

# DC

THE DYNASTY CLUB MEMBERS' MAGAZINE

**The Winter Issue**

*December 2024 – January 2025*



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THE  
DYNASTY  
CLUB  
皇朝

DC  
THE DYNASTY CLUB MEMBERS' MAGAZINE



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**Celebrate Christmas** with The Dynasty Club's exquisite Christmas Hamper – now at a special early bird price! Filled with luxurious gourmet treats, fine wines, and seasonal delights from around the world, it's the perfect gift for loved ones or a delightful indulgence for yourself.

**Purchase  
the Christmas  
Hamper now for**

**\$3.688**

*original \$4,680*



Make this Christmas truly memorable!  
For orders and enquiries, please contact  
Noble at 2829 7990.

'Whittard' Triple Chocolate Biscuits, UK 150g  
'Loison' Veneziana Mandarin Panettone, Italy 600g  
Honey Fulmer Cut Comb in Acacia, Hungary 350g  
'Wooden Spoon' Strawberry & Champagne Extra Jam, UK 340g  
Tartufata Black Truffle Sauce, Italy 90g  
Goose Rillettes 100% Goose 170g  
'Whittard' 3 Flavoured Christmas Hot Chocolate Stacking Tin, UK 100g  
Balsamic Vinegar of Modena IGP, Italy 250ml  
Hazelnut Chocolate Truffles 180g  
Extra Virgin Olive Oil, Italy 250ml  
Pascal Doquet, Arpege Premier Cru Blanc de Blancs Extra Brut N.V. 750ml  
Christmas Mulled Wine Tea 25 Teabags (no alcohol)  
Crostini "Non-Fried" Croutons with Olive Oil 100g

# Celebrate the Season: Limited Edition Christmas Hampers Await

訂購限量版聖誕禮籃  
歡慶佳節來臨

**Create  
Holiday  
Magic**  
at the  
**Gingerbread House  
Workshop**  
參加薑餅屋製作工作坊  
親手打造經典聖誕節飾品

**NOBLE**  
Reservations  
2829 7990

**Join us for the Club's Gingerbread  
House Workshop**, expertly led by

Noble's talented pastry chef. Junior Members and their parents can enjoy some quality time together designing and decorating their own traditional Christmas decorations to take home, filling their homes with the delightful aroma of fresh baking. Don't miss this sweet holiday tradition!

7 Dec (Sat)  
11:00am – 1:00pm  
7/F Dynasty I – II  
Per child (Age 3 -11)

**\$480**

*Advanced booking is required*



Christmas Eve and  
New Year's Eve Celebrations:

# A Journey through Time

時光雅韻 佳節之旅



**Get ready for a series of** celebrations at two of the Club's highly anticipated events as we near the year-end holiday season.

Members and guests of all ages will feel the festive spirit in the air as they enter the traditional Christmas village for the Christmas Eve Party at the Club on 24 December. The Club will be welcoming you and your family with a joyous ambience created by balloon decorations that add a unique touch of festivity.



As the Club draws another successful year to a conclusion, it will also mark its milestone 35th anniversary. To celebrate this special occasion, we are excited to unveil a special theme: A Journey through Time. The

7/F Lobby will transform into a time tunnel on New Year Eve where Members and their family can capture their memorable moments while welcoming the new year ahead in style.





### Christmas Eve Party

Join us on Christmas Eve for an enchanting evening filled with holiday cheer and camaraderie. One of the highlights of the evening will be the instant photo booth that captures the magic of the night, ensuring that you leave with wonderful memories of this momentous celebration.

### New Year's Eve Countdown Party

As we bid farewell to the old year and welcome in the new, our New Year's Eve celebration promises to be an unforgettable night. Entertaining our Members and guests will be the live music performance from 6pm until the countdown, which sets the perfect backdrop for an evening of revelry. The Club has also prepared an exciting lucky draw with fantastic prizes to be won. The popular Instant Photo Booth will be making a return, allowing Members to capture and take home lasting memories of this special night as we transition into the new year.



**A celebration will never be quite complete** without a sumptuous feast. The Club's trio of restaurants have prepared exceptional dinner menus designed to tantalise your taste buds. Be sure to make a reservation for these occasions and raise a toast to new beginnings, cherished friendships, and the exciting journey that lies ahead in the coming year.

