

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE



The Winter Issue

December 2025 – January 2026

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THE
DYNASTY
CLUB
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DC
THE DYNASTY CLUB MEMBERS' MAGAZINE



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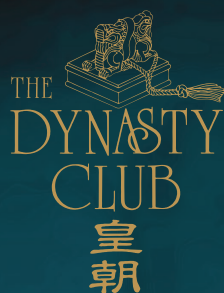
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MEMBERSHIP TARIFF

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 每位提名入 HK\$2,500

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

A★Season of Cheer:

歡慶佳節 讓喜悅閃耀

Celebrate the Holidays in Style

Impress with the Perfect Present

Make this season of giving truly unforgettable! The Dynasty Club Christmas Hamper is the ideal way to express your heartfelt appreciation and spread festive cheer to family, friends or business partners.

Thoughtfully and beautifully presented, our Christmas hamper is a true treasure trove, featuring an exquisite selection of gourmet goodies, fine champagne and artisanal delights from around the world.

Enquiries & Orders

Noble

2829 7990



Louis Roederer Collection 245
Whittard Salted Caramel Biscuits 150g
Loison Veneziana Mandarin Panettone 600g
Fulmer Cut Comb in Acacia Honey 350g
Wooden Spoon Orange Marmalade 340g
Tartufata White Truffle Sauce 90g
Duck Rillettes 100% Duck 170g
Whittard Luxury Hot Chocolate Clip-top Tin 200g
Balsamic Vinegar of Modena IGP 250ml
Champagne Truffles Chocolate 180g
Italy Extra Virgin Olive Oil 250ml
Christmas Tea 25 Teabags
Crispy Wafer Rolls with Cocoa Cream Filling 140g

**Order now to take
advantage of the special
early bird discount.**

Early bird
\$3,688
(Originally \$4,688)

Craft Your Own Sweet Masterpiece

Gingerbread House Workshop



7 December (Sunday)
11am – 1pm
Dynasty I
Child (Age 3 – 11)
\$450

Advanced booking
is required

Get into the festive spirit by joining the Club's Gingerbread House Workshop, led by our talented pastry chef. Junior Members and their parents can enjoy some quality time together, tapping into their creativity to design and decorate a festive decoration that's as delightful as it is delicious. Afterwards, they can take home their own scrumptious gingerbread house to celebrate the most wonderful time of the year.

Don't miss this festive tradition: sign up to create a sweet memory together!





Festive Celebrations are Merrier at the Club

Get ready to immerse yourself in the magic of the season!

The Club has prepared a stellar lineup of festive celebrations and glittering gatherings, designed to spread good cheer throughout the holiday period. Join us to celebrate these joyous occasions with family and friends, and create cherished memories full of sparkle.

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

24 December 2025
(Wednesday)

Imperial City

Christmas Eve Hot Pot Buffet Dinner
Adult: \$880 (Early bird \$780*)
Child (age 3 – 11): \$680 (Early bird \$580*)

Dynasty Café

Christmas Eve Buffet Dinner
Adult: \$880 (Early bird \$780*)
Child (age 3 – 11): \$680 (Early bird \$580*)

Aki

Christmas Eve Set Lunch
\$1,880/person (Early bird \$1,680/person*)
Christmas Eve Set Dinner
\$2,980/person (Early bird \$2,780/person*)

CHRISTMAS DAY

25 December 2025
(Thursday)

Imperial City

Christmas Day Hot Pot Buffet Dinner
Adult: \$880 (Early bird \$780*)
Child (age 3 – 11): \$680 (Early bird \$580*)

Noble

Christmas Day Buffet Lunch/Dinner
Adult: \$880 (Early bird \$780*)
Child (age 3 – 11): \$680 (Early bird \$580*)

Aki

Christmas Day Set Lunch
\$1,880/person (Early bird \$1,680/person*)
Christmas Day Set Dinner
\$2,980/person (Early bird \$2,780/person*)

