時發佈

## 香港餐飲展 2023 升級回歸 打造更豐富採購體驗

[2023 年 8 月 31 日, 香港] 香港餐飲展將於 2023 年 9 月 5 日至 7 日假香港會議展覽中心隆重舉行, 帶來更全面、更深入、真正滿足業內人士所需的商貿採購體驗。為回應餐飲及款待業日新月異的市場需求, 本屆展覽將擴大定位, 展示更多元化的產品、服務和創新意念, 精準把握各領域買家的採購喜好及需求。

### 從食物質素到用餐體驗

展覽匯聚超過 300 個本地及國際品牌, 為超過 8,000 家餐廳及酒吧、酒店集團、餐飲專家及天然有機產業先鋒提供互動商貿平台, 藉此推動區內餐飲和有機行業的發展, 重塑香港餐飲格局。除了優質餐飲產品如食品飲料、廚房設備、設計供應和餐飲技術外, 展覽還增添了高級食品以及天然有機元素, 呈獻更豐富多元的採購體驗, 帶來前所未有的商業聯繫和發展機遇。

**香港餐飲展主辦機構 — 亞洲英富曼會展有限公司項目總監 Janice Lee 女士表示:**「多年來, 香港餐飲展一直走在業界最前, 帶來餐飲及款待業最新趨勢和創新意念。為打造一個真正滿足行業需求的全方位採購平台, 本屆展覽將突破常規餐飲概念, 引入高級食品和天然有機元素。是次革新顯示展覽正踏入新的階段, 建立更廣泛的業界聯繫, 並更積極承擔社會責任。」

### 無可比擬的學習交流平台

香港餐飲展不僅僅是採購平台, 更是業界專才、市場先鋒和創意領袖建立聯繫、學習和交流見解的最佳地點。從專家主持的互動工作坊、分享最新市場動態的專題講座, 到表揚業界貢獻的頒獎典禮, 展覽廳每個角落都將充斥着濃厚的學習和交流氛圍。

### 優質餐飲服務認證

**The Best of the Best MASTERCHEF Recommendation Restaurant (BOBM)** 為提供優質食物和服務質素的本地餐廳予以品質認證, 當中包括創新食店以至高級餐廳。計劃可幫助顧客識別高質素食肆, 同時鼓勵餐飲供應商自我評估, 進一步提升業界標準。

### 咖啡與烈酒新碰撞

咖啡師將在**香港咖啡調酒大賽**使出渾身解數, 炮製出咖啡與烈酒完美融合的佳作。比賽冠軍更可代表香港參加世界大賽, 在全球舞台展示獨特咖啡調酒工藝及創新飲料配方。

### 發掘最佳餐酒搭配

為宣揚餐酒搭配創意, **賞酒嘗味饌選**將選出能夠完美平衡餐酒香氣、味道及文化的香港高級餐廳。經第一輪評審後, 12 組最強美酒×佳餚配搭作品已揭曉, 當中包括 Andō、Aulis Hong Kong、Beefbar、Castellana Restaurant、香港文華東方酒店的文華餐廳、MONO、香港半島酒店

的 Spring Moon 等彰顯傑出搭配技巧的著名食肆。

### 餐飲品味鑑賞指導

**醇饌品味廳**升級回歸，除了繼續帶來備受歡迎的葡萄酒大師班，更會加入餐酒搭配及啤酒品味工作坊，帶領觀眾探索本地和異國美酒與佳餚組合。葡萄酒大師、侍酒師、本地啤酒廠和飲料專家將分享品酒心得、鑑賞和搭配技巧，揭秘高級食材、葡萄酒和啤酒的特色。

### 美酒評選輪番上演

展覽將一連三日舉行多個酒類飲品頒獎禮，以表揚全球葡萄酒及烈酒生產商、貿易商和從業者的貢獻和傑出表現。**最佳烈酒大獎**旨在評選出各範疇的頂級烈酒，並表彰提供高質烈酒的酒吧、餐廳和酒店；**香港和酒大賞**則旨在為來自香港進口商、分銷商及日本直達的清酒、葡萄酒、水果利口酒和烈酒中選出各類型最佳醇釀；而 **Wine Luxe 國際大獎**將評選出頂級佳釀，藉此增強中國消費者購買及飲用葡萄酒的信心。

香港餐飲展提供一站式採購、交流和學習平台，更將餐飲升格為多感官生活體驗，致力為參觀人士打造難忘的沉浸式採購之旅。餐飲專才、美食愛好者和可持續發展專家可在此開拓無窮商機，重新思考餐飲、美食以及天然及有機行業的未來。

展覽只開放予業界人士和媒體參觀，參觀者必須年滿 18 歲。欲了解更多展覽資訊，請瀏覽 <https://www.rbhk-ga.com/zh>。

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## About Informa Markets 關於亞洲英富曼會展有限公司

Informa Markets creates platforms for industries and specialist markets to trade, innovate and grow. Our portfolio is comprised of more than 550 international B2B events and brands in markets including Healthcare & Pharmaceuticals, Infrastructure, Construction & Real Estate, Fashion & Apparel, Hospitality, Food & Beverage, and Health & Nutrition, among others. We provide customers and partners around the globe with opportunities to engage, experience and do business through face-to-face exhibitions, specialist digital content and actionable data solutions. As the world's leading exhibitions organiser, we bring a diverse range of specialist markets to life, unlocking opportunities and helping them to thrive 365 days of the year. For more information, please visit [www.informamarkets.com](http://www.informamarkets.com).

亞洲英富曼會展有限公司 (Informa Markets) 旨在為各行各業和專業市場，提供交易、創新和發展平台。業務包括 550 多個國際 B2B 活動和品牌，涵蓋多個領域，包括醫療、保健與製藥、基礎設施、建築及房地產、時尚服飾、酒店、食品與飲料，以及健康與營養等。通過舉辦面對面會展，提供專業數據和可執行數據解決方案，為全球客戶和合作夥伴提供參與、體驗和達成交易的機會。作為全球領先的會展主辦方，我們為各種各樣的貿易行業注入發展動力，釋放機遇，為其蓬勃發展助一臂之力。欲了解更多信息，請瀏覽 [www.informamarkets.com](http://www.informamarkets.com)。

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