

DC

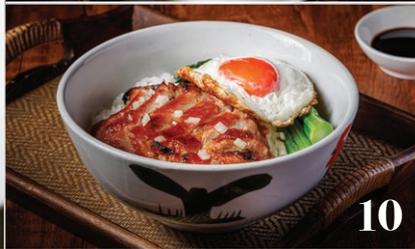
THE DYNASTY CLUB MEMBERS' MAGAZINE



The Summer Issue

Jun - Jul 2025

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DC is the magazine of The Dynasty Club of Hong Kong and is distributed to Members in February, April, June, August, October and December each year.

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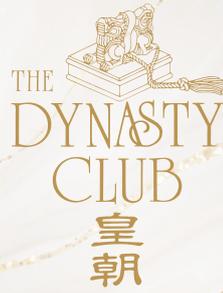
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MEMBERSHIP TARIFF 會籍收費細則

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

父愛無私 感恩無限

Celebrate Dad's Special Day

Appreciation for our devoted dads

June 15

Noble

Father's Day Buffet Lunch

Adult \$750 / Child \$550

2829 7990

Imperial City

Father's Day Dinner Set Menu

From \$2,288 onward

2829 7980

Father's Day is an enduring tradition that celebrates the joys of fatherhood and recognises the invaluable contributions fathers make to their families and society. This year, the occasion falls on 15 June, offering the perfect opportunity to honour the remarkable men in our lives.

To toast our hardworking dads, the Club has prepared enticing dining experiences for this special occasion.

Members can treat their fathers to sumptuous meals at the Club's restaurants, which have meticulously prepared a buffet lunch, set dinner and à la carte menus.

We wish every father a truly wonderful Father's Day with the family.

The Dynasty Club's Homemade

皇朝會自家製X.O.辣椒醬

CHILLI SAUCE

A Luxurious Taste of Hong Kong

港式口味 尊貴極致

As one of the all-time-favourite condiments, the Club's homemade X.O. Chilli Sauce is now available for purchase exclusively for Members. This remarkable preparation boasts a lavish mixture of top-quality ingredients including generous amounts of conpoy, aromatic Yunnan ham, plump dried shrimp and more. Our Chefs have carefully balanced the deep flavours of salted fish and dried shrimp roe with hot chilli, resulting in an umami character that enhances any dishes from steamed dumplings to western dishes.

Packaged in smart 280ml jars, the Club's homemade X.O. Chilli Sauce works wonders with everything, making it an ideal gift for food lovers.

Homemade
X.O. CHILLI SAUCE
自家製X.O. 辣椒醬
\$268/Jar 罐



In the Glass

杯中佳釀 名莊薈萃

1 Remarkable Vineyards



Les Hauts de Milly Bourgogne Rouge, Pinot Noir 2022

Les Hauts de Milly is known for producing Pinot Noir that truly reflects the diversity of Burgundy's terroir. The 2022 Bourgogne Rouge is crafted from carefully selected vineyards, offering a lighter-bodied, elegant style.

Expect bright cherry and raspberry aromas, with subtle hints of earth and spice. Soft tannins and balanced acidity make this a versatile red, perfect for those who appreciate the finesse and complexity that only Burgundy's Pinot Noir can deliver.

Glass \$95 | Bottle \$460

Hollick, Coonawarra, Cabernet Sauvignon 2018

Established in 1983 in Australia's famed Coonawarra region, Hollick Estates is a boutique producer celebrated for its red soil. The winery takes pride in hands-on vineyard management, ensuring each bottle expresses its unique site.

The 2018 Cabernet Sauvignon is rich and structured, offering layers of blackcurrant, mulberry and black olive, with notes of cedar and earth. Firm tannins and a long finish promise excellent cellaring potential for those who enjoy classic Australian Cabernet.

Glass \$90 | Bottle \$430

Goldwater Sauvignon Blanc, Marlborough 2024

As one of New Zealand's pioneering family wineries, Goldwater began on Waiheke Island in the 1970s and is known for transporting their first vines by yacht. Now sourcing fruit from Marlborough, they have helped shape the region's global reputation for Sauvignon Blanc.