Teahouse

Christmas Set Dinner
\$12,888 for 12 people
\$21,888 for 24 people

NEW YEAR'S EVE

31 December 2025
(Wednesday)

Imperial City

New Year's Eve Hot Pot Buffet Dinner
Adult: \$1,080 (Early bird \$980*)
Child (age 3 – 11): \$680 (Early bird \$580*)

Noble

New Year's Eve Gala Dinner
Per person: \$1,680
(Early bird \$1,480*)

Dynasty Café

New Year's Eve Four-course Set Dinner
\$688/person
(Early bird \$588/person*)

Aki

New Year's Eve Gala Dinner
\$3,280/person
(Early bird \$3,080/person*)

NEW YEAR'S DAY

1 January 2026
(Thursday)

Noble

New Year's Day Buffet Lunch
Adult: \$880 (Early bird \$780*)
Child (age 3 – 11): \$680 (Early bird \$580*)



* The early bird discount can be enjoyed on reservations made on or before 10 December.

A Priceless

The Mystique of Black Truffles:

Culinary Treasure

品味黑松露魅力

Black truffles, often called the “black diamond of the kitchen”, are highly prized for their intoxicating aroma and exquisite flavour, elevating any simple dish into a luxury gourmet experience.

Creamy Black Truffle Linguine with
24-month Comté Cheese
忌廉黑松露扁意大利麵配24個月康提芝士



1

Intense Aroma & Unique Flavour – Their intensely earthy and nutty fragrance features a blend of forest floor, roasted hazelnut and cocoa notes, adding unparalleled depth and complexity to any culinary creation.

Rarity and Seasonal Scarcity – With a challenging cultivation process and a limited harvest during winter, their inherent scarcity contributes significantly to their high value and prestigious status.

2

3

Versatile Culinary Uses – Their robust aroma blossoms with an insistent intensity, making them highly versatile. Whether shaved raw over warm dishes like pasta and risotto or infused in ingredients such as butter, cream and cheese, they impart a distinctive character to any gourmet recipe.



“

This January, Noble invites you
to savour the season's finest with a
special, limited-time menu featuring
this prized delicacy.

Book now for an extraordinary
culinary experience.

”

NOBLE

2829 7990

Sous-vide French Pyrenees Red Label
Pork Chop with Black Truffle Jus
慢煮法國庇里牛斯山紅牌豬扒配黑松露汁



Hennessy

干邑品宴 醉饗之旅

Teahouse Cognac Dinner

A Unique Journey Through Hennessy's Finest Expressions



On 30 January, Members are invited to an extraordinary cognac dinner at Teahouse, where you will embark on an unparalleled tasting journey featuring limited editions of some of Hennessy's most prized expressions.

For over 250 years, Hennessy has been the most sought-after of cognac makers, synonymous with luxurious expressions of France's most storied spirit. To mark the Year of the Horse, Hennessy has released limited editions of its finest cognacs, including Hennessy V.S.O.P., Hennessy X.O., James Hennessy and Hennessy Paradis. The latter, one of the brand's most desirable bottles, showcases a silky-smooth mouthfeel and powerful flavour that combines floral, fruity and spicy elements.

Members now have the chance to sample these sensational beverages at this exclusive dinner, perfectly paired with a

six-course Chinese menu specially crafted by our chef.

Don't miss this unique opportunity to sample some of the world's most prized spirits and learn all about just what makes them so special.



Hennessy x Teahouse Cognac Dinner

30 January 2026 (Friday)

Start at 7pm

Teahouse

2026 Horse Offer \$2,026/person

(Originally \$3,688/person)