#### Christmas Eve 平安夜

24 December 2024 (Tue)

##### Imperial City

Christmas Eve Hot Pot Buffet Dinner

平安夜一人一鍋火鍋自助餐

Adult: \$880 (Early bird \$780\*)

Child (Age 3 – 11): \$680 (Early bird \$580\*)

##### Dynasty Café

Christmas Eve Celebration Set Dinner

平安夜節日晚餐

Per person: \$880 (Early bird \$780\*)

##### Noble

Christmas Eve Buffet Dinner

平安夜自助晚餐

Adult: \$880 (Early bird \$780\*)

Child (Age 3 – 11): \$680 (Early bird \$580\*)

#### Christmas Day 聖誕日

25 December 2024 (Wed)

##### Imperial City

Christmas Day Hot Pot Buffet Dinner

聖誕日一人一鍋火鍋自助餐

Adult: \$880 (Early bird \$780\*)

Child (Age 3 – 11): \$680 (Early bird \$580\*)

##### Noble

Christmas Day Buffet Lunch

聖誕日自助午餐

Adult: \$880 (Early bird \$780\*)

Child (Age 3 – 11): \$680 (Early bird \$580\*)

Christmas Day Buffet Dinner

聖誕夜自助晚餐

Adult: \$880 (Early bird \$780\*)

Child (Age 3 – 11): \$680 (Early bird \$580\*)

#### New Year's Eve 除夕夜

31 December 2024 (Tue)

##### Imperial City

New Year's Eve Hot Pot Buffet Dinner

除夕夜一人一鍋火鍋自助餐

Adult: \$1,080 (Early bird \$980\*)

Child (Age 3 – 11): \$680  
(Early bird \$580\*)

##### Dynasty Café

New Year's Eve Gala Dinner

除夕夜晚餐

Per person: \$680 (Early bird \$580\*)

##### Noble

New Year's Eve Gala Dinner

除夕夜晚餐

Per person: \$1,680 (Early bird \$1,480\*)

#### New Year's Day 元旦日

1 January 2025 (Wed)

##### Noble

New Year's Day Buffet Lunch

元旦日自助午餐

Adult: \$730 (Early bird \$680\*)

Child (Age 3 – 11): \$580  
(Early bird \$530\*)

\* Reservations made on or before 10 December 2024 can enjoy the early bird discount.





# Welcome the Year

of the

# Snake

喜氣洋洋迎蛇年

**Join us at the Club** as we usher in the Year of the Snake on 29 January 2025. The Club is delighted to continue its cherished tradition of hosting a captivating lion dance at 12 noon on the second day of Chinese New Year. The god of wealth will be on hand to greet Members and guests, spreading wishes of fortune and prosperity for an auspicious start to the new year.

In celebration of this special occasion, the Club will be closed on the First Day of Chinese New Year but will resume normal operations for the remainder of the holiday.

## Chinese New Year Operation Hours

### Chinese New Year's Eve (年廿九)

28 January 2025 (Tue)

*The Club will operate as usual for Members and their families to savour a dinner at the Club.*

### The First Day of Chinese New Year (年初一)

29 January 2025 (Wed)

*The Club will be closed all day.*

### The Second Day of Chinese New Year (年初二)

30 January 2025 (Thu)

*The Club will resume normal operation.*



盆菜盛宴慶佳節

# FESTIVE SEASON

## Christmas through Lunar New Year

**A beloved Cantonese celebration dish**, the Club's Poon Choi features an array of premium ingredients, meticulously layered in traditional style.

From South African abalone in sauce to fish maw, sea cucumber, dried oysters, dried scallops, and succulent prawns, each layer promises exceptional flavour. Perfect for family gatherings and festive celebrations.

For orders\* and enquiries, please contact Imperial City on 2829 7980.

**\$2,188**

serves 6

**\$3,688**

serves 10

# POON CHOI



\*Place order one day prior to collection, available from 1 December 2024 to 28 February 2025.



### Spring Dinner Packages

#### Now Available

#### 春茗晚宴套餐 現正接受預訂

**Elevate your gatherings** with The Dynasty Club Spring Dinner Packages, including specially crafted menus featuring auspicious delicacies, free-flowing drinks, complimentary parking, and elegant floral decorations. Available until 31 March 2025. For enquiries and reservations, contact the Catering Department at 2829 7931/7937.





