

【Day 1】What's going on at the show? 開幕現場速報 立即動身前往會場!

The 3-day expo kicked off with great success this morning! The show floor has been buzzing as visitors trading and networking with exhibitors and industry peers, presenting huge opportunities for the F&B industry! We have captured some of the best moments below:

為期三天的香港餐飲展 X 亞洲高端食品展於今早盛大揭幕！展會現場熱鬧非凡，已有多名專業買家到場，與在場參展商及業界同行互動交流，為餐飲業帶來無限機遇！以下是我們捕捉的精彩瞬間：



What's happening in the afternoon?

下午活動一覽

Venue 場地	Time 時間	Events & Programme 活動及內容
Main Stage (Hall 5E)	Now - 1700	The Best of the Best MASTERCHEF Recommendation Restaurant Awards Ceremony
Coffee Competition Area (Hall 5G)	Now - 1830	Hong Kong Latte Art Championship 2022 香港咖啡拉花大賽 2022
Green Kitchen (Hall 5F)	1445 - 1530	Good Food Technologies Limited Plant-based Meat 101: Asia Edition <i>Ben Chan, Chef, Hong Kong Chefs Association</i>
	1600 - 1700	Imperial Gallery Limited 茶入饌 <i>Paul Wong, Chef</i>
	1730 - 1815	Hanwoo Board Hanwoo Beef Cooking Demonstration <i>Yong Soo Do, Executive Chef, Hanwoo Board</i>
Italian Cocktail Challenge & Demo Area (Hall 5G)	Now - 1800	Italian Cocktail Challenge 調酒師挑戰賽
Wine Tasting Theatre (Hall 5D)	1600 - 1630	Pairing Sensations 賞酒管味饌選
	1645 - 1715	Hong Kong Best Spirits Awards 最佳烈酒大獎
	1730 - 1800	Hong Kong Washu Awards 香港和酒大賞

Day 2 Sneak Peek!

明天活動搶先看



1100 - 1830

Hong Kong Coffee in Good Spirits Championship 2022

香港咖啡調酒大賽 2022

Coffee Competition Area, Hall 5G

1330 - 1800

Green Kitchen 綠色煮意

Green Kitchen, Hall 5F

1330 - 1415	New Ascent Corporation Limited Handling of Plant-based Seafood Raymond Cheng, Senior R&D Culinary Chef of OmniFoods, Green Monday
1445 - 1530	Oceania Pure International Company Limited 澳洲黑金和牛 Farm to Table Patrick Lau, Chef, Hong Kong Chefs Association
1600 - 1645	Mindful Sparks Beverage Limited Sparkling Moonlight White Tea Patrick Lau, Chef, Hong Kong Chefs Association
1715 - 1800	Hanwoo Board Hanwoo Beef Cooking Demonstration Yong Soo Do, Executive Chef, Hanwoo Board



1230 - 1800

Wine Tasting Theatre 醇酒世界品味廳

Wine Tasting Theatre, Hall 5D

1230 - 1330	Tips and Tricks: Using Georgian Wine to Enhance Dining Experiences Anty Fung (DipWSET, CS, CSW)
1400 - 1500	Hidden Gems of Southern France Jennie Mack (DipWSET, FWS, IWS, SIWS), Co-Founder, Managing Director and Principal Educator, Asia Wine Service and Education Centre (AWSEC*)
1530 - 1630	Future Trends in the Bar Industry Chin Chun Wing, Chairman, Hong Kong Bar & Club Association
1700 - 1800	Understanding Aroma Stephen Mack (DipWSET, AS, Kikisake-shi, FWS), CEO, Asia Wine Service and Education Centre (AWSEC*)

More exciting show elements waiting for you!
更多精彩等你發掘！