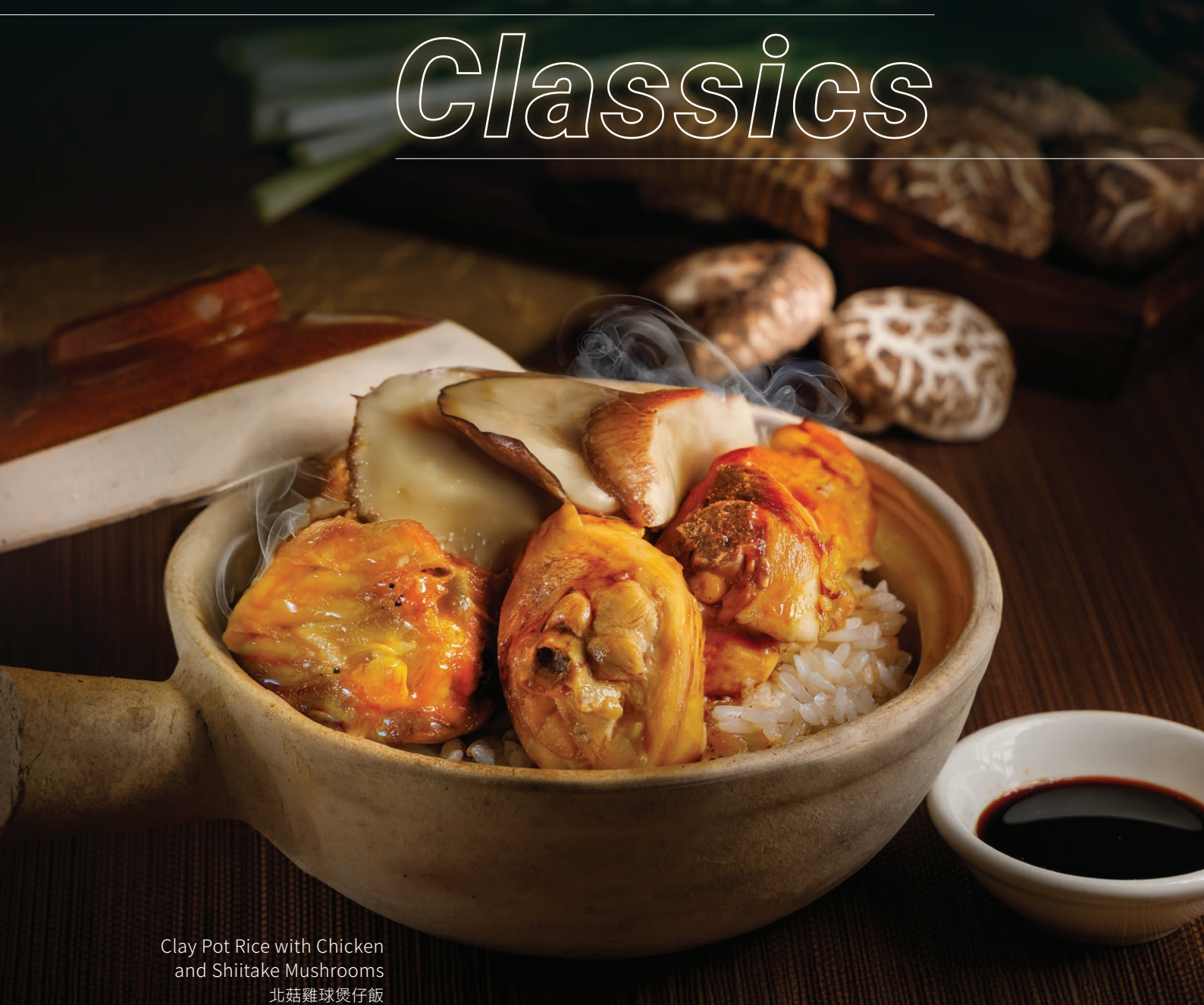



TEAHOUSE
2829 7950



CLAY POT RICE: 港式煲仔飯熱辣登場
HONG KONG'S

Sizzling
Winter
Classics



Clay Pot Rice with Chicken
and Shiitake Mushrooms
北菇雞球煲仔飯



Clay Pot Rice with Eel
in Black Bean Sauce
豉汁鱸球煲仔飯

Escape the chill of December and January and embark on a journey through Hong Kong's vibrant culinary scene with the classic comfort of Clay Pot Rice. This is more than a local dish; it's a delicious reflection of Hong Kong's food heritage. Rice is cooked directly over an open flame in a traditional earthenware pot, crafted from porous clay. This special vessel is key: it retains heat for a prolonged period, ensuring the steam locks in the moisture and the natural essence of the ingredients.

