

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE



The Spring Issue
April – May 2026

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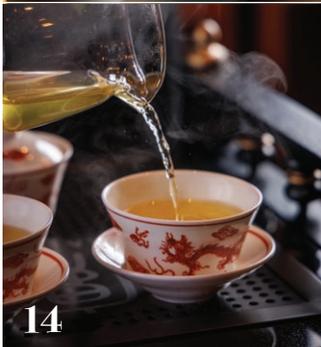
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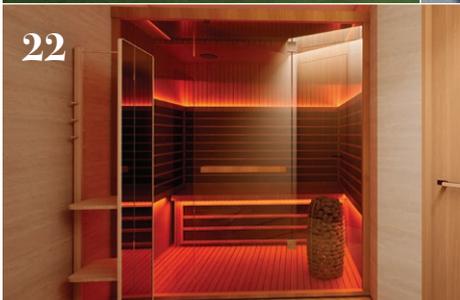
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DC is the magazine of The Dynasty Club of Hong Kong and is distributed to Members in February, April, June, August, October and December each year.

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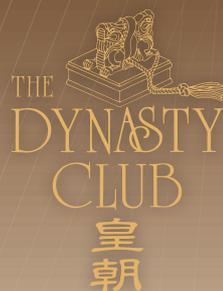
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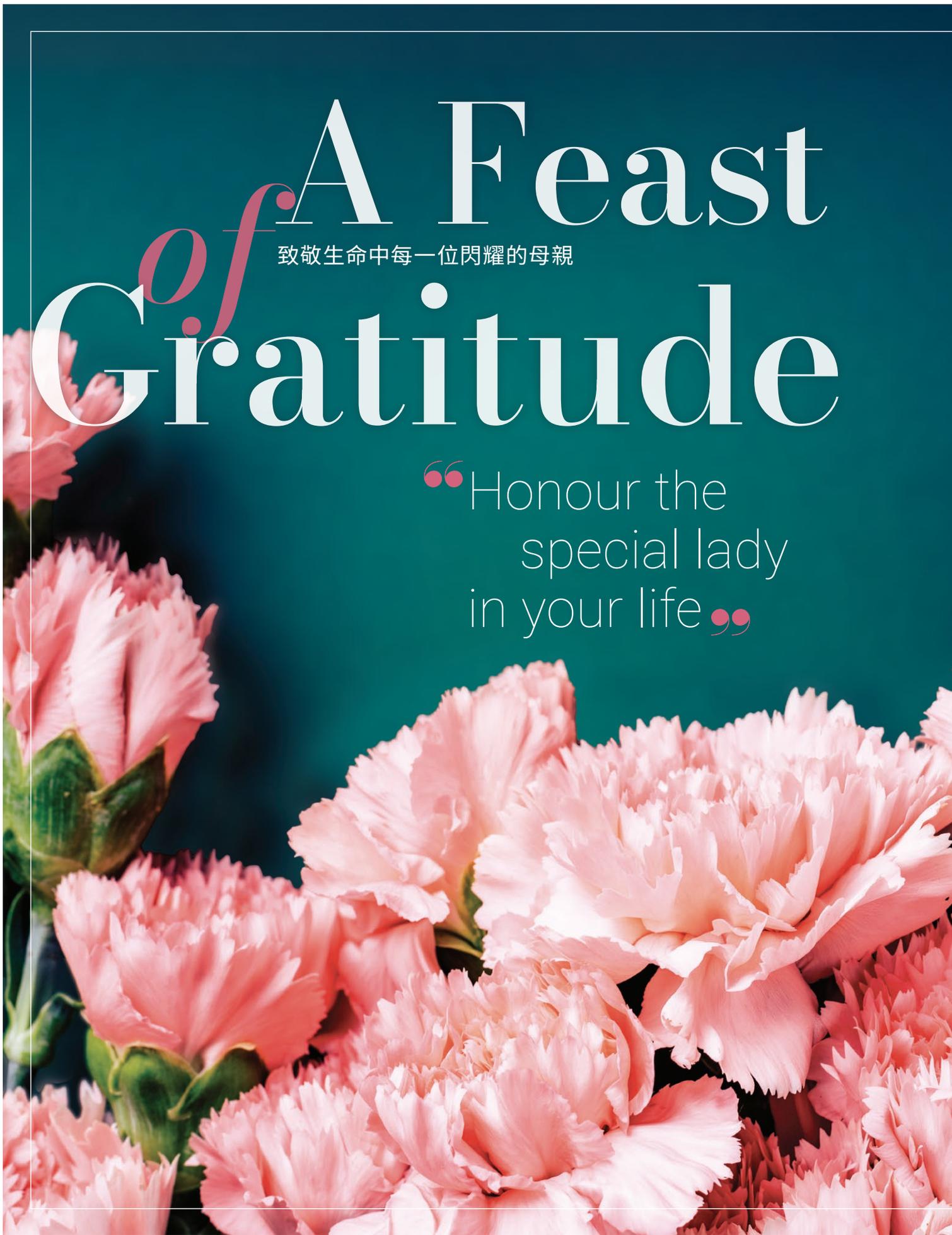