The 2024 vintage bursts with aromas of passion fruit, elderflower and gooseberry, followed by zesty grapefruit and lime on the palate. Its vibrant acidity and tropical fruit notes make it a quintessential taste of Marlborough's sun-drenched vineyards.

Glass \$90 | Bottle \$430

La Côte Blanche, Cave de Lugny Bourgogne, Chardonnay 2022

Based in the heart of the Mâconnais, Cave de Lugny is Burgundy's largest cooperative and a leading specialist in Chardonnay, producing a third of all Mâcon-Villages wines. Their vineyards, rooted in limestone soils, bring out the grape's purest qualities.

The 2022 La Côte Blanche is unoaked, highlighting fresh notes of pear, citrus and acacia, while the palate is rounded by crisp apple and a subtle mineral edge. This approachable white is a classic example of southern Burgundy's lively, fruit-driven style.

Glass \$90 | Bottle \$430



Chef's

全新誘人滋味

Tempting New Flavours Await

主廚精選推薦

Throughout June and July, adding to the special menu of our chefs' top recommendations are two standout dishes featuring premium ingredients that promise to delight the palate. The stir-fried M5 Australia Wagyu beef is a true treat, with slices of premium beef cooked with pickle ginger and pineapple, delivering a pleasing balance of savoury depth, gentle heat, and a hint of sweetness. The interplay of flavours ensures each bite is both vibrant and satisfying.

Stir-fried M5 Australia Wagyu Beef
with Pineapple and Pickle Ginger
子薑菠蘿炒M5澳洲和牛粒

Recommendations



Steamed Spotted Grouper
with Fried Garlic and Aged Dried Radish
金蒜老菜脯蒸星斑

Members who prefer seafood will fall for the steamed spotted grouper. The fish comes to table with just cooked and moist, while fried garlic and bits of aged dried radish scatter the top. It's this combination that makes the dish sing. The sharp tang of radish cuts through, the garlic adds warmth, and underneath it all sits the clean taste of fresh fish.

Don't miss out on the opportunity to try both delicacies at Imperial City before the season ends.



2829 2829 7980

Experiencing the best of Sicily

Noble's SUMMIER

夏日地中海饗宴 品嚐西西里美饌

Mediterranean Journey

Sicilian Sea Bass in Tomatoes
with Fried Capers
西西里海鱸魚配鮮茄及炸水瓜柳

**This summer,
Noble takes
Members on
a trip to
sun-drenched
Sicily.**

This southern Italian island's food tells stories of conquests and cultures unlike anywhere else in Italy.

What makes Sicilian cuisine so special? It's the unexpected pairings of sweet and savoury that surprise the palate. Arab influences bring pistachios and citrus; Greek traditions contribute

seafood and salads, while Spanish touches add depth and character.

Throughout June and July, Noble is presenting a classic Sicilian menu that features fresh seafoods and organic vegetables. Members are welcome to discover the wonderful world of Scilian specialties that surprise your taste buds.



Noble Salad – Organic Greens, Parma Ham, Crab Meat and Sous Vide Abalone

Noble沙拉 – 有機蔬菜、帕爾瑪火腿、蟹肉和低溫慢煮鮑魚

NOBLE

2829 7990

Barbecue Pork Rice with
Sunny Side Up Egg and Onion
黯然銷魂飯 (洋葱叉燒煎蛋飯)



DYNASTY
CAFÉ

2829 7930

咖啡廳匠心重塑 經典港式滋味

Hong Kong Classic on a Plate

*Dynasty Café
Brings Back
a Local Treasure*

This June and July, Dynasty Café spotlights

one of the most popular Hong Kong Classic dishes – BBQ Pork Rice with Sunny Side Up Egg and Onion. Representing home cooking at its most honest and satisfying, this delicacy has won hearts across generations.

The dish brings together several simple elements, with Dynasty's remarkable char siu, fluffy rice, a perfectly fried egg with its runny yolk, and sweet onions that have been gently cooked to release their natural sugars. The combination is unpretentious yet somehow magical.

Film buffs might smile with recognition as this humble dish gained fame when it appeared in Stephen Chow's 1996 hit 'God of Cookery.' Visit the Dynasty Café this summer to taste a slice of Hong Kong food history.

