

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE



The Autumn Issue

Aug – Sep 2025

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THE
DYNASTY
CLUB
皇朝

DC
THE DYNASTY CLUB MEMBERS' MAGAZINE

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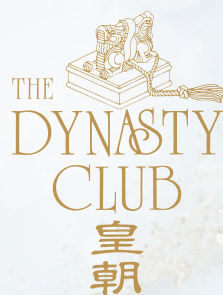
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MEMBERSHIP TARIFF

會籍收費細則

| Membership Categories 會籍種類 | Individual 個人 | Family 家庭 | Corporate 公司 Four-Nominee 可提名四位人仕之 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

The Dynasty Club 皇朝會月餅及禮籃
傳承經典 品味傳統

Mooncakes and Hampers

A Taste of Tradition

The Mid-Autumn Festival is a truly special time, dedicated to cherished family reunions and heartfelt celebrations. Central to this enduring tradition is the delightful custom of sharing exquisite mooncakes with your loved ones. These delicious treats, with their perfectly round shape, symbolise the full moon and the spirit of reunion.



This year, elevate your celebrations with the Club's irresistible mooncakes and thoughtfully curated hampers, which are perfect for sharing with your family or as an ideal gift to express your sincere sentiments to friends and business associates.

As always, be sure to place your order by 30 September 2025 to take advantage of the limited-time offer.

| Item | Limited-time offer |
|---|--|
| The Dynasty Club Mooncake Gift Box 皇朝會七星伴月禮盒 | \$998 |
| Lotus Seed Paste Mooncake with Six Egg Yolks (430g) - 1pc 傳統六黃蓮蓉月餅 (430克) - 1件 White Lotus Paste with Double Egg Yolks Mooncake (185g) - 3 pcs 雙黃白蓮蓉月餅 (185克) - 3件 Lotus Paste with Double Egg Yolks Mooncake (185g) - 2pcs 雙黃黃蓮蓉月餅 (185克) - 2件 Chinese Ham with Mixed Nuts Mooncake (185g) - 2pcs 金腿伍仁月餅 (185克) - 2件 |  |
| Chinese Ham with Mixed Nuts Mooncake (185g) - 4pcs 金腿伍仁月餅 (185克) - 4件 | \$598 |
| White Lotus Paste with Double Egg Yolks Mooncake (185g) - 4pcs 雙黃白蓮蓉月餅 (185克) - 4件 | \$568 |
| Lotus Paste with Double Egg Yolks Mooncake (185g) - 4pcs 雙黃黃蓮蓉月餅 (185克) - 4件 | \$568 |
| The Dynasty Club Hamper 皇朝會禮籃 | \$3,688 |
| Dainagawa Tenka Junmai Daiginjo Muroka Genshu Yamadanishiki 大納川天花 純米大吟釀 無濾過原酒 山田錦 White Lotus Paste with Double Egg Yolks Mooncake (4pcs) 雙黃白蓮蓉月餅 (4件) On Kee Canned Abalone (8 Heads) 安記即食糖心網鮑 (8頭) The Dynasty Club XO Sauce 皇朝會XO辣椒醬 The Dynasty Club Caramelized Walnuts (150g) 皇朝會琥珀合桃 (150克) The Dynasty Club Rock Salted Cashew Nuts (150g) 皇朝會岩鹽腰果 (150克) Teahouse Pu Er Canned Tea Leaves (100g) 「宴」普洱罐裝茶葉 (100克) On Kee Dried Mushroom Gift Box (300g) 安記精選花菇禮盒 (300克) On Kee Cordyceps Flower Gift Box (225g) 安記蟲草花禮盒 (225克) Yau Kee Premium Abalone Noodles Gift Box 有記極品鮑魚麵金裝禮盒 | Enquiries & Orders  2829 7980 |

窖藏臻選：古藤佳釀 韻味非凡

Exceptional selections from our cellar

Showcasing the
best ancient vines



Domini Veneti Lugana DOC 2023, Italy

Founded in 1933, Cantina Valpolicella Negrar launched their Domini Veneti line to showcase exceptional terroirs. From the southern shores of Lake Garda in an area that was previously drained by the Venetians, ancient glacial soils give a distinctive minerality to the Turbiana grapes which are grown in the region.

