

For Immediate Release

Restaurant Bar & Café Hong Kong 2026 Shapes an F&B Journey for Today's Industry

[26 Aug 2026, Hong Kong] Returning from 1-3 September at the Hong Kong Convention & Exhibition Centre, Restaurant, Bar & Café Hong Kong (RBHK) 2026 will transform into a culinary playground packed with the latest flavours, trends and innovations in F&B. From meat & seafood, green products, coffee & spirits to equipment & technology, RBHK will showcase an unrivalled mix of brands and ideas, offering an experience that is anything but ordinary.

Bringing together key verticals across hospitality, food retail and sustainability, this year's expo connects the many touchpoints shaping the modern F&B landscape. As an integrated showcase under RBHK, Retail Asia Conference & Expo (RACE) will spotlight the latest food retail technology, e-commerce and marketing solutions for food businesses. Together, the shows offer a truly interconnected journey – from what's on the plate to how consumers dine, purchase and experience food.

Live Events, Tastings and Networking Experiences

A fun-filled event programme will unfold across the three days, bringing epicures and industry experts under one roof to discover trends, exchange insights and connect over their passion for F&B.

The **Retail Asia Conference** brings F&B, retail and technology together to spark cross-industry synergies, exploring shared solutions to navigate changing consumer expectations and rapid technological shifts. In partnership with KPMG, this year's theme, "F&B Retail in Action – Technology, Collaboration, and Experience in the AI Era", will explore how technology help businesses anticipate demand, personalise experiences and optimise operations.

Under the theme "Asian Confluence", **Pairing Sensations** showcase exquisite food and beverage pairings inspired by Asia's rich culinary traditions. Setting a new record with over 90 entries, the **Hong Kong Best Bars Awards** unite Hong Kong's bar community to celebrate the city's vibrant drinking culture, while the **Best of the Best Masterchef Recommendation Restaurant** recognises outstanding F&B establishments making their mark through exceptional food and service.

The **Hong Kong Coffee Challenge** presents a knockout battle where local baristas go head-to-head to showcase their precision, speed and coffee-making flair. **The Hub** offers invited guests a taste-and-discover experience, with renowned speakers sharing the latest trends and expert insights, featuring VIP sessions hosted by Mr Derek Li MS, the first Hong Kong-born Master Sommelier.

As food safety becomes a growing priority in the dining scene, RBHK welcomes the International Food Safety Association (IFSA) to lead the seminar "**Silver-Age Food Safety and Nutrition: Co-creating a Healthy and Sustainable Future**", exploring how safer, healthier food choices can elevate F&B experience.

Focused Sectors Across a Dynamic Show Floor

Looking beyond the familiar, RBHK 2026 will spotlight emerging and in-demand F&B concepts through specialised hubs and pavilions. These new highlights will bring fresh products, solutions and inspirations to spark the next business move.

The brand-new **Eco-Innovation Hub** marks RBHK's boldest step yet into sustainability. Bringing together green & organic products, sustainable concepts and emerging brands, the hub creates a commercial platform for the industry to discover, connect and turn sustainability into action.

The Japan Sake & Spirits Pavilion will bring a taste of Japan to the show, with eight breweries and producers showcasing distinctive sake and spirits. Connoisseurs can connect directly with Japanese exhibitors and join expert-led talks for fresh inspiration to enrich their beverage menus.

The Specialty Coffee Corner takes a deeper look at coffee, exploring coffee as a craft, culture and business opportunity. In addition to the coffee showdown, coffee enthusiasts can discover specialty coffees and equipment, connect with fellow coffee talents, and uncover the trade and retail trends brewing across the industry. As a standout feature of the corner, Brew Bar welcomes award-winning baristas to share their coffee journeys, including Mr Eric So, 2024 Hong Kong Brewers Cup Champion, and Mr Ricky Chan, 6th Place at the 2026 World Coffee in Good Spirits Championship and winner of the 2025 Hong Kong Coffee in Good Spirits Championship.

Every Corner Tells an F&B Story

Fine food and drinks are only the beginning – there's plenty more on the menu at RBHK 2026. With a focus on people, culture and industry needs, every corner is designed to bring something meaningful to the F&B journey. From specialised sectors to engaging events, industry experts can follow their curiosity, make the right connections and turn every discovery into a story of their own.

The show is open to trade professionals and media only and visitors must be aged 16 or above. For more information, please visit <https://www.rbhk-ga.com/>.