A Toast to

35

同賀皇朝會35週年誌慶

Years of  
Excellence

**As The Dynasty Club** marks its 35th year as a beacon of refinement in Hong Kong, join us for an extraordinary evening of gastronomy and celebration. This milestone anniversary will be commemorated with an exquisite champagne and wine dinner at Noble on 18 December 2024, promising an unforgettable fusion of culinary artistry and exceptional vintages.

The evening's libations feature the prestigious House of Veuve Clicquot, a champagne dynasty founded in 1772 that revolutionised the industry under the guidance of Madame Clicquot, known as "la grande dame of Champagne". The House's innovations include creating the first vintage champagne and inventing the riddling table process, which remains fundamental to champagne production today. Members will get to relish three exceptional Veuve Clicquot champagne and a distinguished Californian wine.

In addition, Chef Chee will be crafting a special six-course menu traversing the globe and it's most coveted delicacies. From the pristine waters of Hokkaido comes exquisite Botan ebi, while the world's most prestigious Ossetra caviar adds an opulent touch from the Caspian.

For enquiries and reservation, please contact Noble on 2829 7990.

**35th Anniversary  
Veuve Clicquot and  
Joseph Phelps Dinner**

18 December

**\$1,388 per person**

(Early Bird \$1,288 per person\*)

\*Reservations made on or before  
9 December 2024 can enjoy the  
early bird discount.

**MENU**

Marinated Botan Ebi and Ossetra Caviar with Ceviche Dressing  
檸檬汁醃北海道牡丹蝦配魚子醬

**Veuve Clicquot Yellow Label Brut, Champagne, France**

Seared Toro Cheek and Foie Gras Terrine with Truffle Teriyaki  
火炙吞拿魚面頰肉及鵝肝批配松露照燒汁

**Veuve Clicquot Rosé, Champagne, France**

Morel Mushroom Consommé  
羊肚菌清湯

Sous Vide French Chicken Breast with Pesto Condiment  
and Apple Salad

慢煮法國雞胸配青醬汁及蘋果沙律

**Veuve Clicquot La Grande Dame 2015, Champagne, France**

Butter Poached Lobster Tail and Grilled Chilean Seabass Fillet  
with Red Wine Butter Sauce

牛油慢煮龍蝦尾及烤智利鱸魚配紅酒牛油汁

Or

Grilled A4 Kagoshima Satsuma Beef Rib Eye 140g

鹿兒島薩摩A4和牛肉扒140g

**Joseph Phelps Cabernet Sauvignon 2021, California, USA**

Strawberries with Rosé Champagne Ice Cream and Rosé Jelly  
玫瑰香檳雪糕配士多啤梨及粉紅啫喱

Petit Fours  
Brewed Coffee or Infusion Tea





### **Veuve Clicquot Yellow Label Brut**

*Wine Spectator: 91 points*

#### **Tasting Notes:**

This pale gold champagne showcases fine bubbles and a bouquet of grapefruit, apple, and orange peel, complemented by flavours of white peach, lemon, and mineral undertones.

#### **Food Pairing:**

This champagne pairs beautifully with seafood dishes such as fish tartare or blinis topped with caviar. Its crisp acidity also complements creamy cheeses like Brie or Comté.

### **Veuve Clicquot Rosé**

*Decanter: 92 points*

#### **Tasting Notes:**

This luminous pink rosé exudes generous aromas of fresh red fruits, including raspberry and wild strawberry, with a delightful balance of fruitiness and freshness throughout.

#### **Food Pairing:**

Veuve Clicquot Rosé pairs well with seafood like shrimp and smoked salmon, exotic or Mediterranean cuisine, and red fruits in desserts, enhancing flavors with its vibrant acidity and fruit-forward profile.



### **Veuve Clicquot La Grande Dame 2015**

*Decanter: 95 points*

#### **Tasting Notes:**

This golden champagne features a fine mousse with flinty oyster shell notes that evolve into floral hints of jasmine and clementine, revealing layers of honey and nutmeg.