MEMBERSHIP TARIFF

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\$212,500	HK\$237,500	HK\$437,500
Transferable Debenture 可轉讓之債券	HK\$337,500	HK\$412,500	HK\$1,012,500
Total Cost 總額	HK\$550,000	HK\$650,000	HK\$1,450,000
Monthly Subscription 每月繳費	HK\$2,600	HK\$3,200	Each Nominee 每位提名人 HK\$2,600

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



A Feast of Gratitude

致敬生命中每一位閃耀的母親

“Honour the
special lady
in your life.”



10 May (Sun)

NOBLE

Mother's Day Lunch and
Dinner Buffet

Adult \$750/person

Child \$500/person

Our wonderful mums will forever hold a unique place in our hearts, as the ones who gave us the precious gift of life and who have offered us their unconditional love over the years. What better way to express your deepest admiration and affection than by treating her to a sumptuous meal at the Club?

This Mother's Day, Noble presents an exquisite dining experience with appetising buffet spreads for both lunch and dinner. Treat your mum to an afternoon or evening of indulgence, featuring an abundant selection of international delicacies, fresh seafood and artisanal desserts, all of them designed to spoil her senses.



Elegant

母親節雙倍甜蜜獻禮

Indulgence:

a Sweet Duo
for Mother's Day



The Club's Pâtissier has crafted two exquisite pastries specially for Mother's Day. Spoil the most important woman of all with these fashionable treats – available for a limited time only.



PERFUME

Resembling a luxurious yellow fragrance bottle adorned with delicate white daisies, this pastries pairs a zesty citrus sponge with a romantic rose and raspberry compôte, finished with bright bergamot crémeux and jasmine mousse. Every bite delivers a beautifully aromatic, melt-in-the-mouth sweetness.



TOTE BAG

Shaped like a chic, vibrant, orange tote bag, complete with elegant chocolate handles and detailing, this dessert features a delicate almond sponge, layered with a blackcurrant and blueberry compôte. Enveloped in a smooth viola bavaois, it offers a sophisticated, berry-rich delight.



Enquiries & Reservations
2829 7950
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蘆筍雙重奏：春旬味蕾上的皇室瑰寶

Asparagus Duet: *the Regal Gems* *of Spring Gastronomy*



Filet Mignon and Foie Gras with
Green Asparagus, White Asparagus
and Madeira Mushroom Sauce
香煎鵝肝、牛柳配青白露筍、馬爹拉雜菌燒汁



Risotto with Green Asparagus,
White Asparagus and Crabmeat au Gratin
青白露筍芝士意大利飯配蟹肉

White asparagus, known as the white gold of the kitchen, is joined by its vibrant green counterpart. Both are celebrated across Europe for their exquisite texture and delicate flavour, elevating any meal into an experience of sophisticated simplicity.

Discover the allure of white and green asparagus:

- 1 Unique flavour profile:** white asparagus, grown entirely underground, offers a flavour that is milder and more refined, with a gentle sweetness and delicate nutty notes; while the green variety provides a fresh, earthy contrast.
- 2 Rare, highly seasonal ingredient:** harvested only during spring months, its limited availability contributes to its prestigious status and high desirability among top chefs.
- 3 Perfect culinary harmony:** both varieties' elegance and tender consistency pair beautifully with rich sauces like hollandaise, fine seafood or simply melted butter, showcasing their versatility and purity.



This April and May, Noble proudly presents a special, limited-time menu featuring these seasonal delicacies. Reserve your table now for a taste of authentic spring luxury.



NOBLE

Enquiries & Reservations

2829 7990

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A Milestone in Bloom:

Aki's Springtime and Anniversary Celebrations

春意綻放 週年誌慶

At Aki, the transition of seasons brings a renewed sense of culinary wonder. As the restaurant celebrates its first anniversary during the vibrant spring, Chef Tomi has curated an exquisite menu that captures the delicate essence of cherry blossom season and the luxurious milestones of May.

APRIL

Spring Sakura Assortment 花見の一皿

Rare Cut Wagyu: Grilled Top Blade Steak
希少部位和牛: ミスジステーキ焼

Hanami Skewer 花見串

桜烏賊団子、百合根団子唐墨鑄込み、蓬団子
Sakura-colored Squid Dumpling, Lily Bulb Dumpling
Stuffed with Karasumi Mugwort Dumpling Stuffed
with Miso-cured Egg Yolk

鯛の子、花椰菜、芽キャベツ
Simmered Sea Bream Roe,
Cauliflower, Brussels Sprouts



Embrace the breathtaking beauty of the season with our "Hanami" dish. This refined platter features a succulent, rare-cut Wagyu top feather steak, perfectly paired with meticulously crafted skewers inspired by the hues of spring. It is a poetic, artistic tribute to cherry blossom viewing, offering a delicate harmony of textures and a sophisticated flavour profile that capture the fleeting elegance of April.