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 緊貼市場脈搏，打造多元餐飲體驗

【2026 年 8 月 26 日，香港】香港餐飲展 (RBHK) 將於 9 月 1 日至 3 日回歸香港會議展覽中心，帶來一場融合美味、潮流與創新的餐飲盛會。RBHK 匯聚多元品牌及創新商業方案，涵蓋肉類及海鮮、綠色產品、咖啡、烈酒、餐飲設備及科技等範疇，為業界呈現一場豐富多彩、別開生面的餐飲探索之旅。

本屆展會進一步拓展款待、食品零售及可持續發展等領域，串聯當下餐飲消費的各個觸點。亞洲零售論壇暨博覽會 (RACE) 將融入展會版圖，聚焦食品零售科技、電子商務及市場營銷方案。兩展攜手，貫通餐飲與零售體驗，將視野從餐桌延伸至消費者用餐、選購及體驗，勾勒完整的餐飲面貌。

品味、交流、探索餐飲

精彩活動三天接連不斷，業界專家齊聚交流，探討行業最新趨勢，分享對餐飲業的見解與熱忱。

亞洲零售會議聚焦餐飲、零售與科技，探討跨行業合作機遇，回應瞬息萬變的消費與技術需求。會議再度與畢馬威 (KPMG) 合作，以「餐飲零售實戰 — 人工智慧時代的科技、協作與體驗」為主題，探討科技如何幫助企業預測需求、打造個人化體驗並優化營運。

賞酒嘗味饌選以「亞韻共饗」為題，精選佳餚與飲料搭配，展現亞洲豐富多元的飲食傳統。**最佳酒吧大獎**獲逾 90 個申請，創下歷屆新高，業界翹楚齊聚一堂，彰顯香港酒吧文化的魅力。**名廚之最推介餐廳**則聚焦食物與服務品質，表揚表現卓越的本地餐飲場所。

香港咖啡競技大賽將以淘汰賽形式展開，讓本地咖啡師逐輪對決，在速度、精準度及咖啡製作技巧上一較高下。**The Hub** 為受邀嘉賓呈獻品味與交流的雙重體驗，邀請知名講者分享行業趨勢與專業見解，當中包括由首位香港出生的侍酒大師 Derek Li 主持的品酒環節。

隨着食品安全意識抬頭，RBHK 有幸邀請到國際食品安全協會（IFSA）主持「銀髮食安與營養，共創健康永續新未來」講座，探討安全、健康的食品選擇如何回應市場需求，提升餐飲體驗。

鎖定餐飲熱點 打造特色專區

RBHK 2026 將迎來新突破，打造特色展區及展館，聚焦新興餐飲理念與市場熱點，帶來嶄新產品、方案及靈感，讓企業探索更多商機與發展可能。

全新 **Eco-Innovation Hub** 開啟了 RBHK 可持續發展新篇章，匯聚綠色及有機產品、可持續創新理念與新興品牌，為業界打造探索、交流與合作的綠色商業平台，將可持續願景轉化為實際行動。

日本清酒及烈酒展團匯聚八家釀酒廠及生產商，呈獻各具特色的清酒與烈酒，展現日本酒的獨特韻味與釀酒工藝。買家可直接與日本參展商交流，並參與專家主持的專業講座，發掘更多產品靈感，為飲品單增添新意。

The Specialty Coffee Corner 深入探究一杯咖啡背後的工藝、文化與商業潛能。除了精彩的咖啡對決，買家還可發掘精品咖啡及專業器具，與咖啡同行交流，掌握咖啡貿易與零售趨勢。作為咖啡區的亮點，**Brew Bar** 邀請到多位獲獎咖啡師，包括 2024 香港咖啡沖煮大賽冠軍 **Eric So**，以及 2026 世界咖啡調酒大賽第六名、2025 香港咖啡調酒大賽冠軍 **Ricky Chan**，親身傳授經驗及咖啡之道。

走遍展會角落 發掘餐飲故事

在香港餐飲展 2026，優質餐飲只是序章，還有更多精彩細節有待品味。展會以人、文化與行業需求為核心，匯聚特色專區、多元展品及交流活動，助業界專才洞察最新趨勢、拓展營商網絡，從每一次探索中汲取靈感，譜寫新餐飲故事。

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。欲了解更多資訊，請瀏覽 <https://www.rbhk-ga.com/>。

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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