#### **Food Pairing:**

La Grande Dame pairs exquisitely with sophisticated dishes such as roasted chicken or duck breast and shines alongside garden-inspired dishes featuring fresh vegetables.

### **Joseph Phelps Cabernet Sauvignon 2021**

*Wine Enthusiast: 93 points*

#### **Tasting Notes:**

This deep ruby red wine bursts with aromas of blackberries and blueberries, balanced by fresh earth notes and hints of dark chocolate that enhance its complexity.

#### **Food Pairing:**

This Cabernet Sauvignon pairs excellently with hearty dishes such as grilled beef rib eye or rich lamb dishes. Its robust structure also complements aged cheeses like Gouda or Cheddar.





## 2010 Les Forts de Latour, Château Latour, Pauillac, Bordeaux

**Château Latour**, a prestigious estate in Pauillac, Bordeaux, France, is renowned for its exceptional wines. The 2010 Les Forts de Latour is a testament to the winery's commitment to quality. This vintage has received an impressive 97 points from Robert Parker's Wine Advocate.

Crafted with meticulous care, it offers a robust blend of Cabernet Sauvignon and Merlot. On the palate, expect a harmonious balance of rich blackcurrant, cedar, and earthy undertones.

The wine's structure is firm yet elegant, with velvety tannins and a lingering finish. This wine exemplifies the depth and complexity characteristic of Pauillac wines.

醇香之旅：精選美酒推介

# Liquid Treasures:

35% Discount Price

**\$2,470**

Original Price  
\$3,800







35% Discount Price

**\$845**

Original Price  
\$1,300

# A Tale of Two Continents

## 2021 VGW Chardonnay, 00 Wines

**00 Wines**, an innovative winery based in Oregon, USA, is celebrated for its modern approach to winemaking. The 2021 VGW Chardonnay has garnered 95 points from Robert Parker's Wine Advocate.

This wine showcases the winery's dedication to crafting expressive Chardonnays. It reveals vibrant notes of citrus and green apple, complemented by hints of vanilla and a subtle minerality.

The palate is beautifully textured, offering a creamy mouthfeel balanced by refreshing acidity. This Chardonnay is a delightful representation of New World elegance and precision in winemaking.

**NOBLE**

Enquiries & Orders.

2829 7990





#### December 2024

Poached Garoupa Fillet  
with Wolfberries, Angled  
Luffa and Cherry Tomato  
in Fish Soup  
鴛鴦杞子浸鮮斑片

Stir-fried Shredded Fish  
Maw, Cordyceps Flower  
and Black Fungus with  
Scallion Oil  
蔥油蟲草花木耳炒花膠絲





臻選美食盛宴

# VITALITY & SPLENDOUR



## **This winter, Imperial City**

invites you to indulge in a menu that celebrates traditional Chinese wellness cuisine. Drawing on 5,000 years of culinary wisdom, the restaurant offers warming dishes that honour the principles of seasonal eating. Each creation balances nourishment with sophisticated flavours, ensuring a revitalising dining experience during the cold season.

## **30 January – 12 February 2025**

Pan-seared Dried Golden Oysters  
with Ham and Honey Sauce  
蜜汁火腿煎金蠔

Steamed Garoupa Fillet  
with Dried Tofu Skin and XO Sauce  
醬皇腐竹蒸星斑球

As we transition from winter to spring, prepare to welcome the Year of the Snake with an exquisite touch of splendour. From 30 January to 12 February, Imperial City will present an exclusive culinary experience that marries traditional symbolism with modern elegance. This carefully curated menu features premium ingredients designed to evoke prosperity and fortune, enhancing your celebration of the new year.





THE  
ART  
OF

DYNASTY  
CAFÉ

2829 7930

砂鍋煨香：  
探索煲仔飯的烹飪藝術

# Clay Pot RICE

Clay Pot Rice with  
Preserved Meats and Sausage  
臘味煲仔飯







Clay Pot Rice with  
Black Truffle and Pork Ribs  
黑松露排骨煲仔飯

# Stay Warm with an Asian Staple

**As autumn's crisp** air settles over the city, Dynasty Cafe celebrates one of Hong Kong's most cherished comfort dishes. Clay pot rice embodies the essence of Cantonese slow-cooking, where premium jasmine rice transforms into a masterpiece of contrasting textures.