This winter, our expert chefs have meticulously crafted a selection of signature clay pot recipes using fresh, seasonal ingredients. From tender marinated meats

to traditional cured sausages, each creation preserves those ingredients' authentic flavour and nutritional value.

Join us at Dynasty Café to enjoy this uniquely Hong Kong taste sensation.

DYNASTY
CAFÉ
2829 7930



A familiar yet elevated experience at the Club

meet

新任主廚 匠心打造美味新章

OUR NEW HEAD CHEF



*We are delighted to announce
the appointment of Chef To
Wai-yin as the new Head Chef
of Dynasty Café.*

Chef To brings with him two decades of cooking experience and a powerful connection with the Club, having grown with us for nearly a decade. He has cultivated a wealth of culinary knowledge through his extensive experience, including a key role at The Hong Kong Jockey Club, as well as time at renowned hotels such as the Courtyard Marriott and Hyatt Regency Hong Kong.

His particular passion and expertise lies in innovative Asian fusion cuisine, where he skilfully blends contemporary techniques with regional flavours to deliver exciting and accessible dishes. Members can look forward to Chef To's fresh vision coming to life at the Dynasty Café, with exquisite dishes that promise to elevate your dining experience.

Embrace Winter Wellness:

the Art of **Chinese Nourishment**

養生之藝



Traditional Cantonese
Lamb Brisket Clay Pot
古法羊腩煲



Crab Roe &
Truffle Clay Pot Rice
蟹粉松露煲仔飯

Fortify your body for the season ahead with the ancient wisdom of Chinese winter nourishment. This practice, which perfectly aligns with the Traditional Chinese Medicine principle of preventive wellness, involves consuming highly nutritious foods to boost energy and build a robust immune system against the cold. Signature winter

tonics like Mutton Hot Pot, Ginger Duck Soup and Sesame Oil Chicken are among the most common and cherished dishes for seasonal nourishment.

This winter, Imperial City is proud to present an exquisitely crafted menu featuring a series of nourishing winter dishes, rich in both flavour

and beneficial nutrients. Reserve your table now and indulge in an authentic and restorative dining experience.



2829 7980

佳節美饌 喜迎馬年

Welcome the Year of the Horse

with Exquisite Festive Delights

Sweetened Red Date Pudding
皇朝鴻運棗皇糕

**Dynasty
Pudding Box Set
from \$468**

**Dynasty Hamper
Early bird
\$3,888
(Originally \$4,388)**

Sweetened Coconut Milk
Glutinous Pudding
年年豐收賀年糕

Turnip Pudding with Conpoy and
Preserved Meats
皇朝會手工瑤柱臘味蘿蔔糕

**No Chinese New Year celebration is complete
without the Club's premium CNY Puddings**

as the tasty complement to your joyous family reunions! Commemorate the occasion with this sweet tradition. Choose from a selection of enticing flavours, including Turnip Pudding with Conpoy and Preserved Meats; Sweeten Coconut Milk Glutinous Pudding; and Sweetened Red Date Pudding. A Pudding Set is also available for Members who wish to savour them all.

On top of puddings, elevate your festive gifting with the Club's fortune-filled CNY Hamper. Filled to the brim with traditional treats and luxurious selections, the hamper is an ideal way to express your gratitude and share prosperity with family, friends or business partners.

Place your order in advance to enjoy early bird offers* and exclusive discounts!

*Deadlines for early bird offers: 3 February 2026

Experience the soul of Hong Kong's culinary heritage with The Dynasty Club Poon Choi.

Originating from the walled villages in New Territories, this iconic dish symbolises family union and abundance, making it a must-have centrepiece for festive celebrations and joyous occasions.