The 2023 vintage is a pale straw colour with delicate peach aromatics and floral undertones. On the palate, expect a smooth feel balanced by crisp acidity and a lingering, aromatic finish.

Glass \$90 | Bottle \$430

Domaine Serge Dagueneau et Filles Pouilly-Fumé Tradition 2022, France

Domaine Serge Dagueneau et Filles, a family-run estate in the Loire Valley, is renowned for its dedication to traditional winemaking and care for the environment. The domaine's vineyards include some of the oldest vines in France, with certain parcels exceeding 115 years in age.

The Pouilly-Fumé Tradition 2022 presents a delicate golden hue with a flinty minerality on the nose. Exotic fruit notes of passion fruit, lychee, and mango emerge alongside acacia and boxwood aromatics. The palate reveals intense, almost opulent fruit balanced by mineral precision.

Glass \$95 | Bottle \$460

Château Sénéjac Haut-Médoc 2018, France

Situated in splendid isolation at the southern extremity of the famous Haut-Médoc, Château Sénéjac occupies 41 hectares of deep gravel soils in Le Pian-Médoc. For centuries, Sénéjac was renowned for producing white Bordeaux wines before transitioning exclusively to red wine production in modern times.

This 2018 blend is predominantly Cabernet Sauvignon and Merlot mixed with Cabernet Franc and Petit Verdot. Deep garnet-purple in appearance, it reveals warm berry aromatics with earthy undertones, herbs, and tobacco nuances. The full-bodied palate showcases fine-grained tannins, refreshing acidity, and excellent length.

Glass \$95 | Bottle \$460

Domini Veneti Valpolicella Classico Superiore Collezione Pruviniato 2022, Italy

Located at the Marano valley in Valpolicella Classica, Domini Veneti grows from Pruviniato on a vineyard dating back to 1177. The estate identified this site as perfect for viticulture due to its unique silty-clay soils at 200-250 metres elevation.

A blend of 60% Corvina, 15% Corvinone, and 15% Rondinella, this organic wine undergoes fermentation followed by bottle ageing. Ruby red in colour, it offers violet aromatics complemented by blackcurrant, pepper, and nutmeg. The palate delivers fresh acidity with fine-meshed tannins and persistent length.

Glass \$90 | Bottle \$430



TASTE OF

歐陸經典 極致盛宴

European Classics

*An Exquisite
Culinary Journey
Awaits at Noble*



Escape the hustle and bustle of Hong Kong and embark on a culinary journey through Europe this August and September at Noble. Our talented chefs have meticulously curated a remarkable menu, showcasing the finest traditions of Continental cuisine.

Indulge in a symphony of flavours, beginning with bold French appetisers and flowing seamlessly into warming Mediterranean specialities. The evening's highlight features our signature pan-fried whole Dover sole, followed by premium seafood and prime cuts. Conclude your experience with a delicious dessert, with each dish reflecting centuries of European culinary heritage.

Join us for an elegant evening out and explore European timeless flavours.

NOBLE

2829 7990



Taste Asia:

饗味亞洲 誘人美饌

MOUTH- WATERING SPECIALS



This August and September, Dynasty Café invites Members to savour two tempting specials, each bringing a distinct taste of Asia to your table.

Nasi Goreng, a classic Indonesian fried rice, arrives brimming with colour and aroma. Each spoonful is packed full of flavour from a mix of vegetables, tender chicken, and a gentle kick of spice, all topped with a perfectly fried egg. It's a satisfying dish that promises both comfort and excitement in every bite.

For seafood lovers, our **Stir-fried Garlic Prawns and Pasta** are a must-try. Plump prawns are tossed with fresh capsicums and tomato, creating a dish that is both fragrant and full of flavour. The prawns remain juicy, while the capsicums add a pleasing warmth, making this a memorable choice for any occasion.



DYNASTY
CAFÉ
2829 7930

Chef's Exquisite Recommendations

大廚精選 經典推介

Timeless Classic Delicacies

Throughout August and September, **Imperial City** is presenting an array of perfectly cooked classics, specially prepared with meticulous care for Members' ultimate enjoyment.