MAY

Aki 1周年特別料理

Mark a momentous milestone with Aki's 1st Anniversary Celebration dish. Elevating a classic favourite to new heights of luxury, this exquisite creation beautifully harmonises the velvety richness of luscious uni with premium caviar. Every bite delivers a decadent, melt-in-the-mouth symphony of flavours. As a token of our gratitude, Members dining at Aki for dinner throughout May will receive this exclusive anniversary creation with our compliments.

Torotaku Maki with Uni and Caviar トロたく巻き寿司、雲丹、キャビア



APRIL | MAY

Aki Executive & Premium Lunch Menu

Our set lunch menus will continue to delight Members throughout April and May, with selections updated every month to showcase the season's finest ingredients. Join us and experience these exquisite new culinary offerings.

Executive Lunch Menu
(\$680/person)

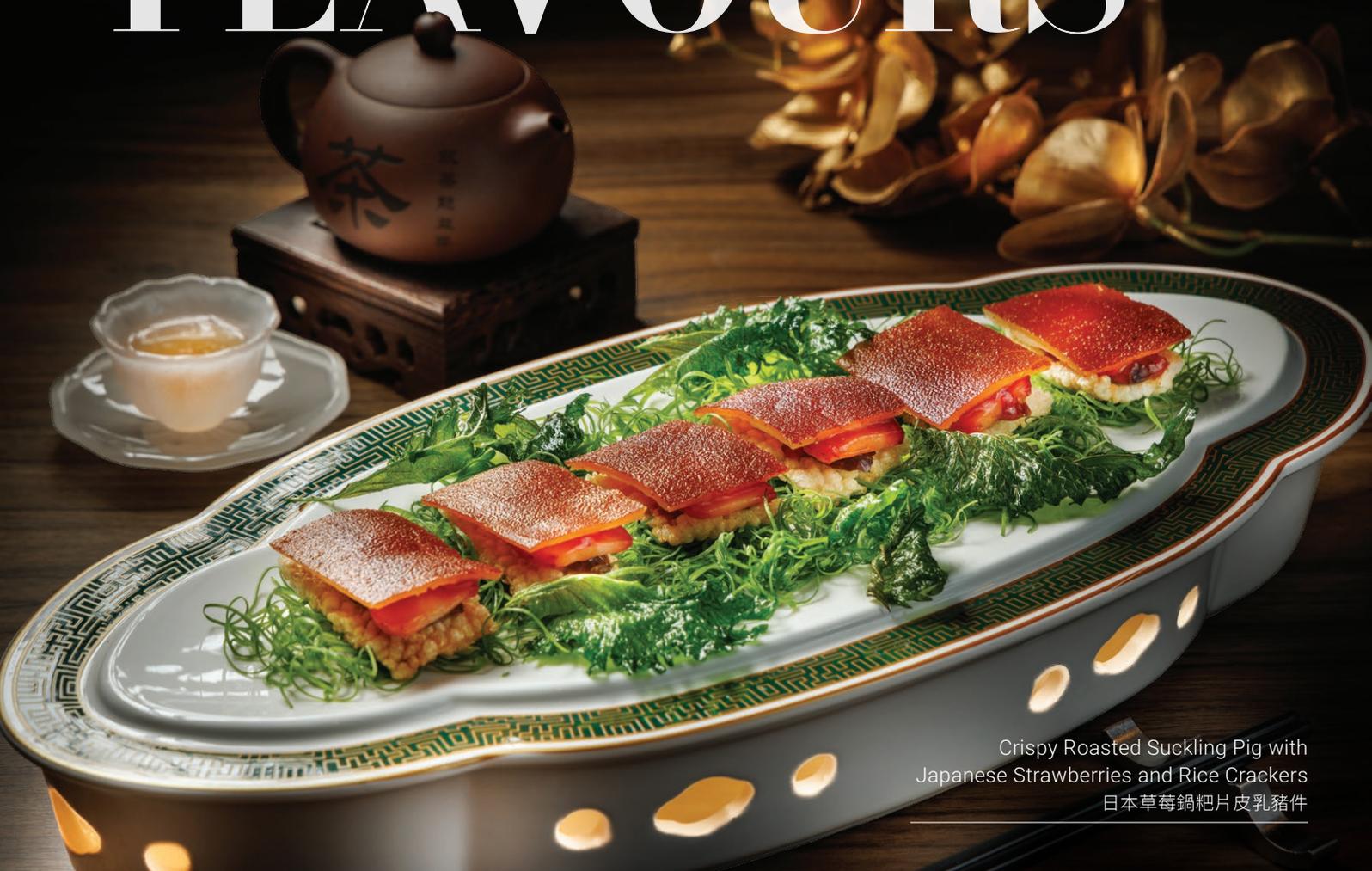
Premium Lunch Menu
(\$980/person)



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SPRING'S FINEST FLAVOURS

春旬極致風味



Crispy Roasted Suckling Pig with
Japanese Strawberries and Rice Crackers
日本草莓鍋粍片皮乳豬件

Embrace the season of renewal with Imperial City's exclusive spring menu. Inspired by the vitality of nature, the menu features the finest ingredients, selected for their restorative properties and seasonal freshness, perfectly reflecting the harmony of the season.

