

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE

The Spring Issue
February – March 2026

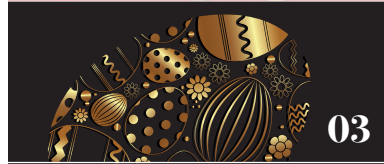
CONTENTS

THE
DYNASTY
CLUB
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DC
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02



03



06



08



04



10



12



14



16



18



20



22



24



25

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MEMBERSHIP TARIFF

會籍收費細則

Membership Categories 會籍種類	Individual 個人	Family 家庭	Corporate 公司 Four-Nominee 可提名四位人士之 公司會員
Entrance Fee 入會費	HK\$112,500	HK\$137,500	HK\$337,500
Transferable Debenture 可轉讓之債券	HK\$337,500	HK\$412,500	HK\$1,012,500
Total Cost 總額	HK\$450,000	HK\$550,000	HK\$1,350,000
Monthly Subscription 每月繳費	HK\$2,500	HK\$3,100	Each Nominee 每位提名人 HK\$2,500

Contact Us – Membership Department
2829 7967 or dchkmsm@dynastyclub.com.hk

滿堂喜慶迎馬年 Welcome the Year

H of the Horse



Celebrate the arrival of the Year of the Horse with us on 17 February 2026. Representing vitality, speed and noble character, the Horse heralds a year of progress and great success.

To honour this festive occasion, the Club will continue its cherished tradition of hosting a captivating lion dance at 1pm on the second day of the Lunar New Year. The God of Fortune will make a special appearance to greet Members and guests, spreading blessings of health and prosperity for a flourishing and auspicious year ahead.

In observance of this joyful festival, Members are kindly reminded to note the Club's special operating hours during the Chinese New Year festivities.

Chinese New Year Operating Hours

Chinese New Year's Eve (年廿九)

16 February (Mon)

The Club will operate as usual, allowing Members and their families to savour dinner at the Club.

The First Day of Chinese New Year (年初一)

17 February (Tue)

The Club will be closed all day.

The Second Day of Chinese New Year (年初二)

18 February (Wed)

The Club will resume normal operations.

An Egg-cellent Easter Party Awaits

復活節繽紛派對



“
**Get ready to bounce
into a truly delightful
afternoon of festive
celebrations at the Club
this year!**



NOBLE
Enquiries & Reservations
2829 7990
DC Mobile App

**The Club will be hosting a
fun-filled Easter Party** packed
with activities guaranteed to bring
laughter and joy to the whole family.
Highlights includes face painting,
balloon twisting, a rabbit parade
and the always-exciting egg hunt
adventure.

To top off the festivities, indulge
in a delectable Easter buffet lunch
prepared by Noble, featuring a
festive spread of your favourite
dishes to relish during the occasion.

**Join us for an unforgettable
day of joy, delicious food and
Easter cheer!**

Happy Easter Buffet Lunch

5 April (Sun)

12noon – 2:30pm

Noble

Adult: \$680/person

**Child (age 3–11):
\$500/person**





Red Carabineros Prawn
with Linguine
意大利紅蝦麵

夢幻地中海美食巡禮

A Mediterranean Odyssey: **Flavours from the French Riviera to the Moroccan Coast**

This February and March, Noble invites Members on a culinary voyage across the diverse shores of the Mediterranean through an exclusive menu that celebrates the region's rich tapestry of cultures.

Experience the elegance of France with Pan-seared Seabass and explore the rustic, aromatic warmth of North Africa through a tender Moroccan Lamb Shank Tagine. The journey continues with the ocean's

finest bounty, featuring a rich Seafood Soup and Red Carabineros Prawn Linguine, before transporting your palate to Spain for a sweet finale of crisp Churros with highly distinctive olive oil ice cream.

Members are invited to discover these sun-soaked specialities that will brighten the late-winter months. Reserve your table today.

Spanish Churros with
Caramel Sauce and
Olive Oil Ice Cream
脆炸西班牙油條

**Noble
Mediterranean
Menu**

February – March

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Mediterranean
Seafood Soup
地中海海鮮湯

Exquisite Chinese *New Year Delicacies*

精緻賀歲美饌

Gather for a heart-warming meal of prosperity

18 February – 3 March



Double-boiled Shark's Fin, Abalone,
Fish Maw, Sea Cucumber and
Chicken Feet Soup (per person)
六福臨門 (賀年佛跳牆燉湯) (每位)



**This Lunar New Year,
join us for a
culinary celebration
of good fortune
and tradition.**



Throughout February and March, Imperial City presents a festive menu, in which every dish is crafted to bestow specific blessings of health and abundance.