Cooking Class

意式美味 甜蜜雙享

Pasta & Dessert

7 June (Sat)
3:30pm – 5pm

Noble
\$490/person

Advance booking is required

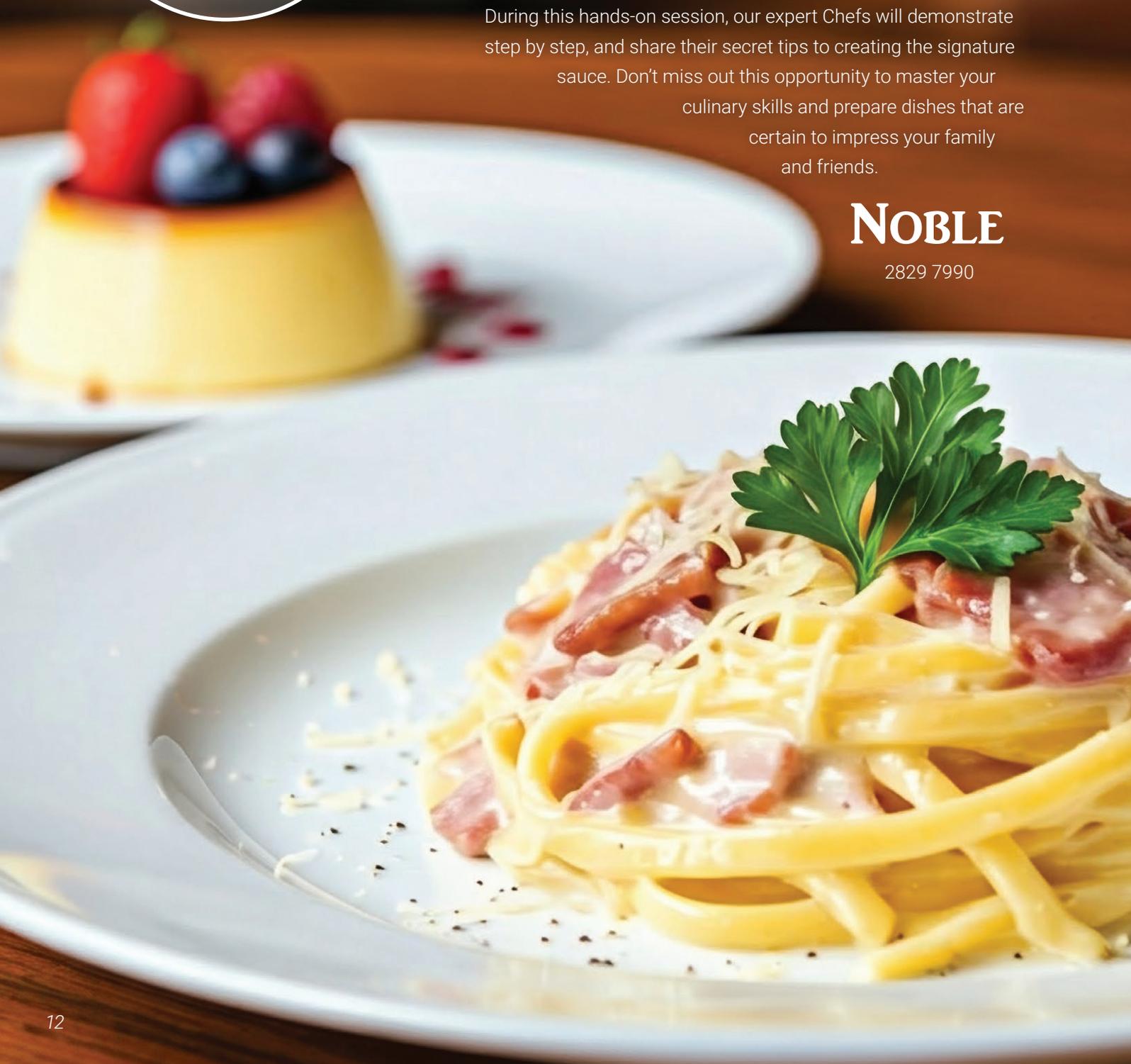
Adding new recipes to your repertoire

Join us for a practical cooking class where Members will have the chance to roll up their sleeves and learn the proper techniques to prepare the perfect Fettuccine Carbonara and a Hokkaido Milk Pudding with Berries.

