

# HK Carbon Low Carbon Restaurant 2026 AWARD

香港工業總會 · Q 嘜 低 碳 餐 廳 大 獎

## The First Award to Promote Energy Efficiency And Carbon Reduction in the F&B Industry in Hong Kong.



### Awards that inspire positive change

- This award evaluates restaurants based on their carbon footprint, ensuring a high level of transparency and credibility in the assessment process. By promoting sustainable operations, enhancing energy efficiency, reducing waste, and encouraging responsible sourcing, it drives meaningful transformation across the industry.

### Sets a new benchmark for F&B sector in Hong Kong

- With carbon reduction and climate action at its core, the Q-Mark Low Carbon Restaurant Award supports the F&B sector in transitioning towards more sustainable practices. Unlike conventional green awards, it adopts audited, data-driven carbon emissions as a key assessment criterion, aiming to establish industry-wide carbon benchmarks while recognizing restaurants that demonstrate excellence in environmental management.

### Shapes a sustainable future for dining

- The award not only sets clear standards for carbon performance, but also celebrates forward-thinking establishments that are committed to sustainability, encouraging the Hong Kong F&B industry to move towards a greener and more responsible future.



Increase media coverage in the green aspect



Enrich your sustainability actions and reports



Entitle 1 year Q-Carbon complimentary licence



Gain recognition as a sustainable leader in F&B sector

## FHKI-Q-Mark Low Carbon Restaurant Award 2025

### Highlights Recap

With strong support from the F&B industry, a total of 10 restaurant groups from Hong Kong and Shanghai were recognised as Low Carbon Restaurants last year, covering more than 20 brands.



#### 4 Stars Low Carbon Restaurant

(brands under the group)



#### 3 Stars Low Carbon Restaurant



#### 2 Stars Low Carbon Restaurant

(in alphabetical order)



#### 1 Star Low Carbon Restaurant

(in alphabetical order)



# Register Now!

Registration is now open until **31 July 2026!**  
Don't miss this opportunity. Awards will be presented at the **Q-Mark Award Presentation Ceremony in October 2026**, all winners will be entitled to a one-year complimentary Q-Carbon certification.



Join Now

## Entry Procedure

### Submit application (from now until 31 Jul 2026)

Registration is now open. After submitting the registration form, we will get in touch with you to arrange entry fee payment.

- Restaurant with 1 - 4 outlets HK\$28,000
- Restaurant with more than 4 outlets HK\$48,000

### Submit carbon data for award (28 Aug 2026)

After successful enrolment, restaurants need to submit carbon emission data from January to December 2025 through the Q-Carbon Portal. [Award Framework](#) includes six attributes.

### Verify by Hong Kong Q-Mark Council

After data submission, experts from Hong Kong Q-Mark Council will verify and produce a carbon emissions report based on [Evaluation Criteria](#). Report will then be submitted to Hong Kong Q-Mark Council for verification to ensure everything is accurate. A copy of verified report will also be shared with the restaurant.

### Annual "Q-Mark Licence Presentation Ceremony"

The ceremony will be held in Oct2026 for the following awards:

- FHKI Q-Mark Low Carbon Restaurant Award
- FHKI Q-Mark Low Carbon Restaurant of the Year
- One-year complimentary Q-Carbon certification to all winners



Join now!

Scan QR code to apply

## Award Framework

Water	<ul style="list-style-type: none"><li>• Landscaping</li><li>• Kitchen</li></ul>
Waste	<ul style="list-style-type: none"><li>• Recycling</li><li>• Waste Reduction</li><li>• Food Waste Diversion</li><li>• Food Waste Reduction</li></ul>
Energy	<ul style="list-style-type: none"><li>• Lighting, Heating, Cooling, Ventilation</li><li>• On-site Electricity Production</li><li>• Renewable Energy</li><li>• Water heating</li></ul>
Food	<ul style="list-style-type: none"><li>• Local Food</li><li>• Sustainable Seafood</li><li>• Sustainable Food &amp; Beverage</li><li>• Vegan and Vegetarian Options</li></ul>
Transportation	<ul style="list-style-type: none"><li>• Procurement Transportation</li><li>• Distribution Transportation</li></ul>
Reusables & Disposables	<ul style="list-style-type: none"><li>• Limited Disposable Waste</li><li>• Disposables And Reusable Alternatives</li><li>• Compostable Disposables in a Close Loop Waste Stream</li></ul>

## Evaluation Criteria

These evaluation criteria prioritize fairness and acknowledge the varying sizes and operations of restaurants. The focus is on recognizing the restaurant with overall low carbon emissions, as well as commendable efforts in reducing environmental impact relative to their individual circumstances.

### 01 Eligibility

Carbon emissions will be evaluated to determine eligibility, taking into account the varying sizes and operations of participating restaurants.

### 02 FHKI Q-Mark Low Carbon Restaurant Award

Restaurants whose final verified carbon emissions fall below the calculated average / mean will be recognized for their outstanding efforts in reducing their environmental footprint, considering the unique characteristics of each establishment.

### 03 FHKI Q-Mark Low Carbon Restaurant of the Year

This prestigious award will be granted to the top three participating restaurants with the lowest average verified carbon emissions, taking into account their respective sizes and operations. The awards are classified into Two-Star, Three-Star, and the highest honour, Four-Star Low Carbon Restaurant.

Enquiry : [kathy.yim@fhki.org.hk](mailto:kathy.yim@fhki.org.hk) / [margaret.lam@fhki.org.hk](mailto:margaret.lam@fhki.org.hk)

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