Savour the finest ingredients, selected for their auspicious symbolism. From the ocean's bounty of lobster, abalone and delicate fish maw to the savoury richness of dried oysters and sea cucumber, each delicacy promises to tantalise your palate. Expertly prepared, these dishes offer a refined interpretation of classic festive flavours.

Secure your table now and invite your loved ones to experience auspicious specialities befitting the joyful occasion.



Mixed Lobster with Assorted
Shredded Vegetables, Jellyfish,
Walnuts and Crispy Chips
(for four people)
馬年撈起 (龍蝦撈起)
(4位用)



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時節滋味：寰宇風味薈萃

Seasonal Delights:

A GLOBAL FUSION OF FLAVOURS

Thai-style Minced Pork and Prawn
Stir-fried Flat Rice Noodles
泰式肉碎大蝦炒河





Baked Chicken Cutlet Rice
in Cheese Curry Sauce
芝士咖喱汁雞扒焗飯

Treat your senses this February and March, as Dynasty Café unveils two mouth-watering specials designed to tantalise your taste buds.

Discover the vibrant spirit of Thailand with Stir-fried Flat Rice Noodles with Minced Pork and King Prawns. The smokiness of the wok meets the freshness of Thai herbs, perfectly complementing the sweetness of the prawns and savouriness of the pork. It's a refreshing yet satisfying dish that brings a taste of the exotic to your table.

Alternatively, indulge in the creamy goodness of Baked Rice with Chicken Fillet in Cheese Curry Sauce. A succulent chicken fillet is smothered in rich, golden curry sauce and topped with bubbling melted cheese, creating a comforting fusion classic that promises a memorable experience in every bite.

**DYNASTY
CAFÉ**

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春日雅韻：Aki旬之賞味盛宴

THE ART OF SPRING:

Seasonal Delights at Aki

At Aki, every dish tells a story of time and place. As we move from the heart of winter to the first bloom of spring, Chef Tomi presents distinctive creations designed to honour the Japanese culinary calendar, highlighting peak freshness and regional excellence.



Grilled Hokkaido Snow Crab

北海道産ずわい蟹焼き甲羅焼き

FEBRUARY

Experience the ocean's depth with Hokkaido Snow Crab. The *kōra-yaki* style enhances the crab's natural sweetness, as the delicate crabmeat and rich miso are grilled to perfection within the shell, releasing a deep, smoky aroma. It is a dish of intense, concentrated flavour, offering luxurious warmth against the February chill.



MARCH

Celebrate the awakening of spring with the exquisite Kyoto Hime Beef. The shabu-shabu style balances the buttery richness of marbled beef with the refreshing bitterness of spring greens. The beef's melt-in-the-mouth texture is elevated by the crisp, earthy notes of the broth, offering a sophisticated and uplifting dining experience.



AKI

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Dom Pérignon

感官交響盛宴：Aki專屬Dom Perignon香檳晚宴

A Symphony of Senses:

An Exclusive

*Dom Pérignon Dinner
at Aki*



On 27 March, devotees of the finest fizz are invited to an evening of unparalleled sophistication. The Club is all set host a prestigious Dom Pérignon champagne dinner, a rare opportunity for Members to explore the depth of one of the world's most celebrated labels.

With a legacy spanning over a century, Dom Pérignon remains the gold standard of champagnes. Inspired by the ambition of Dom Pierre Pérignon, who declared his intention to "make the best wine in the world", the house only produces vintage champagnes. Each is a unique expression of a single year's harvest, released only when the champagne has reached a peak of harmony and complexity.



The exclusive dinner features a quartet of Dom Pérignon's most distinguished vintages: Dom Pérignon 2015, Dom Pérignon 2013, Dom Pérignon 2009 Rosé and Dom Pérignon P2 2006. Members will also savour a creative Japanese fine dining menu by Aki, with each course meticulously curated to perfectly compliment the complex notes of these brilliant bubbles.



Reserve your spot now for a unique journey of complementary flavours.