2829 7980

**Braised Chicken with Fermented Black Beans
and Sweet Fresh Bamboo Shoots**
龍岩甜筍柱候豆豉炆雞

This heart-warming dish showcases the power of simple ingredients prepared with care. The chicken is gently braised until tender, absorbing the earthy richness of fermented black beans. Sweet fresh

bamboo shoots from Longyan provide a refreshing contrast in both texture and flavour, creating a well-balanced, comforting dish that's satisfyingly familiar with every bite.



**Stewed Sea Cucumber and Fish Maw with
25 Years Aged Radish and Abalone Sauce
25年老菜脯鮑汁花膠扣關東遼參**

A tribute to traditional culinary techniques, this dish unitises ingredients rarely seen in everyday cooking. Premium Japanese sea cucumber and fish maw are slowly simmered in luxurious abalone sauce, enriched by the subtle depth of dried radish

aged for 25 years. The result is a rich, savoury and intricately layered delicacy that is loved by all.

Make a table reservation now to savour these traditional delicacies.



Aki's Japanese Summer Showcase:

「秋」精心呈獻：仲夏美饌之旅

WHERE TRADITION AND TASTE TAKE CENTRE STAGE

This season, Aki invites you to experience the true harmony of Japanese culinary heritage.

Chef Tomiaki Yoshii presents a meticulously crafted specials menu, showcasing a perfect balance of age-old techniques and artful innovation.



**鰻蒲焼と万願寺唐辛子の土鍋御飯
Grilled Eel, Manganji Green
Pepper, Clay Pot Rice**

A signature dish that pays tribute to generations of culinary wisdom. Savour the gentle smokiness of the eel and the mild warmth of the pepper, infusing every grain with comfort and depth. Served in a traditional clay pot, this dish captures the very essence of Japanese soul food.





向付:

越光・煮えばな

栃尾揚げ・絹さや・生姜・赤出汁

玉蜀黍豆腐・雲丹・出汁ゼリー

Mukouzuke

Koshihikari Niebana

Tochio Fried Tofu, Snow Pea, Ginger, Red Miso Soup

Sweet Corn Tofu, Red Sea Urchin, Dashi Jelly, Green Yuzu

The Mukouzuke course offers a captivating journey into kaiseki dining. Experience delicate sashimi, premium Koshihikari rice and refined accompaniments, all arranged with exquisite precision. Each element is chosen to highlight seasonality and achieve balance, creating a dish that is as beautiful to behold as it is delightful to taste.

Discover Aki's Exclusive Signature Sake

Indulge in the exquisite Dainagawa Tenka Junmai Daiginjo Sake Muroka Nama Genshu Yamadanishiki, is an exclusive offering proudly bearing Aki's signature logo. Crafted in small batches by the multi-award-winning Dainagawa Brewery (est. 1914), this premium sake features Yamada Nishiki rice and proprietary D-29 yeast. Its refined complexity, with captivating floral aromas and luscious notes of apple, pear, and melon balanced by subtle umami, is the perfect compliments to Aki's seasonal Kaiseki Cuisine.

Aki 秋 \$980/bottle



A refined sweet experience
at the Club

新任甜品大師 甜品藝術新巔峰

MEET OUR NEW PÂTISSIER

**We are delighted to welcome Chef Christophe Chan
as the Club's Head Pastry Chef.**

Born and raised in Hong Kong, Christophe's passion for food matches that of the city.

With more than two decades of experience, Christophe brings a wealth of knowledge and a refined touch to the kitchen. His extensive background includes time at Michelin starred Amber at The Landmark Mandarin Oriental where he developed a reputation for visually stunning desserts, as well as key roles at the Island Shangri-La and the Hong Kong Club. Members can look forward to his fresh perspective in preparing a selection of exquisite cakes and desserts made with premium ingredients, exquisite flavours and artistic presentation.





Tonka Bean Banana Chocolate Cake

This cake brings forward the exotic warmth of tonka bean paired with ripe banana and rich milk chocolate. The moist sponge is enhanced with a passion fruit purée, which creates a sophisticated dessert, full of tropical sweetness and a wonderful deep aroma.



Signature Creations by Chef

Christophe Chan

Mango Mousse Cake

This light and airy cake features layers of almond sponge, coconut, and a smooth mango mousse. The addition of whipped cream and just a hint of lemon brings a gentle brightness, while a touch of chocolate rounds out the flavour.