Indulge in the velvety richness of premium fish maw, paired with the delicate sweetness of yellow croaker, a nourishing combination rooted in culinary tradition. For a modern, refreshing twist, experience a masterful interplay of textures, where the savoury crunch of roasted suckling pig is vividly uplifted by the bright, tart zestiness of Japanese strawberries.

“
Reserve your
table to savour
these refined
interpretations of
the season's best.
”

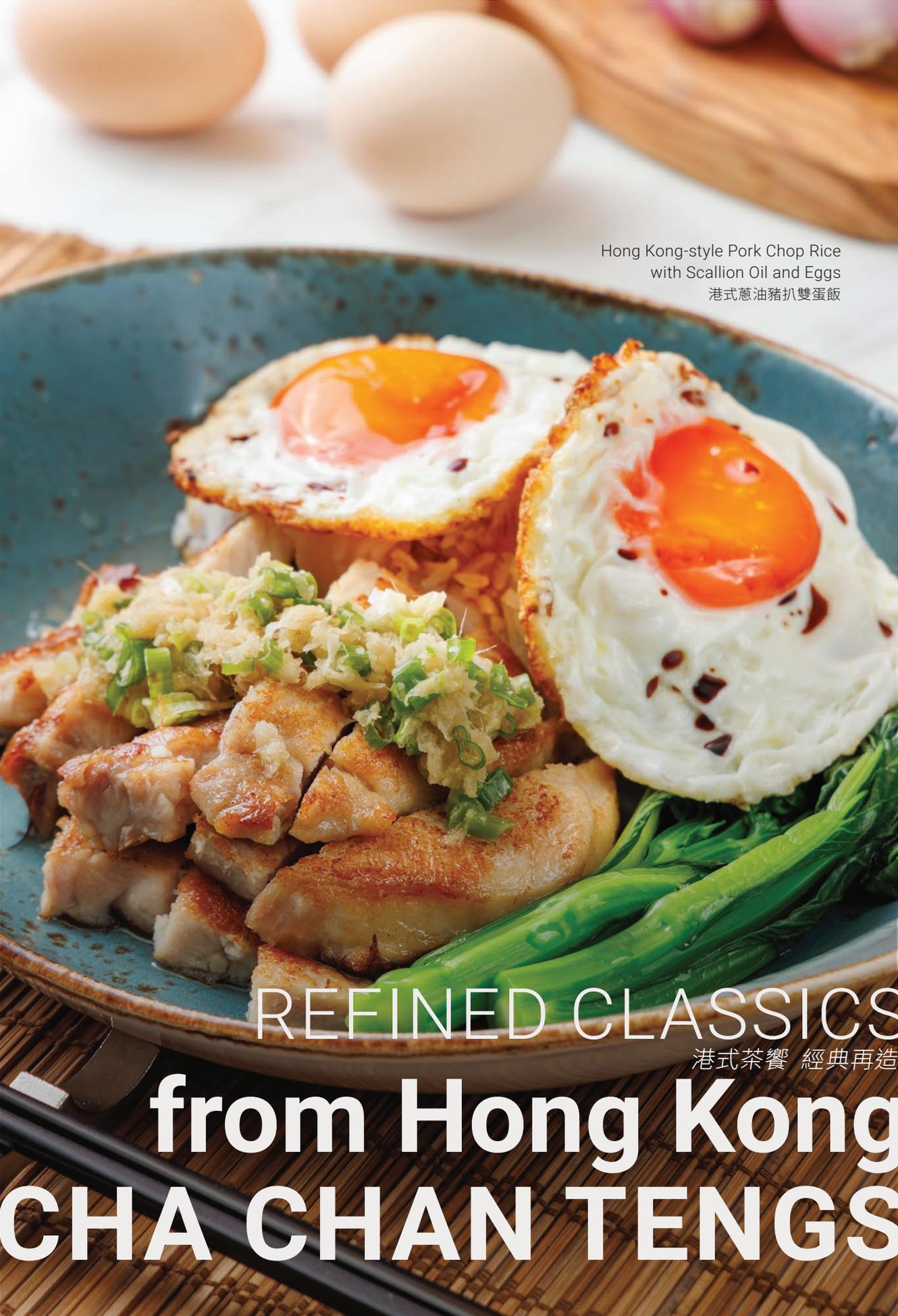
Braised Imperial Thick Soup
with Fish Maw and Yellow Crocker
宫廷花膠黃魚羹



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Hong Kong-style Pork Chop Rice
with Scallion Oil and Eggs
港式蔥油豬扒雙蛋飯

REFINED CLASSICS

港式茶饗 經典再造

from Hong Kong
CHA CHAN TENG'S

This April and May, embark on a culinary journey through Hong Kong's vibrant food heritage at Dynasty Café. Our chefs present a special menu featuring meticulously crafted local favourites, offering a refined interpretation of the city's classic tastes.