The earthenware vessel works its magic, creating the prized golden crust at the bottom while the rice above stays perfectly tender. Our

master chefs layer each pot with carefully selected seasonal ingredients, allowing the flavors to meld together as they cook, before finishing with a precisely measured drizzle of aged soy sauce.

Join us at Dynasty Cafe throughout December for this soul-warming specialty, where generations of culinary heritage meet in every steaming bowl.



The Allure of Canadian Sea Urchin:

# A Culinary Delight

品味佳饌：  
加拿大海膽的迷人魅力





**Canadian sea urchin** is celebrated for its unique flavour and luxurious texture, making it a favourite among seafood connoisseurs.

**Here's what makes it special:**

1

## Rich Ocean Flavour

With a deep oceanic essence and delightful umami notes, it captivates seafood lovers.

2

## Luxurious Creamy Texture

Its silky, creamy texture melts in the mouth, offering an indulgent experience.

3

## Perfect Sweet and Salty Balance

A harmonious blend of subtle sweetness and gentle saltiness creates a rich culinary journey.

4

## Intriguing Nutty Aroma

Some varieties add depth with a hint of nuttiness.

5

## Freshness is Key

Only the freshest sea urchins offer the pinnacle of flavour.



## NOBLE

Discover this delicacy with Noble's exclusive Canadian sea urchin specials.

2829 7990





醇香共賞

歡聚時刻



**Step into Noble's** elegant atmosphere and discover a sophisticated after-work retreat overlooking Victoria Harbour. From January 2025, we invite Members to experience our exclusive Aperitivo Hour with free flow food and drinks.



Indulge in our carefully curated beverage selection, from crisp Cava to premium wines from both new and old world regions. Our expert mixologists craft classic and contemporary cocktails, including sophisticated options like Dry Martini, Negroni, and Manhattan.



**NOBLE  
APERITIVO HOUR**  
**All-You-Can-Drink Package**  
**Starting from January 2025**

*Daily from 6pm to 8pm*

**\$248**  
per person



Noble's renowned chefs present an exquisite selection of gourmet canapés, featuring delicate creations such as Foie Gras Mousse on French Toast, Lobster Cocktail with Mango Tart, and Salmon Roe with Blinis. Each bite is thoughtfully crafted to complement your beverage choice.



# Rosé Champagne

## Dinner

玫瑰香檳晚宴

**Enjoy an evening at Noble** featuring a three-course menu perfectly paired with AR Lenoble Rosé Terroirs "MAG15" champagne.

Family owned since its inception, AR Lenoble is a small champagne house that is committed to sustainable practices and exceptional quality. With flavours of red fruit and a citrus nose, their vivacious Rosé Champagne, blends Premier Cru Pinot Noir and Grand Cru Chardonnay that form the inspiration for the meal.

For enquiries and reservations, please contact on Noble 2829 7990.

**Price: HK\$798** per person  
(including a glass  
of champagne)

**HK\$650** per person  
(food only)

**Special offer:**

**10% discount**

for groups of 2-5 persons

**20% discount**

for groups of 6 or more







# 35th Anniversary

## 35% Off Exclusive Permanent Membership Offer

INDIVIDUAL	FAMILY	CORPORATE (Four Nominee)
<b>\$292,500</b> now	<b>\$357,500</b> now	<b>\$877,500</b> now
\$450,000 <i>Original</i>	\$550,000 <i>Original</i>	\$1,350,000 <i>Original</i>

## Associate Term Membership

Membership Type	Entrance Fee	Monthly Subscription
Individual	\$35,000 (3 Years)	\$2,450
Family	\$35,000 (3 years)	\$3,050
Corporate (Two Nominee)	\$70,000 (3 years)	\$6,500

PROMOTION  
PERIOD  
**1 SEP-31 DEC**

Contact us - Membership Department  
**2829 7967 or [dchkmsm@dynastyclub.com.hk](mailto:dchkmsm@dynastyclub.com.hk)**





# Taste of Tranquillity: Explore the Enchanting TEAHOUSE at Dynasty Club

皇朝會餐飲新殿堂「宴」

**This year, Dynasty Club** is excited to bring in a brand new experience for our members, introducing TEAHOUSE, a special space for our esteemed members and guests to experience the golden era of Chinoiserie design, a fusion of Chinese and Western sophistication, which was hugely popular in Europe back in the 17th – 18th century.

