

# Effective Exchange Rate Index

The effective exchange rate index for the Hong Kong dollar on Friday, May 30, 2025 is 103.4 (down 0.2 against yesterday's index).

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## Mainland pizzeria chain opens first restaurant in Hong Kong and sets up regional headquarters to expand overseas (with photos)

Invest Hong Kong (InvestHK) today (May 30) welcomed the opening of Lacesar Pizzeria's first restaurant in Hong Kong, Cafe DE Lacesar. The launch marks the brand's first presence outside Mainland China, representing a major milestone in its global expansion journey. Founded in Shenzhen, Lacesar is best known for inventing the durian pizza.

Associate Director-General of Investment Promotion at InvestHK Mr Arnold Lau said, "We are delighted to welcome Lacesar to join Hong Kong's vibrant food and beverage (F&B) sector. As the originator of durian pizza, the brand has reimaged the traditional pizza experience and exemplifies the innovation of China's F&B industry. Its decision to begin its international journey in Hong Kong highlights the city's role as a strategic gateway between Mainland China and global markets. It also adds to the rich diversity of our food scene and reinforces Hong Kong's position as Asia's food capital."

The Head of Overseas Markets of Lacesar, Mr Anson Wang, said, "We chose Hong Kong as the launchpad for our global expansion because of its unique advantages. Its proximity to Shenzhen makes operations highly efficient, and the cultural, diet and linguistic familiarity between the two cities enables fast localisation."

He added, "Hong Kong also offers access to talent with a global perspective, a transparent and low tax regime, and one of the world's leading financial ecosystems, all of which provide a strong foundation for us to expand into Southeast Asia and the Middle East. Through this restaurant, we aim to deliver our signature durian pizza and other creative dishes to local customers. This is just the beginning of our global journey."

Located in Tsuen Wan, the new restaurant is wholly owned and operated by Lacesar. In addition to overseeing operations in Hong Kong, the restaurant will serve as the regional headquarters for Lacesar's overseas growth, and

further expansion into Southeast Asia and Middle East markets. Lacesar plans to curate the Hong Kong restaurant as a family-friendly casual restaurant by introducing its original intellectual property characters "Dutti" and "Lezzy" to create an engaging experience for families and children.

Lacesar Pizzeria was founded in 2010 by Shenzhen Lacesar Pizza Catering Management Co Ltd and has since grown into one of Mainland China's most recognised pizza chains, with nearly 200 outlets across 33 cities. Its signature durian pizza – made with fresh, real durian fruit – has developed a dedicated following. The brand has been recognised by international consultancy Frost & Sullivan as the "Originator of Durian Pizza", and praised by PMQ Pizza Magazine for "creating an entirely new pizza category".

For more information about Lacesar, please visit: [www.lacesar.com](http://www.lacesar.com).

To download event photos, please visit:  
[www.flickr.com/photos/investhk/albums/72177720326487823](http://www.flickr.com/photos/investhk/albums/72177720326487823).



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## [CFS announces food safety report for April](#)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 30) released the findings of its food safety report for last month. The results of about 4 400 food samples tested (including food items purchased online) were found to be satisfactory except for four unsatisfactory samples that were announced earlier. The overall satisfactory rate was 99.9 per cent.

A CFS spokesman said that about 1 200 food samples were collected for

microbiological tests, and about 3 200 samples were taken for chemical and radiation level tests.

The microbiological tests covered pathogens and hygiene indicators; the chemical tests included testing for pesticides, preservatives, metallic contaminants, colouring matters, veterinary drug residues and others; and the radiation-level tests included testing for radioactive caesium and iodine in samples collected from imported food from different regions.

The samples comprised about 1 400 samples of vegetables and fruit and their products; about 400 samples of cereals, grains and their products; about 400 samples of meat and poultry and their products; about 700 samples of milk, milk products and frozen confections; about 500 samples of aquatic and related products; and about 1 000 samples of other food commodities (including beverages, bakery products and snacks).

The four unsatisfactory samples comprised a prepackaged milk product sample detected with milk fat content not in compliance with the regulations, and three frozen confection samples found to contain coliform bacteria exceeding the legal limit.