Mini Cakes at the TeaShop

From classic flavours to unique cakes with an aromatic twist, a tempting array of Chef Chan's mini cakes are now available at the TeaShop. All made with the finest ingredients, these cakes are perfect for any occasion.

The flavours include:

Strawberry Vanilla Cake
士多啤梨雲呢拿蛋糕



Blueberry Cheesecake
藍莓芝士蛋糕



Black Forest Cake
黑森林蛋糕



Tonka Bean Banana Chocolate Cake
湯加豆熱帶水果朱古力蛋糕



Mango Mousse Cake
芒果慕絲蛋糕



TEASHOP
2829 7950

*“Visit the TeaShop now and
try out these delighted
handcrafted desserts.”*

會員推薦獎賞計劃




Member Referral Reward Programme

Members who successfully refer their friends* or business contacts* to host an event# at the Club will receive amazing rewards upon event completion. What's more! The more events you successfully refer, the more rewards you will be entitled to.

** Must be non-Members*

Chinese or Western Banquet for a table of over 10 people without the presence of Members



| Reward Details | Number of Successful Referrals | Rewards |
|--|--------------------------------|--|
|  | 1 | <ul style="list-style-type: none">• \$500 Dining Coupon• Afternoon tea set for two at Teahouse |
|  | 2 | <ul style="list-style-type: none">• \$800 Dining Coupon• Set lunch for two at Teahouse |
|  | 3 | <ul style="list-style-type: none">• \$1,000 Dining Coupon• Set lunch for two at Teahouse• One session of M6 hand treatment |

Enquiries

Catering Department
2829 7931/ 2829 7937

catering@dynastyclub.com.hk
WhatsApp 9793 6981

THE CLUB'S WINE TROLLEY ON BOARD

美酒巡禮車
隆重登場

Elevating your dining experience
at Imperial City



2829 7980



Get ready for an exclusive wine experience at Imperial City!

Rolling out daily from 6pm to 8pm, the Wine Trolley is a mobile showcase featuring a curated selection of 12 to 15 exquisite wine by the Club. Our knowledgeable staff will be on hand to introduce each wine and help you find the perfect pairing for your meal. As a valued Member dining-in during these two hours, you are entitled to purchase these exceptional wines at a discounted price.

Book your next visit now to check out what Wine Trolley has to offer.



Young Members Tennis Class

Smash Hit for *Aspiring Players*

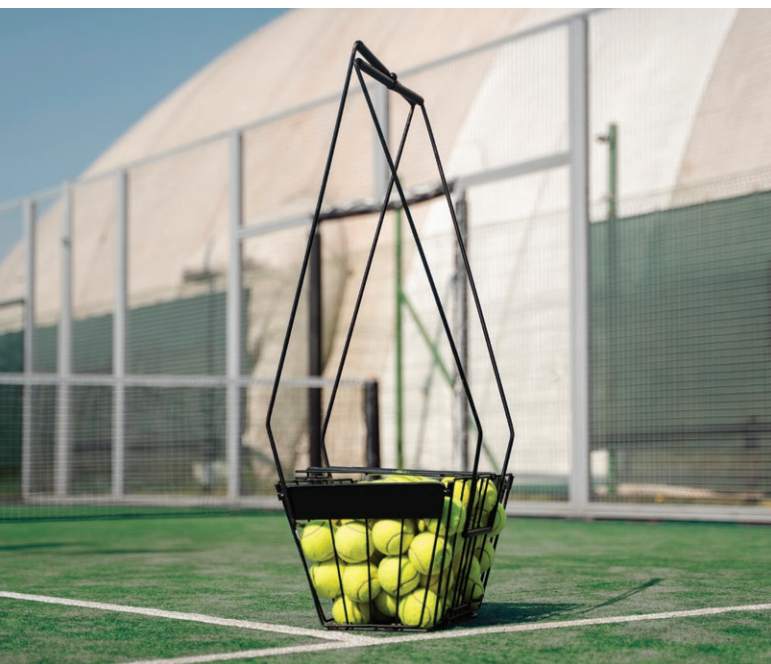
小會員網球班 發掘未來網球新星




Young Members have been making the most of the Young Members Tennis Class, led by our tennis coach Stefan Yates. These vibrant sessions will offer youngsters a fantastic opportunity to learn the game in a friendly and supportive environment. With coach Stefan's expert guidance, young Members can quickly pick up the fundamentals of forehand and backhand

shots, volleys, and how to serve, while staying active and having fun. Every session is designed to ensure full participation, helping them to build confidence as their skills improve.