The Club's Poon Choi is meticulously prepared for exceptional flavour, featuring layers of premium, luxurious ingredients, including South African abalone, fish maw, sea cucumber, succulent prawns, roasted pork belly, seasonal vegetables and more.

This exquisite dish is available for a limited time only – secure your order now!

Limited-time Offer

1 December 2025 –
28 February 2026

\$2,188
(serves 6 people)

\$3,688
(serves 10 people)

*Place order one day
before collection.

Celebrate the New Year Traditional

香港原味 賀歲迎新

Hong Kong Style



季節匠心之作 *Seasonal Artistry* at Aki

As the year draws to a close, Aki invites Members to indulge in a celebration of refined Japanese flavours. This winter, Chef Tomi commences with

distinctive creations designed to honour the season, meticulously blending artistry, precision and the true essence of winter dining.



DECEMBER

<Hokkai rice>

Crab and Sea Urchin Rice in a Clay Pot

<北海ご飯>

蟹・雲丹の土鍋ご飯

This Hokkai Rice is an exquisite clay pot creation

that captures the ocean's purity. Perfectly steamed rice is enriched by the savoury depth of rich sea urchin and the delicate sweetness of tender crab. This dish is the very essence of deep, warming harmony, transporting you instantly to Hokkaido's northern shores.