DOM PÉRIGNON PAIRING MENU

Dom Pérignon 2015

ズワイ蟹、落、キャビア、煮えばな、木の芽
Snow Crab, Fuki, Caviar, Niebana, Kinome
鮪タルタル、雲丹、新玉ねぎ、沢庵漬け、実山椒、山葵、海苔天麩羅
Tuna Tartare, Uni, Shintama Onions,
Pickled Radish, Sansho, Wasabi, Seaweed Tempura

Dom Pérignon 2013

蛸烏賊、菜の花、ポメロ、浜防風、黄身酢
Firefly Squid, Nanohana, Pomelo, Hamabofu, Egg Vinegar
稲庭うどん、粉唐墨、芹、レモン、豆乳浅利スープ
Inaniwa Udon, Karasumi Powder,
Japanese Celery, Lemon, Soy Milk Clam Soup

Dom Pérignon Rose 2009

豚肩ロースしゃぶしゃぶ、小蕪、小蕪の葉
Shabu-shabu Sliced Pork Shoulder, Turnip, Turnip Leaves
クレソン、トマト、ポメロ豆腐クリームかけ
Watercress, Tomato, Pomelo Tofu Cream Sauce

Dom Pérignon P2 2006

オマール海老、帆立、花山葵、菊芋の白味噌仕立て
Lobster, Scallops, Wasabi Flower, Jerusalem Artichoke,
White Miso Sauce
宮崎和牛テンダーロインステーキ、焼き筍、赤味噌のグレービーソース
Miyazaki Wagyu Beef Tenderloin Steak,
Grilled Bamboo Shoots, Red Miso Gravy Sauce

Dessert

手作り葛切り、苺、オレンジ、シャンパンゼリ
Kuzukiri, Strawberries and Oranges with Champagne Jelly

Dom Pérignon Champagne Dinner

March 27 (Fri)

Starts at 7pm

Aki

\$2,600/person

(Originally \$3,688/person)



A K I

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The Return of
Burgundian
Excellence:

An Exclusive

勃艮第傳奇重臨：Jasper Morris獨家品酒晚宴

Wine Dinner with
JASPER MORRIS

The Club is delighted to announce the return of our highly anticipated Burgundy Wine Dinner and welcome back Master of Wine Jasper Morris, who turned our previous gathering into a legendary night of discovery.

This exclusive evening is designed for deep connection. While enjoying a bespoke, multi-course menu that perfectly complements the evening's wine selection, Members will experience the intimate, table-side interactions that made our last event so memorable. Morris will visit each table to share personal anecdotes and insider knowledge, offering a rare conversational look into the region's complex vintages.

This is a unique opportunity to deepen your appreciation for Burgundy through its finest expressions, accompanied by a global authority, in an atmosphere of refined elegance. Reserve your spot now.

Burgundy Wine Dinner

4 March (Wed)

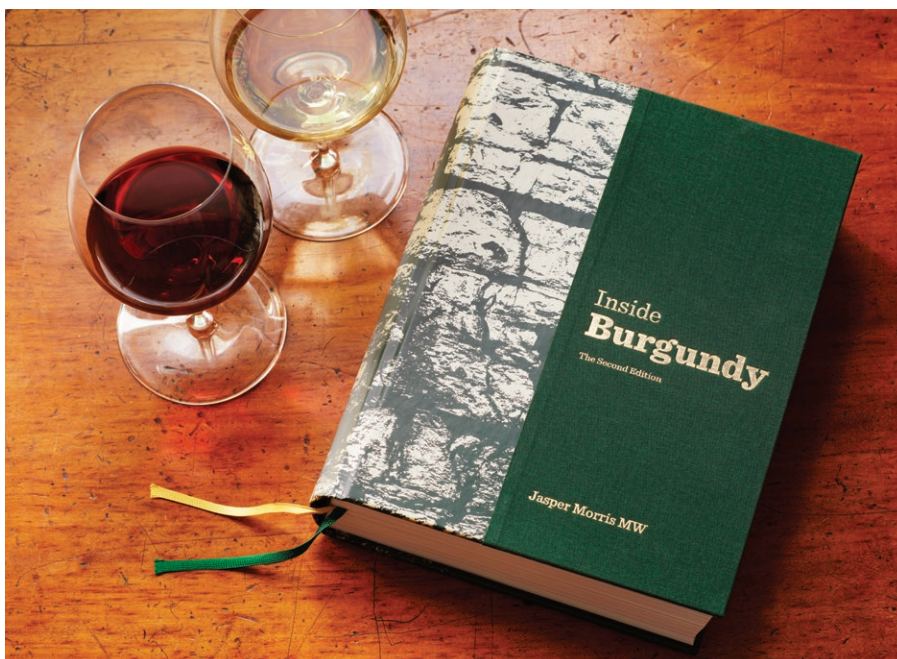
Starts at 7pm

Noble

Stay tuned – event details will be announced shortly.