Beyond technical skills, the class will also help young players to develop better coordination and instill the importance of fair play. As young Members connect with their shared interests, new friendships are formed, fostering a lifelong passion for the sport.





INSPIRING THE NEXT GENERATION ON COURT

Stefan Yates has become a prominent figure in the Hong Kong's tennis community since relocating in 2017, bringing over 18 years of coaching experience. Before moving to Hong Kong, he served as Head Coach at Delgado Tennis Club and Wycombe Abbey School for Living Tennis in the United Kingdom, also contributing to Living Tennis and the Magnet Leisure Centre.

Stefan is a fully LTA-qualified coach with a BSc in Sports Coaching from the University of Chichester. His experience and dedication ensure every child receives thoughtful and individual attention, making each session both productive and enjoyable. Stefan's passion for teaching shines through, inspiring young players to achieve their best and enjoy every moment on court.

Young Members Tennis Class with Stefan Yates

5 -28 August (Every Tue & Thu)
10am – 11am
11/F Tennis Court
5 years old or above

Member \$2,400/ 8 lessons

Guest \$2,640 / 8 lessons

Advance booking is required

午後時光 悠然樂享

Indulge in an Afternoon of Bliss

Treat yourself to an afternoon of pure pleasure with our exclusive Body Perfection TEA-LIGHTFULLY Package.

Book your package now for ultimate relaxation.



It features two of our signature offerings designed to pamper both your palate and body.

Begin the afternoon journey with an exquisite afternoon tea set at TeaHouse, where you will savour a tempting array of sweet and savoury delights.

Then, immerse yourself in the exclusive M6 Body Treatment and experience the transformative power of the LPG Cellu M6® Alliance to regain natural beauty and wellness.

Body Perfection TEA-LIGHTFULLY Package

\$2,600 (Original \$3,200)

**Offer available
until 30 September**

- Afternoon Tea Set for 2 persons
- LPG CELLU M6® Endermologie® Body Treatment (60 mins)





限定禮遇 加倍甜蜜

Indulge in Double Delight!

LIMITED-TIME OFFER AT TEAHOUSE

From now until 31 August, treat yourself and a loved one to a delightful spread of sweet and savoury treats. Share you joyful afternoon tea moment at Teahouse to enjoy the exclusive Buy One Get One Free on our signature Afternoon Tea Set.

How to redeem:

- 1 **Capture the Moment:** Share your afternoon tea photos on IG
- 2 **Tag Us:** Make sure to tag @dynastyclubhk in you post
- 3 **Show & Enjoy:** Simply show your IG to our staff to instantly enjoy the offer

Visit Teahouse today and create cherished memories over our exquisite treats.



2829 7950



Champagne Excellence at the Club

The Club's champagne dinner on 3 July proved a resounding success, with Members savouring five exceptional Louis Roederer vintages. Expert Alexis Deligny guided Members and guests through pairings including the remarkable Cristal 2016 and Blanc de Blancs 2016, perfectly complementing signature dishes from the TeaHouse.



皇朝會 圓滿承辦教評會 三十週年慶典



教育評議會於6月10日在皇朝會隆重舉行「教育評議會30週年會慶教育心宴」慶典。活動榮幸邀請到香港特別行政區行政長官李家超先生、教育局局長蔡若蓮博士、中聯辦副主任羅永綱先生、中聯辦教科部部長王偉明先生，以及多位高等教育界校長親臨主禮，與逾百位教育界精英共聚一堂，見證盛事。

週年晚宴圓滿結束，充分展現皇朝會作為頂級宴會場地的優質服務與豐富經驗。無論是場地佈置、視聽設備，以至餐飲安排，每個細節均體現皇朝會對高標準的追求，贏得與會嘉賓一致好評。





Enquiries & Reservations
2829 7908