During this hands-on session, our expert Chefs will demonstrate step by step, and share their secret tips to creating the signature sauce. Don't miss out this opportunity to master your culinary skills and prepare dishes that are certain to impress your family and friends.

NOBLE

2829 7990



Savour exquisite flavours with loved ones

SUMMERTIME HAPPINESS

親友夏日共聚
品味精緻美饌



As the summer heat approaches, enjoy some respite with The Dynasty Club Summer Package. Friends and family will appreciate the extensive privileges that perfectly accompany the meticulously crafted dishes that express the best of the season.

Book now and host your perfect summer party at the Club.

The Dynasty Club Summer Package

from \$8,888 onwards valid from
mid-Jun to 31 August

Three specially curated gourmet menus are available that set a sophisticated pace for the meal. To elevate the dining experience, guests will be served with complimentary condiments and Chinese tea, along with three-hour free flow of orange juices, house beer and unlimited soft drinks. As the perfect complement to your gathering, a selection of house wines is also available at a special offer of \$280 per bottle.

As additional privileges, each banquet table will be decorated with a stunning floral centrepiece and provided with one complimentary parking voucher.

Enquiries & Reservations

Catering Department kateso@dynastyclub.com.hk
2829 7931/2829 7937 uliafan@dynastyclub.com.hk

SUMMIEER SENSATIONS

仲夏之味

at NOBLE

Enjoy an evening at Noble with the specially crafted Summer Delight Menu, which showcases the best of summer by bringing together fresh inspiration and refined flavours.

This three-course set menu features coveted delicacies traversing the globe, including beef carpaccio with caviar and Parma ham from Italy, duck

foie gras from France, Miso black cod from the Pacific, Angus rib-eye from Argentina, and more.

Each set includes a glass of wine that pairs perfectly with your food choices. Members have the exclusive privilege of enjoying an additional appetiser and/or dessert from the á la carte menu for 50% off.

Summer Delight Menu

From 15 May
to 17 July

\$580/person

(Minimum 2 persons)

NOBLE

2829 7990



Reciprocal Club – Japan and South Korea

聯繫會所 – 日本和韓國

The Dynasty Club has partnered with over 50 premium clubs worldwide. Among which, four are located in the popular travel destinations – Japan and South Korea, Details of these reciprocal clubs are as below:

皇朝會與遍佈全球各地50多家會所簽訂聯繫會所互惠協議，其中位於熱門旅遊目的地日本和韓國共有四家。相關聯繫會所的資訊如下：

South Korea 南韓

Seoul Club

#86 Jangchungdan-ro Jung-gu
Seoul (04605)
Tel: 82 (2) 2238 7666
Fax: 82 (2) 2234 3866
www.seoulclub.org

If Members wish to enjoy reciprocal privileges, please be reminded to apply for a Letter of Introduction from the Membership Services Department prior to their trip. A valid membership card and a Letter of Introduction should be presented to the reciprocal club's reception upon their arrival.

會員如欲享用聯繫會所的設施，請於起程前聯絡會籍部申請介紹信，並於抵達時，向聯繫會所接待人員出示有效的皇朝會會員卡及介紹信。



Japan 日本

Tokyo American Club

2-1-2 Azabudai, Minato-ku
Tokyo 106-8649
Tel: 81 (3) 4588 0381
Fax: 81 (3) 4588 0703
www.tokyoamericanclub.org

Yokohama Country & Athletic Club

11-1 Yaguchi-dai, Naka-ku
Yokohama 231-0831
Tel: 81 (45) 623 8121
Fax: 81 (45) 623 1233
www.ycac.jp

Roppongi Hills Club

51 Floor, Roppongi Hills Mori
Tower, 6-10-1 Roppongi,
Minato-ku, Tokyo 106-6151
Tel: 81 (3) 6406 6001
Fax: 81 (3) 6406 6002
www.roppongihillsclub.com

Enquiries 查詢

Membership Services Department

會籍部

2829 7970

dchkmsm@dynastyclub.com.hk



The Club's Website

Club Notice

會所公告

To ensure a tranquil and comfortable environment for everyone, Members and guests are reminded to observe the Club's House rules at all times, including those related to Dress Code, the Use of Mobile Phones, and other guidelines. Our staff may offer reminders to help maintain a pleasant experience for all. Please refer to the Members Handbook for details on the House Rules.