JANUARY

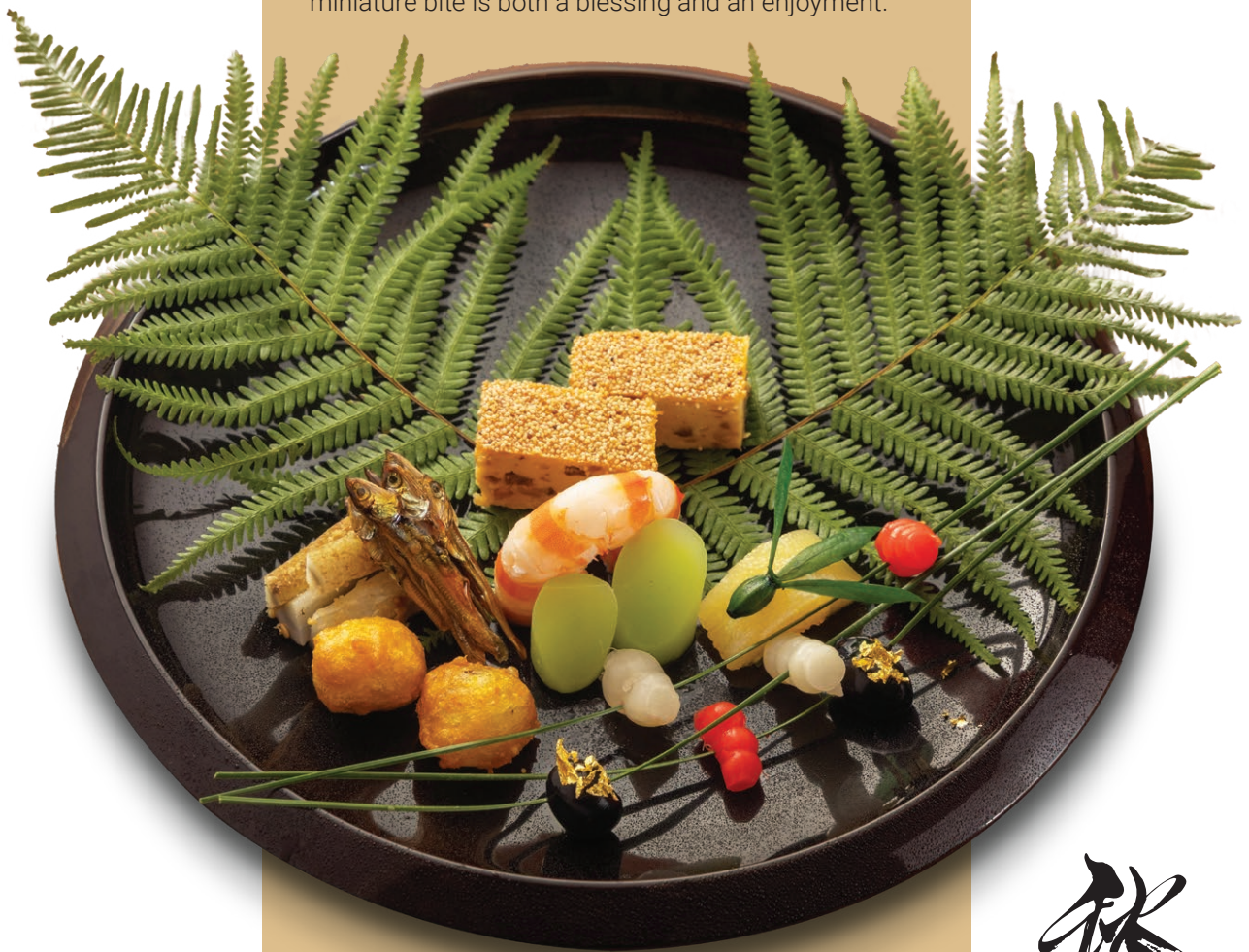
<IWAIZAKANA>

Fish Paste and Egg Cake with Raisins and Pine Nuts, Dried Sardines, Black Beans, Burdock Root Dressed in Sesame Vinegar, Deep-fried Ginkgo and Sea Urchin, Salted Herring Roe, Tiger Prawns, Stem Lettuce Pickled in Miso

<祝肴>

甲州松風・田作り・黒豆・叩き牛蒡・銀杏雲丹揚げ・数の子・車海老・千社唐味噌漬け

As a celebration accompaniment, the IWAIZAKANA is a vibrant showcase of time-honoured traditions. Beautifully presented, this platter features a medley of festive delicacies imbued with auspicious meanings for the new year: from herring roe (for a prosperous family) and black beans (for good health), to dried sardines (for a bountiful harvest and abundance) and tiger prawns (for longevity and growth), each miniature bite is both a blessing and an enjoyment.



Enquiries & Reservations
2829 7908

TAKE HOMIE

Tea Time 一抹茶韻 家中細味

Experience the elegance of the Teahouse

Afternoon Tea in the comfort of your own home with our exquisite takeaway set for two.

Presented in a stunning, ornate box, the set is designed for effortless enjoyment, featuring a tempting array of sweet and savoury delights. Savour the classic Plain and Raisin Scones and the signature Finger Sandwiches, as well as a selection of decadent pastries.

To toast the joyous holiday season, Teahouse is delighted to offer Members an exclusive festive indulgence, with the Takeaway Afternoon Tea set for two now available for the exceptional price of \$380.

Place your order now!

**Takeaway
Afternoon Tea for Two**

\$380
(Originally \$660)

*Place order one day before collection.



2829 7950



專業團隊 引領健康新方向

Professional Pathways to Well-being:

Meet the Club's Elite Performance and Wellness Team

NICOLAS REI HAMNETT



Nicolas Rei Hamnett is a highly experienced National Academy of Sports Medicine (NASM) Certified Personal Trainer with over a decade of expertise in the fitness industry. Specialising in posture correction and strength training, he crafts sustainable, evidence-based training programmes to help Members build strength, confidence and long-term health effectively.

With deep knowledge of movement mechanics, advanced rehabilitation and certified Myofascial Compression Techniques (MCT), Nicolas also excels at safely guiding people back from injury while restoring function and flexibility. His core philosophy prioritises consistency and longevity – focusing on training smarter, not just harder.

Enquiries & Private Lessons Bookings:

2829 7979

FIJI WU



Fiji Wu, a former member of the Hong Kong National Dragon Boat Team, has been a dedicated personal trainer for six years. He holds a degree in Sports Management and multiple certifications, including Advanced Personal Fitness Trainer and Stick Mobility.

Fiji's journey in high-performance sports began in 2009, leading him to transition from a student competitor to a full-time professional athlete. This background underpins his coaching with exceptional physical discipline and performance expertise.

