

For Immediate Release

Restaurant, Bar & Café Hong Kong 2026 Opens Today, Serving Up Three Days of Discovery, Innovations and Connections

[1 September 2026, Hong Kong] Thousands of industry professionals are gearing up for yet another rewarding and flavour-packed edition of Restaurant, Bar & Café Hong Kong, opening today at the Hong Kong Convention and Exhibition Centre. Bringing together over 400 brands from 11 countries and regions, RBHK is where businesses, talent and ideas meet to write the next chapter of F&B.

As a trusted platform connecting the regional F&B community, RBHK is proud to be supported by leading industry and media partners, including Invest Hong Kong and Meetings and Exhibitions Hong Kong, among many others.

The event officially kicked off this morning with a grand opening ceremony officiated by our Guest of Honour Dr Bernard Chan Pak Li, JP, Under Secretary for Commerce and Economic Development of the Government of the Hong Kong Special Administrative Region, alongside prominent figures from F&B associations, industry leaders, professionals from the F&B industry, and more. Together they celebrated the industry's reunion, identified new business opportunities and paved the way for future advancements.

“Today marks the beginning of three extraordinary days where over 9,000 professionals gather under one roof to explore, inspire and connect,” said Mr Michael Duck, EVP Commercial Development of Informa Markets and Informa Group - Organiser of Restaurant, Bar & Café Hong Kong and Retail Asia Conference & Expo. “As Hong Kong strengthens its role as a regional hub for culinary excellence and innovation, gatherings like RBHK remain vital — fostering collaboration, nurturing talent and driving sustainable growth.”

Big Brands, Fresh Finds, All at RBHK

Spanning eight sectors from food & beverage, natural & organic products, coffee & spirits to hospitality technology, RBHK captures the breadth and depth of the entire F&B industry. Featured exhibitors include Shun Hing Technology Company Limited, Tao Bin Smart Beverage Machine (HK) Limited, Fish Marketing Organization and Vegetable Marketing Organization, Cooking Mission and many more.

The show also open doors to products making their Asian debut, such as FSWAAI Auto Packing & Labelling Scale, Marble King Full Blood Wagyu, Misty Tableware, Japan Kochi Chicken SHIMANTODORI and more, offering a fresh selection of flavours, equipment and solutions to inspire local businesses.

New specialised zones bring the industry's needs into focus at RBHK this year. Following an overwhelming response, Specialty Coffee Corner returns with an exciting coffee showdown, alongside sharings from award-winning baristas at the newly introduced Brew Bar; the **Japan Sake**

& Spirits Pavilion offers a taste of Japan through fine sake, spirits and brewing traditions; while the **Eco-Innovation Hub** showcases green and organic products to accelerate sustainability.

From sourcing to food retail and dining experience, RBHK maps the full F&B journey, with **Retail Asia Conference & Expo (RACE)** featured as part of RBHK to spark innovations across food, retail and technology. Industry experts and tech pioneers can explore how cross-industry collaboration drives greater efficiency and better consumer experience.

A Full Plate of Events and Innovations

RBHK's first day is all about celebrating the best of Hong Kong's F&B scene, with two of the most recognised award ceremonies taking centre stage. The **Best of the Best Masterchef Recommendation Restaurant Awards** unveils an expert guide to industry excellence, spotlighting restaurants that raise the bar for food and catering service. The **Best Bars Awards** crowns the city's top bars, selected from more than 90 quality entries, including Bar Leone, Gokan, Argo and Motana, which were recently named among Asia's 50 Best Bars.

And the show is only getting started. Over the next two days, visitors can look forward to more opportunities to learn, share and connect. **The Hub** will host an engaging programme of seminars, tastings and masterclasses, with Day 2 featuring the first Hong Kong-born Master Sommelier and WSET Educator Derek Li, Jennie Mack from Asia Wine Service and Education Centre (AWSEC) and sessions on Chinese wine.

In partnership with KPMG, **Retail Asia Conference**, themed "F&B Retail in Action – Technology, Collaboration, and Experience in the AI Era", will bring stakeholders together for a full day of insights on Gen Z engagement, smart hospitality, and destination-driven F&B, as well as how these trends address shared challenges across retail and F&B.

RBHK saves some of its biggest thrills for the last day to keep the energy going. The **Hong Kong Coffee Challenge 2026** will fill the hall with aroma of freshly brewed coffee, as local baristas compete in a knockout tournament testing their speed, latte art, blending skills and creativity.

The **IFSA Food Safety Symposium 2026**, themed "Silver-age Food Safety and Nutrition: Co-creating a Healthy and Sustainable Future", will explore how the F&B industry can better serve an ageing population by addressing their nutritional needs, texture preferences and food safety concerns.

Bringing the show to a memorable close, the **Pairing Sensations Awards** will crown pairings that best capture the spirit of "Asian confluence". Through a plate and a glass, the awards celebrate pairings where harmony meets contrast, reflecting how diverse Asian cultures interact, influence and enrich one another.

RBHK 2026: Together We Go Further

RBHK opens its doors today for three days of exciting discovery, bringing together talents, products and ideas shaping the industry. From restaurateurs, bar operators, café owners, food retailers and sustainability innovators, the industry is here to meet, mingle, share big ideas and discover what's next.

The show is open to trade professionals and media only and visitors must be aged 16 or above.

For snapshots from Day 1 of RBHK, please visit [RBHK 2026 photo album](#).

About Informa Markets

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.