為維持一個寧靜和舒適的環境，謹提醒會員及賓客須時刻遵守本會之會規，包括但不限於有關衣著準則及使用手提電話等的規則。本會當值職員將在適當時候作出相應的提醒，以確保大家均能在本會享有愉快的體驗。請參閱會員手冊以了解更多會規詳情。

Scan to download
the Members
Handbook now.
立即掃描下載
會員手冊





A New Chapter in

JAPANESE DINING

Where Modern Craft

和膳美學 味覺新篇

Meets the Spirit of Kyoto



Newly opened at the Club, Aki offers Members a tranquil escape and a refined introduction to the culinary heritage of Kyoto. The restaurant's design, influenced by mid-century modernist ideals, subtly echoes the harmony and natural artistry found in Japanese culture, providing a serene backdrop for an exceptional dining experience.

Harmonious Interior Design

A Subtle Dialogue Between Nature and Modernity
Aki's interior design quietly reflects the restaurant's

Japanese roots while embracing a contemporary sensibility. Inspired by mid-century modernist principles, the space is marked by clean lines, natural wood finishes, and an understated palette that fosters a sense of calm. Specially crafted tables feature distinctive butterfly joints and free edges, blending organic forms with meticulous craftsmanship. The dining area is further enriched by thoughtful touches such as muted artwork and refined tableware, all chosen to enhance the overall sense of harmony and tranquillity.

Chef Tomiaki Yoshii

A Pathway from Tradition to Innovation Chef Tomiaki Yoshii's passion for food was sparked in childhood by his parents' appreciation of both home-cooked and restaurant meals. Early explorations in Italian and Spanish kitchens broadened his perspective, but it was during his time abroad that he recognised the international reverence for Japanese cuisine. This realisation



brought him back to Japan, where he dedicated himself to mastering Kyoto's culinary traditions. At Aki, Chef Tomi balances time-honoured techniques with subtle innovation, ensuring each dish remains true to its roots while appealing to contemporary tastes.





The Spirit of Kyoto

Dining at Aki is an immersive experience shaped by the philosophy of wabi-sabi, finding beauty in imperfection and cherishing the uniqueness of each encounter, in the spirit of ichigo ichie (one time, one meeting). The name "Aki," meaning autumn, reflects a deep commitment to seasonality and the quiet splendour of change, woven throughout both the menu and the atmosphere.





1 + 2 = Kyō-ryōri

A Fusion of Kaiseki and Banquet Traditions

Aki's menu is a celebration of Kyō-ryōri, Kyoto's distinctive culinary style that unites two traditions: the minimalist aesthetic of kaiseki and the refined diversity of banquet cuisine. This fusion of 1 + 2-creates Kyō-ryōri, a cuisine that highlights the natural flavours of seasonal ingredients while offering a variety of textures and preparations. Chef Tomi's approach honours these roots, presenting dishes that are visually striking and balanced in taste. Each course is a tribute to Kyoto's legacy, blending artistry, seasonality, and a respect for nature into a dining experience that is both memorable and uniquely satisfying.



Introducing Aki's Signature Sake

The exquisite "Dainagawa Tenka Junmal Dalginjo Muroka Genshu Yamadarishiki" is an exclusive offering at Aki and bearing its signature logo. Produced by the multi-awarding winning Dainagonawa Brewery in small batches using premium Yamada Nishiki rice and their proprietary D-29 yeast, this sake offers a refined complexity that perfectly complements Aki's seasonal kaiseki cuisine.

Experience the smooth texture and clean finish of this limited-quantity treasure, available soon at Aki.



AKI 

Enquiries & Reservations
2829 7908

The Club is thrilled to unveil our brand-new Tea Shop, located directly adjacent to the Teahouse. Members are welcome to browse and purchase remarkable teas from across the East. Tea Shop represents months of searching for truly special varieties that showcase the depth and breadth of Asian tea traditions. Visit the Tea Shop and take home some of our selected collections.



