

# DC

THE DYNASTY CLUB MEMBERS' MAGAZINE

**The Autumn Issue**  
October – November 2025



# CONTENTS



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A Day of Appreciation:

8 November (Sat)  
2pm - 5pm  
Dynasty I,  
II & III

# Member Engagement Day

會員歡聚日

**Join us for a special Members' Day\***  
**at the Club!** Bring your family and friends to this exclusive event and enjoy a great time celebrating and connecting with fellow Members.

Enjoy unlimited drinks and canapés, sample the Club's curated selection at the Wine Tasting Booth, explore the art of tea at the

Tea Pairing Workshop, and get creative at the Face Painting Station. With something for everyone, it's an event you won't want to miss. Additionally, Members will receive exquisite souvenirs to take home as a memento of the day.

\*Complimentary entry for Members' family and guests.

**Spaces are limited, reserve your spot now for a fun-filled afternoon.**



萬聖節歡慶之夜

# Trick or Treat!

## Revel in a happy Halloween

**Get your costumes ready as the Club is hosting a spectacular Halloween Party on 31 October**

that will delight Members of all ages. Get into the spirit with our face-painting station to transform into your favourite spooky character. Junior Member won't want to miss the Halloween Costume Contest, where they have a chance to win fantastic prizes for dressing up in their best outfits for the occasion.

The celebration continues at Noble, where the entire family can enjoy an enticing buffet dinner with a wide variety of delicious options that promise something for everyone.

*Book your table now for a night of fright and fun with family and friends at the Club!*

### **Halloween Buffet Dinner**

31 October (Fri)  
Noble

**\$688/adult  
\$488/child**

# NOBLE

2829 7990



# Wine Masterclass Series:

醇釀芳華之旅

## An Exclusive Journey with Maison Louis Latour



### Wine Masterclass

30 October (Thu)  
6pm - 8pm  
Teahouse

**\$398/person**

**Join us for a fascinating wine masterclass featuring the prestigious Maison Louis Latour.**

Hosted by our special guest Mark Allen, an ambassador for the esteemed estate with a unique blend of British heritage and decades of French viticulture expertise, this exclusive session will take you on a journey through a personal selection of their finest wines.

Maison Louis Latour, a family-run business for over two centuries, is one of Burgundy's most revered and historic winemakers. Their commitment to tradition and excellence, has resulted in exceptional wines that truly express the unique terroir of the region.

During the session, Mark will guide you through each tasting, sharing his expert knowledge and insight to deepen your appreciation of these remarkable wines. Don't miss this opportunity to refine your palate and connect with fellow wine enthusiasts at the Club.

### The Wine Masterclass includes:

- An interactive session with Wine Master Mark Allen
- A \$100 discount on same-day retail wine purchases after the class
- A selection of complimentary premium snacks
- A tasting of six premium wines



2829 7950



An Exquisite Dinner Set Menu at Noble

# *A Showcase of* *SOPHISTICATED* *FLAVOURS*

風味三重奏

**3-Course  
Dinner Set Menu**

October & November  
Noble

**\$650/person**





**This October and November,  
prepare to be captivated by  
Noble's new 3-course dinner  
set menu.**

This limited-time offering unveils a feast of flavour and style, reflecting the best of international cuisine. The culinary journey begins with a choice of appetisers and a soothing soup, followed by a selection of main courses designed to enthrall the senses.

The menu features fresh, premium ingredients including King Prawns and USDA Prime Rib Eye Cap, prepared with meticulous attention to detail. Each dish resembles a small work of art, with an elegant balance of taste, texture, and presentation, all complemented by the ambience matches the culinary poetry.

# NOBLE

2829 7990





Savour the season at Dynasty Café

A Taste

of

# COMFORTING CLASSICS

經典饗宴

Pan-fried Sole Fillet with  
Scrambled Eggs and Tomato Sauce,  
served with Steamed Rice  
鮮茄炒蛋龍脷柳飯







Hainan Chicken Rice  
海南雞飯

**“This autumn,  
Dynasty Café invites  
you to rediscover the  
comfort of timeless  
classics.”**

**Each dish is a delicious journey** into flavour and tradition, bringing warmth and a sense of homecoming to your table .

Our Hainan Chicken Rice is a delicate interplay of subtle yet profound flavours. From the exquisitely tender chicken to the perfectly seasoned rice, every element is meticulously prepared. The clear, soothing broth adds a layer of depth, making each mouthful a truly memorable and satisfying experience.

