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Hong Kong's Annual F&B Soiree is Back, and Bigger than Ever

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Hong Kong - Restaurant and Bar, the ultimate hub for F&B experts, will be held from the 3rd - 5th of September 2013 at the Hall 5FG at Hong Kong Convention and Exhibition Centre. Over 15,000 restaurateurs, owners, chefs, sommeliers and hoteliers from Asia's most prominent hotels, clubs, bars and cafes will assemble to share insights. With products showcased by over 250 suppliers, such as Jebsen, Heinz, Links Concept, Miele and Nespresso, the exhibition acts as a melting pot for Hong Kong's diverse blend of East and West culinary concepts and establishments.

Restaurant and Bar, now entering its 11th year, has grown at an astonishing speed and securing its place as one the most anticipated F&B events in Asia. The exhibition presents an amazing array of competitions and demonstrations performed by the most revered chefs and figures.

STRIVE FOR EXCELLENCE
Restaurant and Bar prides itself on showcasing products of quality, along with knowledge, art and skills that accompany the product. It is our pleasure to offer a number of educational demonstrations that will enlighten restaurateurs and give excellent insights into the arts and etiquettes of oriental cuisine, fine wines and cocktails.

This is Modern Chinese Cookery Theatre's first year running and we are pleased to present fifteen highly acclaimed chefs from top Michelin restaurants in Hong Kong and Macau, for example, Mr William Ma of the Gloucester Luk Kwok Hong Kong and Mr Ng Sze Yau of Panda Hotel, both of whom are members of the Commanderies des Cordons Bleus de France, will present their award winning Asian cuisine.

Wine Tasting Theatre, one of Restaurant and Bar's oldest features, will once again charm us with experts from the sophisticated and rich world of wine. With an appetite for knowledge of wine, prepare for a sensory discovery with highly acclaimed sommeliers and certified wine masters from Europe and Asia, such as Ms Debra Meiburg, Master of Wine and Mr Sammy Leung of the Hong Kong Wine Judges Association.

COMPETITION & RECOGNITION
Competition has always been present within the ever changing Food and Beverage industry, as restaurant owners, sommeliers and chefs all maintain a drive for perfection. The exhibition has invited experts from different fields to demonstrate and raise the bar in excellence. The Hong Kong Barista Championship & World Siphonist Championship

Hong Kong, with the highest number of contestant, tests Hong Kong's baristas on their ability and knowledge to produce a desirable cup of coffee.

The Escoffier Chef Demonstration will feature celebrity chefs from Michelin-starred restaurants, such as Mr Andrea Spagoni from Domani, Mr Jaakko Sorsa from FINDS, and Mr Christopher Gallaga from Fat Angelo's. Brace yourself to experience the creation of some of the finest gourmet dishes in Asia.

Together with The Disciples Escoffier Association, we proudly present The Disciples Escoffier Young Talent Trophy. Eight young talented aspiring chefs, selected from the Philippines, Thailand, Vietnam, South Korea, China, Singapore, Macau and Hong Kong, will compete in the final round of Asia. Through demonstrating skills and talents while preparing prime Australian beef and Norwegian seafood, contestants all aim to make a mark in the ever changing culinary world.

AWARDS & ACHIEVEMENT
Restaurant and Bar once again teams up with the Hong Kong Wine Judges Association to launch the 3rd House Wine Awards. Over 200 types of wine have been entered with four categories including red, white, sparkling and dessert wine to be judged. More than 30 renowned judges are on the panel eagerly looking for the best and fairest wine in Hong Kong.

The 5th Hong Kong International Beer Awards will be judging over 300 beers in 23 categories, ranging from Lagers and Ciders to Belgian style and Stouts. Hong Kong's beer selection is ever increasing and imports one of the most diverse ranges of beer in the world.

The results of the Hong Kong House Wine Award, Hong Kong Wine by the Glass Awards and the Hong Kong International Beer Awards will be unveiled on the 3rd of September 2013 at the presentation ceremony.

A PLACE TO TALK
The Show Bar will be a hotspot for media associates, sommeliers, restaurateurs and chefs to socialize and enjoy unlimited supplies of premier beverages, along with live jazz music by Profiles.

For more information, please visit our website: www.restaurantandbarhk.com or contact us.

Opening Hours
3 Sep (Tue) 12:00-19:30
4 Sep (Wed) 12:00-19:30
5 Sep (Thu) 12:00-18:00

About Diversified Events

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