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Jasper Morris: a Lifetime in Burgundy

Jasper Morris's profound connection to Burgundy began in 1979 as a wine merchant, a journey that led him to the heart of the region's most celebrated vineyards.

After establishing Morris & Verdin as the UK's premier importer from the region, he began a distinguished 14-year tenure as the Burgundy specialist for Berry Bros & Rudd in 2003.

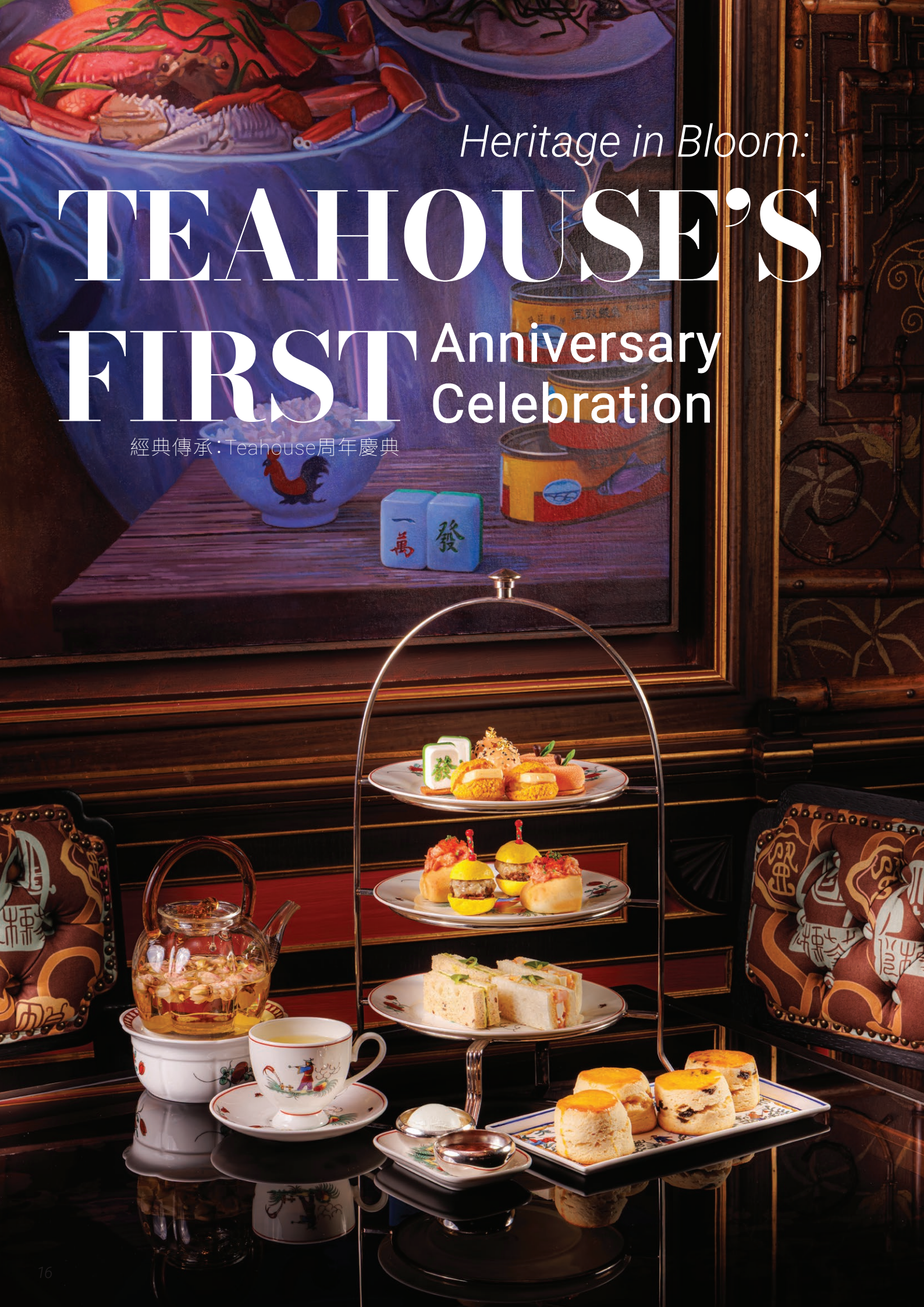
Esteemed as a Master of Wine since 1985, Morris is also the acclaimed author of *Inside Burgundy*, which has twice received the prestigious André Simon prize. Today, he remains one of the most authoritative consultants and writers on the region, offering unparalleled insight into the soul of Burgundian viticulture.