Experience the culinary magic of high-heat wok tossing with the Stir-fried Flat Rice Noodles with Prawns and Scrambled Eggs. Prepared over an intense flame, this dish imparts a profound smoky aroma while retaining the natural essence of the ingredients.

Alternatively, rediscover a nostalgic staple with the Hong Kong-style Pork Chop Rice with Scallion Oil and Eggs. From the tender, golden-fried pork to the fragrant scallion oil, each element is expertly prepared to preserve the authentic flavour of this local icon.



**Reserve your table
now to enjoy this
uniquely Hong Kong
taste sensation.**



**DYNASTY
CAFÉ**

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Stir-fried Flat Rice Noodles with
Prawns and Scrambled Eggs
滑蛋大蝦炒河



Spring Awakening: an Exclusive Longjing Tea Lunch

龍井茶韻
尊享午宴





With spring in full bloom and a renewed vitality filling the air, the Club is delighted to present its exclusive Spring Tea Launch and Luncheon, themed “Spring Awakening: the Fragrance of Longjing”.

Immerse yourself in the vibrant spirit of the season as we unveil the unique profile of this year’s harvest and discover the delicate, refreshing notes of newly picked Longjing tea. Members will also savour a six-course Chinese menu specially crafted by our chef. Each dish is designed to complement this premium spring tea perfectly, offering a harmonious symphony of culinary artistry and rare brews.

LONGJING TEA LUNCH

19 & 26 April (Sun), 3 May (Sun)

TEAHOUSE

12 noon – 3:30pm

\$1,188/person



Enquiries & Reservations

2829 7950

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- 香椿馬蹄剝肉水蒸餃 • 蟹皇富貴蝦水晶餃
- 薺菜九肚魚柳葉餃
- Steamed Minced Pork Dumpling with Chinese Mahogany and Water Chestnut
- Steamed Mantis Shrimp Dumpling with Crab Roe
- Steamed Shepherd’s Purse and Bombay Duck Fish Fillet Dumpling

懷舊官燕鷓鴣粥
Imperial Bird’s Nest Porridge with Partridge

陳皮豉汁蒸黃皮老虎斑腩配陳村粉
Steamed Tiger Grouper Belly with Aged Tangerine Peel in Black Bean Sauce and Chen Cun Rice Noodles

酥皮燒汁牛肋骨配子薑菠蘿
Crispy Beef Short Ribs in Barbecue Sauce with Pickled Young Ginger and Pineapple

上湯牛油焗龍蝦球燴柚子麵
Fresh Lobster in Supreme Butter Broth, Pomelo Noodles

鮮果玫瑰冰粉
Rose Jelly with Fresh Fruit

A TASTE OF SPRING: *Artisanal Cake* 匠心手作 糕點藝術 *Creations*

**Celebrate the blossoming season with two
exquisite new creations by the Club's Pâtissier.**

Crafted with premium ingredients and presented with
stunning artistry, these elegant desserts perfectly
capture the essence of spring.



PANDAN MANGO CREAM CAKE

Crowned with an intricate, vibrant fresh-mango rose, this refreshing delight features a light pandan chiffon sponge, layered with luscious whipped cream and sweet, fresh mango. Every bite delivers a cloud-like softness, with the airy sponge and silky cream effortlessly melting in the mouth.



ROSE RASPBERRY ST. HONORÉ CAKE

A romantic, pink-hued masterpiece adorned with fresh raspberries and delicate petals. This sophisticated dessert elevates classic choux pastry and vanilla pastry cream with a fragrant rose raspberry cream and a tangy raspberry compôte. Experience a captivating textural contrast in which the crispness of the pastry is paired with a smooth, creamy finish.



Enquiries & Reservations

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DC Mobile App



**Elevate your springtime
gatherings alongside
family and friends with
these masterpieces.**

Place your order now.