Fiji achieved impressive results at the World Dragon Boat Championships, showcasing peak physical conditioning and elite teamwork. His philosophy emphasises holistic development: he believes that exercise is key to self-discovery, building physical strength and mental focus. Fiji is committed to leveraging his competitive experience to help Members unlock their full potential and take their fitness game to the next level.

Cori Chiu, the Club's resident Personal Trainer and Muay Thai Instructor, brings an exceptional blend of fitness expertise and combat sports distinction to the role. She has achieved significant competitive success, notably as a three-time Hong Kong Muay Thai Champion (2010, 2011 and 2013) and a National Silver Medalist.

Cori's commitment to excellence is grounded in her education, having completed the Certificate in Advanced Sports Coaching Theory (HKSI), the Certified Strength Coach (NCSF-CSC) qualification and the Advanced Certificate in Sports Injury Rehabilitation (HKU SPACE). With an extensive background as a fitness coach, she also excels in designing holistic wellness curricula.

Cori is committed to the motto "Exercise to maintain physical and mental health", and encourages Members to exercise regularly together, improving their physical fitness through productive and enjoyable training.



CORI CHIU



重拾自然健康美

Regain Natural Beauty and Wellness with

M6 BODY AND FACE TREATMENT

Experience the transformative power of the CELLU M6® INFINITY

from LPG. Using advanced Endermologie® technology, this state-of-the-art machine works to enhance the skin's appearance, restoring natural elasticity, smoothing texture and reshaping both body and facial contours. This non-invasive M6 treatment offers a unique, relaxing experience with results that are immediate, visible and long-lasting.

Book now to enjoy the limited-time offer and rediscover your natural glow and vitality.

LIMITED-TIME OFFER

90 MINS M6 BODY TREATMENT

FREE 30 MINS FACE TREATMENT

\$3,840 (Originally \$6,400)

* Upgrade with the LPG Collagen Mask, now available for just \$360 (Originally \$480).

Body Treatment



Reduce Fat



Reshape Body



Muscle Relaxation



Alleviate Back Pain



Improve Circulation



Smooth Cellulite

Face Treatment



Firmer Skin



Highlight Face Shape



Improve Dark Circles



Anti-Ageing

佳節同歡 相聚共樂

A Day of Celebration, Connection and Fun

On 8 November, the Club hosted a special **Member Engagement Day**, with Members, their family and friends gathering for a fun-filled afternoon. They enjoyed delicious canapés and drinks while engaging in a series of activities, including a Tea Pairing Workshop, Wine Tasting Booth, Face Painting Station and Travel Booth. This exclusive event concluded on a high note, with each Member receiving an exquisite souvenir as a memento of the great time they spent together at the Club.





波爾多醇香經典之夜

A Night of Delights with the Best of Bordeaux

The Club's recent Lynch-Bages Wine Dinner was a resounding success. Members and their guests enjoyed a delightful evening as they relished a remarkable selection of Lynch-Bages wines, from elegant younger releases to a rare 1996 bottle. They indulged in a meticulously crafted five-course menu by Noble, each dish thoughtfully selected to complement the wines.

The intimate atmosphere fostered truly engaging conversations with the representative of the renowned estate, Kinou Cazes Hachemian, ensuring a memorable exploration of this celebrated château.





jamesuckling

The 2025 Wine of the Year
Awards Dinner

31st October 2025 (Friday)

葡萄酒業界盛典晚宴

Global Wine Industry Honours Top Vintages at the Club

On 31 October, the Club hosted the **JamesSucking.com 2025 Wine of the Year Awards Dinner**, a widely recognised and highly acclaimed global wine industry event. The dinner brought together the world's leading winemakers and celebrated the year's top wines, attracting significant media attention. Guests enjoyed a specially crafted Chinese six-course menu while sharing their own magnum collections. This prestigious occasion once again underscored the Club's continued excellence in hospitality.



The long wait is almost over.

The Dynasty Club
mobile app is
coming real soon.

Stay tuned for the Club's
announcements for the
official launch date.