Heritage in Bloom:

TEAHOUSE'S FIRST Anniversary Celebration

經典傳承：Teahouse周年慶典



Lime Coconut Mousse Cake
青檸椰子慕斯餅



Mango Sesame Ball
芒果芝麻球



Pineapple Puff
菠蘿泡芙



Mandarin Mousse Cake
柑橘慕斯餅

To celebrate the milestone of its first anniversary, Teahouse presents a refined afternoon tea set inspired by the vibrant traditions and storied culture of Hong Kong. Our pâtissier has reimagined the city's most beloved icons, weaving nostalgia into a display of contemporary elegance and artistic precision.

These edible masterpieces transform familiar memories into a sophisticated, multi-sensory journey. From hand-crafted lime coconut mousse cakes playfully shaped like mahjong tiles to the iconic golden crust of pineapple puffs, each reflects the heart of our city's heritage. Every detail – from the auspicious mandarin mousse cake to gold-flecked pastries – is a tribute to our inaugural year and the city's heritage.



Enquiries & Reservations
2829 7950
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***Reserve your table now to
savour this time-limited
anniversary journey.***



An Urban Oasis Awaits

— 隅靜謐：探索會所綠意天地 —

Discover the Club's NEW OUTDOOR SANCTUARY



The Club is delighted to unveil a stunning transformation of our outdoor landscape, blending leisure and recreation into a seamless urban oasis.

The Putting Green

Situated within the manicured landscape adjacent to the swimming pool, the new Putting Green provides a premier setting for golfers of all levels. This professional-grade facility offers a tranquil, private escape to sharpen your skills or enjoy a leisurely afternoon under the sun, perfectly balancing focused play with effortless social interaction.

The Pickleball Court

Embracing the growing popularity of pickleball as a sport for all ages and skill levels, the Club is proud to introduce a brand-new, state-of-the-art Pickleball Court that will help to enhance Members' wellness. Cleverly hidden behind the shrubbery to maintain the garden's serenity, this new facility offers a dedicated space for sport without compromising the open, scenic views from the pool deck.

The Club is dedicated to continuously enhancing the Member Experience with a series of facility upgrades currently underway. Stay tuned for more exciting developments.



Introducing the

全新康養中心：身心的靜謐之所

DC Beauty and Wellness Centre:

YOUR NEW SANCTUARY



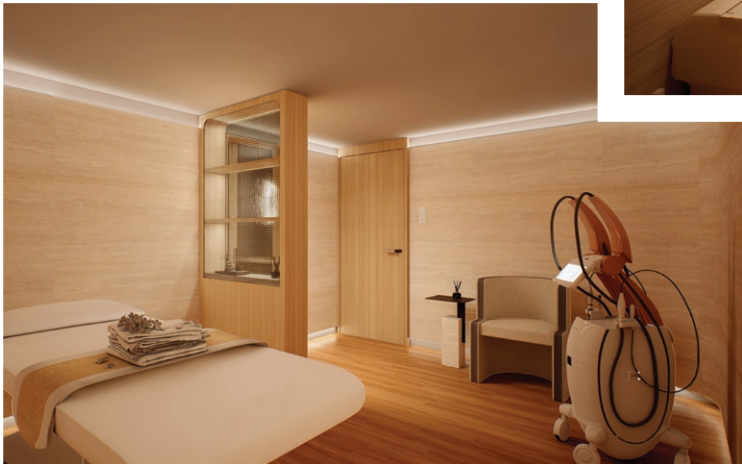
The Club is delighted to announce the DC Beauty and Wellness Centre will open soon, further demonstrating our unwavering commitment to enhancing the well-being of our Members.



COMING
SOON



Treatment Room



Designed to be a true sanctuary, the Centre features a spacious and tranquil environment accented with natural wood and stone finishes, soft lighting and thoughtful amenities, creating a relaxing atmosphere to elevate every treatment.

Infrared Room

Explore our expanded range of offerings featuring advanced body contouring treatments with the LPG CELLU M6 INFINITY, alongside a suite of brand new services including luxurious facial and skin treatments, relaxing massages, rejuvenating Infrared therapies and more.