The interior of the TEAHOUSE features a series of original lacquer panels dating back to 1854, which are decorated with oriental motifs including cranes, storks, parasols, lanterns and foliage applied with asymmetric sections of split bamboo, creating fantastical scenes that is visually astonishing. This collection is known to have originated from a Belgian teahouse which was later acquired by an important collector, and was installed in a mansion on the shores of Lake Geneva.

Our members and guests can soon step into the enchanting realm of TEAHOUSE, to experience an exquisite fusion of Chinese and Western afternoon tea. Savor the rich flavors of a selected Chinese and Western dishes, and to discover the world of tea drinking. Our exclusive premium tea series were meticulously sourced from around the world, taking into consideration for taste, health and well-being. Every visit promises not merely a dining experience, but a journey for the senses, creating cherished moments that resonate long after your last sip.

Nestled at the entrance of TEAHOUSE, our newly created boutique invites you to explore an exquisite array of loose-leaf teas from our premium collections as well as cakes, confectionaries and other collectables. Whether you are seeking to indulge in your favorite brews or searching for the perfect gift, this enchanting stop promises to delight the senses and elevate your tea experience.







TEAHOUSE

**A soft opening** for TEAHOUSE is set for mid-December. Designed as a one-of-a-kind teahouse in Hong Kong, with members already making inquiries and reserving their spots for the inaugural month, anticipation is brewing for this elegant new destination.



# Revolutionising Rejuvenation:

*Introducing the*

## **LPG Cellu M6<sup>®</sup> Alliance**

Regain the natural beauty and wellness with Endermologie<sup>®</sup> - LPG's global patented cellular stimulation technology.

透過LPG全球專利Endermologie<sup>®</sup>，  
重綻天然美麗與健康風采。







## Benefits of the Cellu M6® Alliance

- **Natural, non-invasive treatment, zero side effects**  
純天然、非侵入性的療程，零副作用
- **Reduces cellulite improves body shape**  
消除頑固脂肪，改善體態
- **Enhances skin firmness and texture**  
提升肌膚緊緻度及彈性
- **Stimulates collagen for youthful appearance**  
促進自生膠原蛋白，保持青春外表
- **Scientifically proven 30+ years research**  
逾30年研究，經科學驗證
- **Quick, visible results**  
效果快速明顯，即時見效

**The Club is thrilled** to unveil the state-of-the-art LPG Cellu M6® Alliance machine, hailing from France. Celebrated for its innovative Endermologie® technology, this remarkable device marks a significant leap forward in beauty and health treatments, trusted across more than 110 countries for its ability to rejuvenate connective tissues naturally.

The Cellu M6® Alliance features two independent motorised rollers combined with negative pressure suction, creating a harmonious and rhythmic motion. This unique mechanism enhances internal blood circulation, revitalizing fibroblast cells, stimulating the production of hyaluronic acid, and increasing collagen levels.

Endermologie® is a non-invasive therapeutic technology that effectively enhances skin appearance, reshapes body and facial contours, reduces fine lines, and delays the signs of aging. Additionally, it alleviates post-exercise muscle tension and chronic tendon pain, offering a comprehensive wellness solution.

Experience the transformative power of the Cellu M6® Alliance and embark on an unparalleled journey toward rejuvenation and vitality. We invite members to embrace this cutting-edge technology as a pathway to a healthier, more radiant version of yourself.



岩村釀造清酒醇香之夜

# Iwamura Brewery

 Sake Dinner







## Members and their guests

enjoyed an extraordinary evening  
at the sake dinner on 18 August.

They relished a selection of highly  
acclaimed sakes from Iwamura  
Brewery while savouring delectable  
dishes specially prepared by  
Noble's chef, each perfectly paired  
with the sakes.





# Dining Privilege at Noble

Receive a complimentary  
**\$100 dining voucher**  
for your next visit when you  
spend \$500 or more  
on a delightful dinner time  
dine-in experience!

**Promotion Period**

11 Nov – 30 Dec 2024

Enquiries  
2829 7990