The CFS has taken follow-up actions on the above-mentioned unsatisfactory samples, including informing the vendors concerned of the test results, instructing them to stop selling the affected food items, and tracing the sources of the food items in question.

The spokesman reminded the food trade to ensure that food is fit for human consumption and meets legal requirements. Consumers should patronise reliable shops when buying food and maintain a balanced diet to minimise food risks.

Separately, in response to the Japanese Government's discharge of nuclear-contaminated water at the Fukushima Nuclear Power Station, the CFS will continue enhancing the testing on imported Japanese food, and make reference to the risk assessment results to adjust relevant surveillance work in a timely manner. The CFS will announce every working day on its dedicated webpage ([www.cfs.gov.hk/english/programme/programme\\_rafs/daily\\_japan\\_nuclear\\_incidents.html](http://www.cfs.gov.hk/english/programme/programme_rafs/daily_japan_nuclear_incidents.html)) the radiological test results of the samples of food imported from Japan, with a view to enabling the trade and members of the public to have a better grasp of the latest safety information.

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## **Appointments to Committee on the Promotion of Racial Harmony**

The Secretary for Home and Youth Affairs has appointed three new members

to the Committee on the Promotion of Racial Harmony (CPRH), a Government spokesman announced today (May 30). Three incumbent members have also been reappointed to the Committee in the same appointment exercise. Their term of office will run from June 1, 2025, to May 31, 2027.

The following is a list of the non-official members of the CPRH:

New members:

Ms Zareenah Ho Sau-yin  
Ms Jody Kwok Fu-yung  
Ms Kalsoom Syed

Reappointed incumbent members:

Mr Zaman Minhas Qamar  
Ms Himeshika Samaradivakara  
Mr Deep Singh Vinner

Other incumbent members:

Mr Mohammad Ilyas  
Mr Vishal Melwani  
Mr Syed Mohammed Mohiuddin  
Mrs Marina Rai  
Ms Tika Rana  
Mr Baljinder Singh  
Mr Yeung Tsz-hei  
Mr Eric Yuon Fuk-lung

The CPRH is a non-statutory advisory body set up to advise the Government on matters relating to fostering racial harmony in the community and to enhance mutual understanding among people of different ethnic origins. Chaired by the Deputy Director of Home Affairs, the Committee includes representatives from the Constitutional and Mainland Affairs Bureau, the Education Bureau, the Labour Department and the Information Services Department. The Race Relations Unit of the Home Affairs Department provides secretariat support to the Committee.

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**[Japanese medical and life science companies join business mission to understand Hong Kong's investment](#)**

# environment and explore business opportunities (with photos)

Invest Hong Kong (InvestHK) and the Hong Kong Economic and Trade Office (Tokyo) jointly organised a business mission comprising 13 delegates from Japanese medical and life science companies to visit Hong Kong from May 25 to 28 to understand Hong Kong's healthcare market and explore business opportunities in Hong Kong.

This is the fourth sector-specific business mission organised by InvestHK and the Hong Kong Economic and Trade Office (Tokyo) in recent years, following the last innovation and technology mission in May 2024, and two food and beverage missions, which were held in February 2025 and April 2023 respectively.

Tying in with the Hong Kong Trade Development Council's Asia Summit on Global Health and the Hong Kong International Medical and Healthcare Fair 2025, on May 26 and 27, the delegation attended a series of visits, themed seminars, networking sessions, as well as business matching meetings with potential investors, investees and business partners.

At the welcome dinner held on May 26, the Director-General of Investment Promotion, Ms Alpha Lau, said, "With the highest life expectancy in the world, Hong Kong has proven itself as a hub of healthcare excellence and technological innovation. Home to two of the world's top 30 medical schools, a first-class research talent pool, and globally recognised clinical trial data, our city is a powerhouse for biotech advancement."

On May 27, the delegates visited the Hong Kong Science and Technology Parks Corporation (HKSTP) to attend a briefing session on the business environment and opportunities available in Hong Kong, followed by a tour of the HKSTP's Japanese tenants' lab and other facilities. The delegates then attended a networking dinner organised by InvestHK.