Begin your journey to ultimate relaxation and well-being!



A close-up photograph of a person's hands. The right hand holds a bright yellow pickleball with multiple holes. The left hand holds a light-colored wooden paddle. The background is a blurred blue swimming pool with some greenery and a building in the distance.

Get in the Game:

Discover the Joy
of Pickleball

探索匹克球的樂趣

Pickleball – a sport that blends elements of tennis, badminton and ping-pong – has become a global phenomenon. Played with a perforated ball on a badminton-sized court featuring a modified tennis net, the game is easy to learn yet offers deep opportunities for strategic play. The objective is simple: hit the ball over the net and prevent your opponent from returning it.



The History of Pickleball

The charming history of pickleball began in 1965 on Bainbridge Island in the western US, when three dads – Joel Pritchard, Bill Bell and Barney McCallum – invented the game as a simple backyard family amusement. It transitioned into a recognised sport during the 1970s, with the first official rulebook published in 1984. During the 1990s, the sport expanded internationally into Canada, Australia, Europe and Asia. The establishment of International Federation of Pickleball in 2008 solidified its status as a professionally governed global activity. Today, pickleball boasts millions of players worldwide.



A Sport for All Ages

Pickleball's meteoric rise in popularity stems from its accessibility and social nature. The smaller court size than tennis and slower ball speed make it a low-impact, engaging activity suitable for people of all ages and skill levels. Beyond sheer enjoyment, pickleball offers significant health benefits, including improved heart health, hand-eye coordination and balance, and reduced stress. It fosters social connection, offering a fantastic way to meet new people and stay active together.

You Are Invited to the Court

Be among the first to play on our newly launched Pickleball Court. The Club is hosting a complimentary Pickleball Workshop, where professional instructors will guide you through the game's essentials. It's the perfect opportunity to experience this exciting sport. Sign up today.

Pickleball Workshop

7 March (Sat)
11/F Pickleball Court
2pm – 5pm

Free of charge

**Advance booking is required*

Moonlight

月光瑜珈工作坊

Yoga Workshop:

a New Path to Inner Peace and Well-being

**This March, the Club
is hosting its first-ever**

Moonlight Yoga Workshop,

inviting Members to step away from the noise of daily life and find balance under the gentle glow of the moon. Moonlight Yoga embraces the soothing, cooling side of energy. It helps practitioners decompress and align with the lunar cycle, offering numerous benefits:

Deep Relaxation and Better Sleep:

The serene environment promotes profound stress reduction and mental clarity, and prepares the body for deep, restorative sleep.

Physical Restoration:

Moon Salutations, or Chandra Namaskar, are cooling and meditative, designed to balance body heat while gently strengthening the core and spine, and increasing flexibility.

Emotional Release:

The full moon is a powerful symbol of letting go. Poses and introspection can release stress and limiting beliefs, fostering mental clarity and heightened intuition.

Book now – and reconnect yourself under the stars.

Moonlight Yoga Workshop

3 April (Fri)
11/F Pool Garden
7pm – 8pm
16 years old or above
M\$280 G\$330

*Advance booking is required





**Refer
&
Be Rewarded!**

Wedding Referral Reward Programme

婚宴推薦獎賞計劃

Refer your friends or family to host their special day at the Club and receive up to \$8,000 in Dining Vouchers[#] to savour our culinary excellence at Imperial City. The more successful new event bookings* you refer, the more rewards you will earn.

Event Minimum Charge	Member Referral Reward
\$100,000	\$5,000 Dining Vouchers
\$200,000	\$8,000 Dining Vouchers <i>Free Upgrade from house wines (Originally: \$800 per table)</i>

[#] Dining Vouchers will be issued once a 50% deposit of the minimum charge has been received.

* All event bookings must meet the minimum charge requirement to be eligible for the reward.

Terms and conditions apply.



Enquiries & Referrals

Catering Department

Tel: 2829 7932

WhatsApp: 9793 6981

The DYNASTY CLUB MOBILE APP

Your seamless
connection to the Club,
anytime, anywhere.



**Experience a smarter, faster
way to engage with your
Membership.**

Effortless Reservations:

Book dining and recreational
facilities instantly.

Digital Access:

Check e-statement on the go.

Stay Informed:

Receive real-time updates on
happenings, offers and Club
announcements.

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