A BREATH OF FRESH AIR:

焕然一新 世外桃源

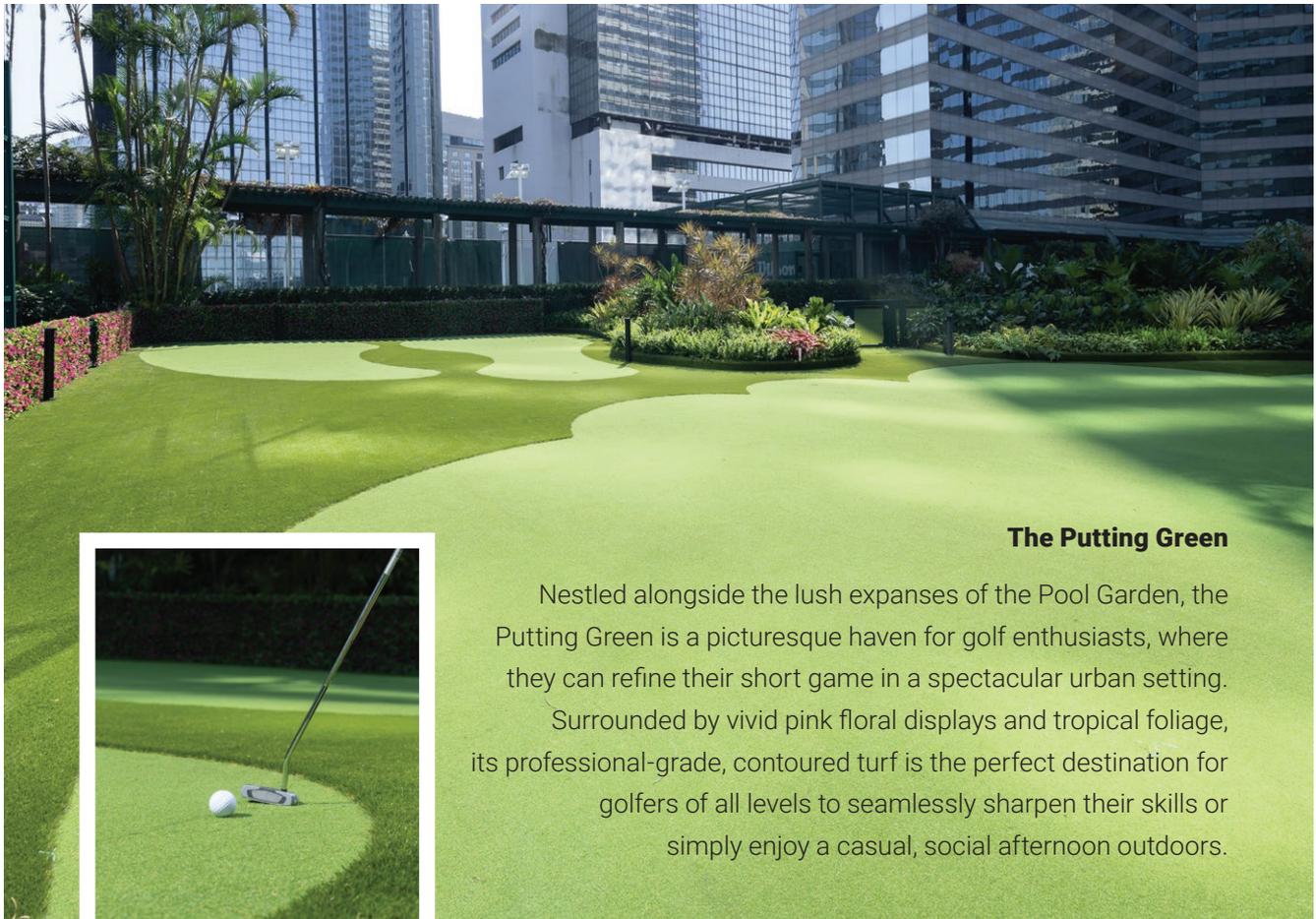
Discover the Club's Reimagined Outdoor Retreat

Embrace a new standard of outdoor living as the Club unveils its stunningly transformed outdoor landscape. This lush new haven, seamlessly blending natural scenery with premium leisure and recreation facilities, offers Members an exquisite escape right in the heart of the city.



The Pool Garden

Reimagined as the Palm Crescent, the new alfresco retreat envisions the pool and expansive lawn as a single, continuous canvas. Framed by towering palm trees against a striking backdrop of glass skyscrapers, this verdant sanctuary features layered plants in varying shades of green, creating a calm, resort-like atmosphere. Low berms and a dense shrub belt provide a green threshold, ensuring the space remains neat and photogenic while offering a safe haven for family fun.



The Putting Green

Nestled alongside the lush expanses of the Pool Garden, the Putting Green is a picturesque haven for golf enthusiasts, where they can refine their short game in a spectacular urban setting.

Surrounded by vivid pink floral displays and tropical foliage, its professional-grade, contoured turf is the perfect destination for golfers of all levels to seamlessly sharpen their skills or simply enjoy a casual, social afternoon outdoors.



MASTER a New Sport

掌握全新運動魅力

Learn Pickleball with Expert Coaches

Following the launch of our new pickleball court, the Club is thrilled to welcome four exceptional coaches to our racquet sport team. They bring world-class expertise to the Club and will help Members to master this globally popular game.



