



1st HONG KONG OYSTER FESTIVAL

“BUILDING THE HONG KONG BRAND”

MAY 23RD, 2026

LAU FAU SHAN SHORELINE



Success and Future of the “AFCD-SFDF’s Hatchery” Project

Oysters farmed in Lau Fau Shan (LFS) have long been developed into a local delicacy “golden oyster” — a nutritious, Omega-3-rich delicacy. To increase growers’ income, attract younger generations to blue-food industries, and encourage entrepreneurship, a collaboration among local growers, industry, government, and universities has been formed. With support from the Sustainable Fishery Development Fund (SFDF) and Lee Kum Kee, hatchery technologies have been developed to produce, for the first time in over 700 years, a “Made in Hong Kong” oyster.

The hatchery produces seeds from HKU’s superior oyster strain. Local growers, using floating rafts, have observed rapid growth and expressed great satisfaction. Many are now setting up their own hatcheries to commercially produce “Made in Hong Kong” oysters.

This momentum aligns with new HKSAR government policies (e.g., licensing) to manage oyster aquaculture sustainably. Officials are also discussing a “Hong Kong Brand” with growers and HKU researchers.

At this Oyster Festival, we will share:

1. How HKU researchers’ culture super oysters
2. Why growers prefer HKU seeds and are setting up hatcheries
3. How to develop a Hong Kong oyster brand and a “Made in Hong Kong” product for added income and farm expansion



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Schedule

Saturday (May 23rd) - Venue: Lau Fau Shan (LFS) Shoreline, Hong Kong

15:00: Field Trip to HKU Oyster Rafts in LFS: Hong Kong Hatchery Project — the success story

16:00: Opening Ceremony: Remarks, comments and suggestions from participants on HKU’s Research Impact on Oyster Farming

17:00: Visit to various display booths to visualize our research impact on oyster farming in Hong Kong and in the region: Hatchery technology, Triploid oysters for year-round harvest and breeding HKU’s super oysters for climate change tolerance.

17:30: Discussion for Hong Kong Oyster Branding and Celebration with buffet curry, drinks and local golden oysters and other oyster dishes

Invited participants (Full List: www.hkuoyster.com)

1. HKU’s Vice-President ((Academic Development), Prof GONG Peng; Dean of Science, Prof ZHOU Qiang and several Professors and academics from all local universities and educational institutions
2. AFCD’s Director, Mr. LAI Kin Ming, Mickey, JP; Dep Director, Mr. LAI Chuen Chi, Patrick; Senior Fisheries Officer (Mariculture and Special Projects) Mr. CHOW Wing Kuen
3. HKSAR’s Legislative Council Members, Hon CHAN Pok-chi JP and Hon HO Chun-yin, Steven
4. Food & Environment Hygiene Department’s Assistant Director, LAM Chau-kuen, Yonnie, and Veterinary Offr, LI Cheuk-wai, Brian
5. Oyster experts from the Chinese Academy of Sciences: Prof Li LI
6. President of Zhanjiang Oyster Industry Association, Mr WANG Zhi-pan, Zhanjiang, China
7. Chairman of the Hong Kong Huidong Association; Chairman of Huizhou Shengli Group Co., Ltd., Zeng Shengli, JP
8. Brian LEE, Director of Manufacturing of Lee Kum Kee Sauce Group
9. Chairman, Hong Kong Fishermen Association, Mr. LEUNG Koon Wan
10. Experts and representatives from NGOs, and other sectors involved in oyster aquaculture and business

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Contact for participation: Ms. Jessie Lai; Email: hylai@hku.hk



Organizers and Sponsors



Ecology & Biodiversity

1. Sustainable Fisheries Development Fund, Agriculture, Fisheries and Conservation Department, HKSAR
2. Ha Tsuen Heung, Tang Yau Kung Tong
3. Aquaculture Technology Association of Guangdong and Hong Kong
4. New Territories Lau Fau Shan Oyster Industry Association
5. N.T. Oyster Aquatic Products United Association