



ANDREW HO WINS ALTOS BARTENDERS' BARTENDER AWARD AT ASIA'S 50 BEST BARS 2025

Hope & Sesame's visionary founder and co-owner honoured by industry peers for his leadership and lasting contributions to Mainland China's modern cocktail culture

25 June 2025 – **Andrew Ho**, founder and co-owner of Hope & Sesame in Guangzhou, has been named the winner of the **Altos Bartenders' Bartender Award 2025**. Voted exclusively by bartenders from venues on the 2025 list, this is the only peer-judged accolade in the Asia's 50 Best Bars programme. Ho is recognised by the industry for his leadership, mentorship and enduring influence on Mainland China's modern cocktail scene.

This accolade marks the second in a series of special awards announced in the lead-up to the milestone tenth edition of Asia's 50 Best Bars 2025, sponsored by Perrier. The highly anticipated list will be revealed at a live awards ceremony on 15 July 2025 in Macau – the first time the event and its accompanying programme will take place in the city – in partnership with destination hosts Wynn Macau and Wynn Palace.

A Hong Kong native with a background in luxury hospitality, Ho is a dynamic force in Asia's bar scene. After graduating from the prestigious École Hôtelière de Lausanne, Ho swiftly rose through the ranks at Grand Hyatt Hong Kong, becoming Assistant Director of Food & Beverage within just three years. In 2016, he co-founded Hope & Sesame – Guangzhou's first speakeasy cocktail bar. Since then, the venue has become one of Mainland China's most acclaimed drinking destinations. It has consistently ranked on the Asia's 50 Best Bars list for six years and most recently came in at No.14 in 2024, also earning the title of The Best Bar in Mainland China for the second consecutive year.

Opened in March 2016, Hope & Sesame is hidden behind a traditional Cantonese storefront in the charming Dongshankou neighbourhood – the historic heart of old Guangzhou. Conceived as a modern speakeasy, the bar was southern China's first of its kind. Disguised as a humble *cha chaan teng* (Cantonese diner), it opens into a warm, intimate saloon through a secret door – a nod to Ho's vision of a cocktail temple that surprises and delights, much like the Prohibition-era bars that inspired it. From the beginning, Hope & Sesame has been a testing ground for boundary-pushing cocktail innovation, bringing techniques such as centrifugal clarification, sous vide infusions, slow cooking and rotary





distillation to a traditionally conservative bar scene. For Ho, a great cocktail bar must have character and romance. It should be more than a venue – it should have mystery, heritage and a story. Hope & Sesame is exactly that: easy to miss, but impossible to forget.

Ho's entrepreneurial spirit extends beyond bar ownership. In addition to opening the acclaimed SanYou – a baijiu-forward bar spotlighting 100% locally-sourced ingredients and regional Chinese flavours – and DSK Cocktail Club, he leads Spirits Architects, a full-spectrum hospitality consultancy. The group supports clients from concept to operations, offering everything from brand strategy to beverage development and training. Recognised for his influence and creativity, Ho has hosted countless guest shifts and brand events in over 40 cities worldwide. His work continues to shape the cocktail and spirits landscape across Mainland China, inspiring a new generation of bartenders and hospitality professionals with his earnest commitment to excellence and passion for reinventing the norm.

Emma Sleight, Head of Content for Asia's 50 Best Bars, says: "Andrew is not only redefining what great bartending looks like in Mainland China – he's laying the foundations for the country's modern cocktail culture with his entrepreneurial vision. His approach to hospitality is grounded in innovation, mentorship and a deep respect for the craft. Through global collaborations and consulting work, he has elevated Mainland China's profile on the international bar stage while fostering a strong sense of community. Andrew is a catalyst for change and a driving force in shaping the future of Asia's drinks industry. It is incredibly fitting that his peers have recognised this by awarding him the well-deserved Altos Bartenders' Bartender Award."

On winning the Altos Bartenders' Bartender Award, Ho says: "It is such an incredible honour for my family, team and myself to have my work recognised by such an illustrious panel of industry peers and colleagues. After the excitement settles, it's important to remember that my work is not done. The responsibility to inspire and mentor our next generation still requires my unwavering dedication. However, in the meantime, ganbei! And I hope to see you all in Hope & Sesame for a drink."

Carlos Andrés Ramirez, Global Advocacy & PR Director, Altos Tequila, says: "We warmly congratulate Andrew Ho for winning the Altos Bartenders' Bartender Award at this year's Asia's 50 Best Bars. This recognition is more than well-deserved – not only for his outstanding career behind the bar, but also for





his influence on the industry and the vibrant growth of mixology in China. His leadership and the remarkable work of the entire Hope & Sesame team have left a lasting mark on the scene. Cheers to passion, creativity, and community – salud!”

50 Best works with professional services consultancy Deloitte as its official independent adjudication partner to help protect the integrity and authenticity of the voting process and the resulting list of Asia’s 50 Best Bars 2025. See more details on the Asia’s 50 Best Bars voting process [here](#).

Media contacts:

Maryanne Lee, FoodNews Creative Marketing Agency
asias50bestbars@foodnews.com.sg

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About Asia’s 50 Best Bars

Asia's 50 Best Bars is the first regional event of The World's 50 Best Bars brand, created in 2016 with the purpose of showcasing the best and most innovative talent in the drinks industry in this region. The annual ranking is based on the votes of the Asia’s 50 Best Bars Academy, comprising the most knowledgeable and travelled members of the bar industry, drinks media and mixology experts from across Asia. The Academy spans dozens of cities across the continent, reflecting the relative development and importance of bar scenes in different locations and the diversity of the drinking scene in Asia. Asia's 50 Best Bars, The World’s 50 Best Bars and North America's 50 Best Bars are owned and organised by William Reed, the group behind The World’s 50 Best Restaurants and The World’s 50 Best Hotels.





About the host destination partners: Wynn Macau and Wynn Palace

Wynn Macau is a luxury integrated resort in Macau with two iconic towers featuring a total of 1,010 spacious rooms, luxury retail, nine food and beverage outlets, two spas, a salon and a pool. The resort proudly boasts three distinct entertainment experiences, including the choreographed Performance Lake. For more information, visit press.wynnmacau.com.

Wynn Palace is Wynn's second luxury integrated resort. Located in the Cotai area, it features a 28-storey hotel with 1,706 exquisitely furnished rooms, versatile meeting facilities, renowned luxury retail, 14 food and beverage outlets, Macau's largest spa, a salon and a pool. The resort also features a variety of entertainment experiences, including the dazzling 8-acre Performance Lake, the unique SkyCab, an immersive entertainment center, large-scale floral sculptures and an extensive collection of Western and Asian art displays. For more information, visit press.wynnpalace.com.

About the award sponsor: Altos Tequila

Altos is a super-premium Tequila, crafted from 100% blue agave in the heart of Los Altos, more than 2,000 meters above sea level, in the western state of Jalisco, in Mexico. Born from a collaboration between Altos Tequila's Master Distiller, Jesús Hernández, and the internationally renowned UK mixologists, Dré Masso and the late Henry Besant, Altos was made by bartenders for bartenders in 2009. The Altos range celebrates the authenticity of Mexico in a modern way, as such each Tequila is crafted in part using the 500-year-old traditional Tahona method, before being distilled in small copper pot stills.

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