PICKLEBALL CLASSES

**with Kayne Ryan, Raffaele Fusulan,
Veda Lau and Lucas Lo**

\$820/hour – for 1 person

\$900/hour – for 2 people

Enquiries & Bookings

2829 7979

DC Mobile App



Kayne Ryan

Kayne is a former professional tennis player who competed on the ITF and Australian Tennis Circuits, achieving a top-100 national ranking. Benefiting from world-class mentorship during his playing career, he has seamlessly adapted his elite athletic background into a dynamic coaching approach for pickleball. His extensive professional experience includes coaching at major clubs across Western Australia, New South Wales and Hong Kong.

Since founding his own racquet academy in Hong Kong in 2018, Kayne has successfully guided players of all ages and skill levels. His coaching philosophy is straightforward yet highly effective: maximising ball contact during lively, enjoyable sessions ensures rapid progression and cultivates a deeper love for the game.

Raffaele Fusulan

Raffaele is a dedicated coach who combines technical excellence with a vibrant, supportive environment. Introduced to racquet sports by his father at eight years old, his competitive journey began early. His dedicated training culminated in a successful collegiate career at Edinboro University in the United States, where he helped secure multiple regional and national championships.

Driven by a lifelong passion, Raffaele excels in coaching both children and adults. He is committed to elevating his students' skills while ensuring they truly enjoy the sport. For Raffaele, the greatest reward is the opportunity to share his tactical wisdom and witness his students' progress on the court, making every pickleball session both highly productive and deeply rewarding.



Veda Lau

Veda is an Asian Pickleball Association (APA)-certified coach and an accomplished multi-sport athlete. At the University of Warwick in the UK, she excelled in competitive badminton, squash and futsal, securing multiple collegiate championships. She has seamlessly transitioned from this athletic background into pickleball, becoming an active competitor who recently secured a fourth-place finish at the World Pickleball Championship Women's Singles 5.0 Open (Hong Kong).

Armed with a degree in Health and Medical Sciences, Veda integrates her knowledge of human physiology and sports injury prevention into her coaching. Whether guiding beginners or providing advanced tactical instruction, she ensures every session is both safe and highly effective. Her holistic approach empowers students to elevate their game while maintaining optimal physical well-being.

Lucas Lo

Lucas is a dedicated athlete who brings over a decade of competitive racquet sports experience to the pickleball court. His impressive record includes winning the Hong Kong National Junior Tennis Championships and earning the "Best Athlete" title at the Inter-School Badminton Competition. He harnesses this powerful athletic foundation in pickleball competition, representing New Emerged Sports Association (NESA) Team 1 as a player.

An APA-certified coach, Lucas expertly integrates his high-level tournament experience into his teaching. Drawing on his deep understanding of racquet mechanics, he creates a dynamic environment for students to master fundamental techniques and advanced match strategies alike.



Elevate Your Wellness Journey: Discover the Power of Infrared Therapy

身心昇華：探索紅外線療法的療愈能量

What could be better than the ultimate in rejuvenation after an intense match on the court or a demanding week in the city? The soon-to-be-unveiled DC Spa and Wellness proudly introduces its latest premium offering: Infrared Therapy. This innovative treatment takes place in our dedicated, International WELL Building Institute (IWBI)-certified Infrared Room. IWBI is a leading global organisation that creates and certifies spaces designed to advance human health and well-being.

Forget the stifling heat of traditional saunas – this treatment surrounds you in a gentle, soothing warmth. By safely boosting your core temperature, the infrared light triggers a deep, purifying sweat to effortlessly expel toxins and heavy metals.

The deep-tissue penetration works wonders by accelerating muscle recovery and soothing aching joints, while simultaneously promoting radiant skin, melting away stress and ensuring a deeply restorative night's sleep.

Book a rejuvenating Infrared Therapy session now and treat yourself to the effortless recovery you deserve.