TEAHOUSE
2829 7950



A World of Flavour at Tea Shop

頂級茗茶 薈萃 Tea Shop

Premium Teas from Across Asia

Peach Oolong Tea 白桃烏龍茶 (120g 克)

\$298/can 罐

Fujian's finest oolong meets succulent white peach in this refreshing blend. The natural sweetness and complex depth create an exceptional tea experience with remarkable balance.

Tangerine White Tea 陳皮白茶 (110g 克)

\$298/can 罐

This elegant marriage of Fujian white tea and aged tangerine peel from Xinhui in Guangdong offers a bright citrus warmth with subtle sweetness. The fragrance and taste of the tea leaves a refreshing and smooth feel.

Rose Tea 玫瑰花茶 (45g 克)

\$228/can 罐

A fragrant tea from the rose fields of Shandong. Its refreshing gentle sweetness and authentic rose character transport you somewhere special.

Jin Jun Mei 金駿眉 (90g 克)

\$238/can 罐

Grown in Fujian, this tea smells of florals and honey. The taste is a beautiful match to the aroma with subtle flavours that emerge as the infusion cools.



Dan Cong Tea 單叢 (45g 克)

\$258/can 罐

From Chaozhou in Guangdong comes this remarkable oolong. This is a strong tea with a rich and lasting aroma. The taste is full bodied and smooth with a lasting sweet aftertaste.

Lychee Red Tea 荔枝紅茶 (100g 克)

\$238/can 罐

Sri Lankan red tea is transformed by blending with lychee essence. The fruit enhances the tea's character, creating a distinctive sweet and refreshing delicate flavour.

Pu Er 普洱 (100g 克)

\$258/can 罐

Yunnan's celebrated aged tea offers remarkable depth with an aroma of woody notes, and dried fruit. The flavour is full bodied with a rich and smooth texture.



男士專屬M6療程
全方位照顧身心健康

LPG M6 Treatments

*A holistic approach
to health and wellness*

for Men





The M6 treatment offers an all-encompassing approach to men's health, targeting the aches and strains from modern life. Whether it's tension from long hours sitting at work, post-workout muscle tightness, or tendon discomfort and pain, the M6 treatment works to ease muscle stress and restore comfort. By improving circulation and flexibility, the treatment results in faster recovery and improved energy, qualities that benefit both daily and sports performance.

M6 Treatments for Men

The Club is thrilled to introduce the M6 treatments specially tailor-made for our male Members. The treatments include a range of aesthetic and anti-aging solutions that reduce stress, support overall wellness and optimise sports performance, making it a smart choice for those seeking to stay active, energised and focused throughout the day.

Treatment	Duration	Price
DETOX + RELAXATION	60 mins	\$2,720 (15% off)* (Original \$3,200)
Key Benefits: <i>Boosts circulation, reduces stress, relieves muscle tension, restores lightness</i>		
PAIN REDUCTION	90 mins	\$3,840 (20% off)* (Original \$4,800)
Key Benefits: <i>Targets painful areas, relieves muscle tension, ease stiffness, restores joint mobility, reduces pain</i>		

**The special offers are valid until 31 August 2025.*

FOLLOW US

立即追蹤 “@dynastyclub”

ON INSTAGRAM

Want an exclusive peek into the latest happenings at the Club?

Our instagram is packed with all the Club action. Follow us for exclusive updates of the Club's new promotions and culinary offerings, alert for one-of-a-kind experiences, behind-the-scenes content of signature events, and more.

SCAN TO
FOLLOW US NOW



@dynastyclubhk





THE DYNASTY CLUB GOES DIGITAL

New mobile app is coming soon

全新手機應用程式 即將隆重登場

We are pleased to announce that The Dynasty Club will soon unveil its very own mobile app, designed to enhance your membership experience with the Club.

With this handy new tool, Members will stay informed with the latest happenings and events of the Club anytime, anywhere. Booking at the Club's restaurants or securing a time slot at the recreational facilities will be simpler than ever, being just a few taps away. And this is only the start; the app will continue to grow, with fresh features arriving in due course.

Stay tuned for the Club's announcement on the official launch date and get ready to discover a more convenient way to connect with the Club.





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Enquiries & Reservations
2829 7908