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即時發佈

香港餐飲展 2026 今日開幕，三日盛事匯聚業界菁英、創新產品與龐大商機

【2026 年 9 月 1 日，香港】香港餐飲展 2026 (RBHK) 今日盛大開幕，數以千計的餐飲專才齊聚一堂，展開一站式採購、交流與商貿之旅。RBHK 匯聚來自 11 個國家及地區逾 400 個餐飲品牌，讓優質產品、業界菁英與創新理念在此交匯，為市場注入新動能，促進區內各界交流合作，共同開啟餐飲業發展新篇章。

RBHK 獲眾多機構及媒體夥伴的信賴與支持，包括香港投資推廣署及香港會議及展覽拓展部等。展覽今早舉行了隆重的開幕典禮，由香港特別行政區政府商務及經濟發展局副局長陳百里博士，JP 擔任主禮嘉賓，與餐飲協會代表、行業領袖、餐飲業界人士一同共襄盛舉。會場內人聲鼎沸，大家相互交流，尋找市場機遇，打開餐飲新視野。

香港餐飲展及亞洲零售論壇暨博覽會主辦機構——英富曼會展有限公司及英富曼集團商業發展執行副總裁 Michael Duck 先生致辭時表示：「今天，我們正式揭開一連三日餐飲盛事的序幕，很高興將迎來逾 9,000 名業內人士，共同探索新機遇、分享創新思維及建立聯繫。香港作為美食與創新的國際樞紐，正不斷拓展其影響力，而 RBHK 等重要業界平台將繼續發揮關鍵作用，促進交流、培育人才，推動可持續發展。」

知名與新興品牌薈萃 盡顯餐飲多元

展覽涵蓋食品與飲料、天然及有機產品、咖啡、烈酒、款待科技等八大領域，全方位呈現餐飲業的多元面貌與發展潛力。焦點展商包括信興科技有限公司、Tao Bin 智能飲料機（香港）有限公司、魚類統營處與蔬菜統營處、Cooking Mission 等等。

多款首次進軍亞洲市場的創新產品亦重磅亮相，包括 FSWAAI 自動稱重包裝貼標機、Marble King 全血和牛、Misty 餐具，以及日本高知縣「四萬十雞」等，為本地餐飲企業帶來嶄新風味、設備及解決方案，激發創新思維，開拓更多商機。

今屆展會聚焦業界需求，精心策劃多個特色專區。應熱烈迴響，**Specialty Coffee Corner** 重磅回歸，呈獻精彩咖啡競技並增設 **Brew Bar**，請來得獎咖啡師分享專業見解；**日本清酒及烈酒展團** 帶來優質清酒、烈酒及傳統釀造工藝；而 **Eco-Innovation Hub** 則聚焦綠色及有機產品，展示可持續餐飲的理念與實踐方案。

RBHK 覆蓋餐飲業從採購、食品零售到餐飲體驗的全產業鏈，並與亞洲零售論壇暨博覽會 (RACE) 聯手，聚焦食品、零售與科技的融合創新。行業專家與科技先鋒於現場交流切磋，探討跨界合作如何提升企業營運效率，為消費者帶來更優質的體驗。

活動輪番上演 亮點層出不窮

RBHK 首日活動聚焦香港餐飲界的卓越成就，舉行兩大備受矚目的頒獎盛典。**名廚之最推介餐廳**表揚在食物質素與款待服務方面表現卓越、精益求精的優秀餐廳；**最佳酒吧大獎**則從 90 個參賽申請中選出本地優質酒吧，角逐業界殊榮。參賽酒吧陣容鼎盛，當中包括近期同樣躋身「亞洲 50 佳酒吧」榜單的 Bar Leone、Gokan、Argo 及 Montana，盡顯香港餐飲業的活力與實力。

首日活動只是序幕，更多精彩內容將於未來兩天陸續展開，提供豐富的學習、交流及營商機會。The Hub 將舉辦多場研討會、品鑑會及大師班，翌日場次包括首位香港出生的侍酒師大師兼 WSET 講師 Derek Li 先生、亞洲侍酒及教育中心 (AWSEC) Jennie Mack 女士的專業分享及國酒專題講座，帶領與會者深入探索醇釀世界。

亞洲零售會議與畢馬威 (KPMG) 合辦，以「餐飲零售實戰 — 人工智慧時代的科技、協作與體驗」為主題，匯聚兩界專才，聚焦 Gen Z 互動、智慧款待、目的地餐飲等熱門議題，助零售及餐飲業應對共同挑戰。

展會最後一天同樣亮點十足，延續現場的熱烈氣氛。**香港咖啡競技大賽 2026**匯聚本地頂尖咖啡師，展開緊張刺激的淘汰賽。參賽者將接受沖煮速度、拉花技巧、拼配能力及創意表現等多重考驗，為現場注入濃郁的咖啡香氣與競技熱情。

國際食品安全協會 (IFSA) 食品安全講座以「銀髮食安與營養，共創健康永續新未來」為主題，深入探討銀髮族的營養需求、口感偏好及食品安全隱憂，揭示餐飲業如何透過產品創新與安全檢測，回應人口老齡化趨勢。

壓軸活動**賞酒嘗味饌選**將為展會精彩收官，揭曉完美詮釋「亞韻共饗」精神的餐飲搭配。一杯一碟之間，和諧與對比相互輝映，體現亞洲不同文化在交流與融合中彼此啟發、相互成就。

RBHK 2026: 並肩攜手 共赴餐飲新程

香港餐飲展今日正式開幕，展開一連三日的行業交流盛會，匯聚餐飲業菁英、產品及創意，打造探索趨勢與商機的重要平台。餐廳、酒吧及咖啡館經營者、食品零售商，以及可持續發展領域的專家匯聚一堂，分享專業洞見、交流行業經驗，在思想碰撞中發掘新趨勢，開拓未來機遇。

展覽僅開放予業內人士及經認證的媒體。參觀者須年滿 16 歲。

欲重溫展會首日精彩瞬間，請瀏覽[展會即時相冊](#)。

關於亞洲英富曼會展有限公司

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。

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