**INFRARED
THERAPY**

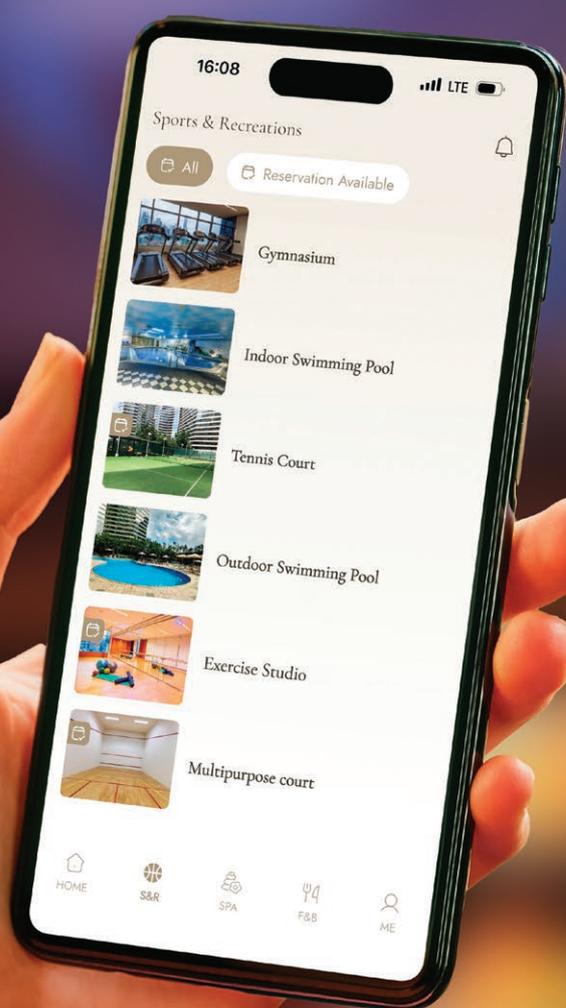
\$600 / 60 minutes

50% off
first trial

A SUSTAINABLE Future for Club

續寫綠色新篇

An Update on DC



Since its inaugural issue in 2012, our bimonthly Members' Magazine, DC, has proudly chronicled the

vibrant life of the Club. As part of our ongoing commitment to environmental sustainability and responsible resource management while offering Members a more dynamic and accessible digital experience, the upcoming April-May 2026 Issue will be our final print edition. We will, however, introduce a special annual publication to commemorate the year's most memorable happenings. To request a physical copy, please contact the Membership Department.

Moving forward, staying connected with the Club and managing your membership will be easier than ever. With our DC Mobile App, you can seamlessly explore the latest Club updates, exclusive events and seasonal promotions. Furthermore, the App also delivers enhanced digital content with interactive capabilities, providing Members with a richer and more engaging experience right at your fingertips.

We thank you for being a loyal reader over the years and look forward to welcoming you to our new, eco-friendly digital platform.

Enquiries & Assurances

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勃根地卓越之夜

A Night of Burgundian Excellence

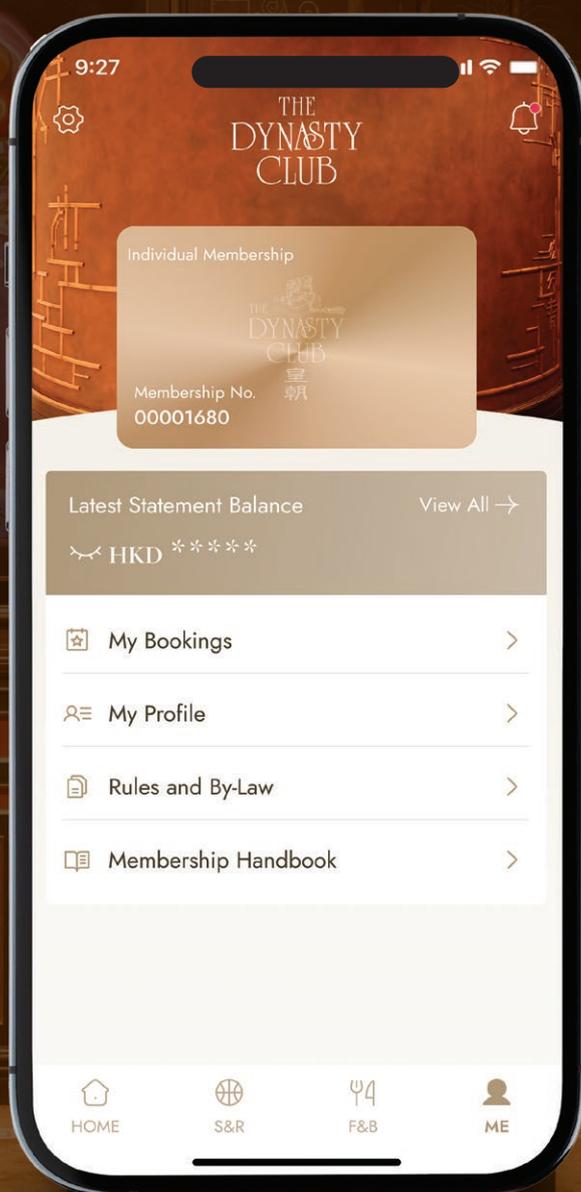
On 4 March, Noble transformed into a haven for wine enthusiasts as the Club welcomed back esteemed Master of Wine Jasper Morris. Members enjoyed an evening of refined elegance, savouring a bespoke, multi-course menu, perfectly paired with an exceptional selection of Burgundy's finest expressions.

Elevating the dining experience, the night thrived on intimate, table-side interactions. Morris generously shared his unparalleled insider knowledge and personal anecdotes with each table, offering attendees a truly unique conversational exploration of the region's complex vintages.





THE CLUB, NOW AT YOUR FINGERTIPS.



Download the mobile App for seamless dining reservations, exclusive event updates and personalised Member privileges.