Discover comfort in every bite with Pan-fried Sole Fillet with

Scrambled Eggs and Tomato Sauce, served with Steamed Rice, a dish with the perfect combination of simple ingredients. The rich, creamy texture of the fried eggs is complemented by the bright, tangy notes of tomato sauce, both enhancing the umami of sole. The symphony of tastes creates a meal that is both vibrant and fulfilling, making it a true taste of home.

**DYNASTY  
CAFÉ**

2829 7930





Braised Prawn and Hairy Crab Roe  
with Steamed Egg White  
芙蓉蟹粉煨蝦球

*A Taste of*

---

**AUTUMN**  
**A WAITS**

秋韻佳饌



**This October and November, Imperial City invites you to enjoy a seasonal menu** dedicated to the finest autumn delicacies. At this time of year, crabs reach their peak, prized for their tender texture and the depth of flavour in their golden roe. Long regarded as one of the season's true highlights, this ingredient is sought after for both its richness and distinctive character.

Our chefs have created a special selection that showcases hairy crab roe alongside carefully chosen accompaniments, bringing out the best of

its natural qualities. Each dish promises to offer layers of sophisticated flavour, meticulously designed to delight and impress your palate.

*Reserve your table now to experience an unmissable culinary experience.*



2829 7980



Steamed Coral Garouper  
coated with Hairy Crab Roe  
生拆蟹粉蒸原條海星斑



# Autumn's Delicacies 和風秋宴 at Aki

“Discover the  
True Taste and Style  
of Japan”

**Aki's seasonal dishes bring out the best in Japanese cuisine**, blending tradition with a touch of modern flair.

The autumn menu highlights flavours and presentation that invite Members to savour and enjoy every detail, with each course designed to surprise and delight.

<向付>

コシとカリ煮えばな

海老芋、合わせ味噌

香箱カニ、水雲、林檎、土生酢ゼリー

<Mukouzuke>

Koshihikan's niebana

Ebi-imo Taro Red and White Miso Soup Kobako-gani

Crab. Mozuku Seaweed Apple, Tosazu Jelly

The Mukouzuke is designed to feel fresh and light. Soft taro and sweet crab sit in delicate miso broth, bringing warmth and sweetness, while cool slices of apple and sparkling tosazu jelly lend a refreshing, palate-cleansing note. It's a simple but memorable dish that celebrates the best flavours of the season and is sure to lift your spirit.







<秋刀魚幽庵焼き 酢橘添>

鱧の子寄せ、月見夷芋洋羹、才巻海老、  
銀杏松葉差し、きぬかつぎ、紫頭巾枝豆

<Yūan-Style Grilled Sanma with Sudachi>

Hamo's Eggs Cake, Sweet Potato Yokan,  
Saimaki Shrimp, Ginkgo, Kinukatugi Taro,  
Murasaki Zukin Edamame

The Yūan-Style Grilled Sanma with Sudachi serves up a lively mix of flavours, with the fish's deep, savoury smokiness set off by a flash of citrus. Framed by vibrant autumn leaves, the mix of textures – from creamy to crunchy – makes every mouthful interesting. The meticulous arrangement of each piece encourages diners to appreciate both the look and taste.



A K I 

Enquiries & Reservations  
2829 7908



The best of Bordeaux:

# *A Lynch-Bages*

醇韻佳饌

# *Wine Dinner*



## **Bordeaux Wine Dinner**

1 November (Sat)  
Noble

Original \$4,188/person  
Book before 10 October  
**\$3,088/person**

*Limited spaces are  
available on a first come,  
first-served basis.*



**This autumn, Members are invited to an extraordinary wine dinner at Noble**, where you will embark on an unparalleled journey through a remarkable selection of Lynch-Bages wines, ranging from elegant younger releases to rare, mature bottles dating back to 1996. Expertly curated by Kinou Cazes Hachemian, the representative of the renowned estate, each selection offers a taste of Pauillac's unique terroir and the artistry of Bordeaux winemaking.

Throughout the evening, Kinous will guide Members through each pour, sharing her insights and

knowledge of Bordeaux wine, as well as the history of Château Lynch-Bages. Members will also savour a meticulously crafted five-course menu showcasing premium ingredients, with each designed to complement the evening's wine selection perfectly.

This exclusive event offers Members a rare opportunity to explore the depth of one of Bordeaux's finest expressions, alongside expert guidance by representative of the famed winemaker and culinary delights by Noble. Reserve your sport at the Lynch-Bages Wine Dinner for an exceptional evening of wine celebrations.

## A Lynch-Bages Wine Dinner on 1 November 2025 (Saturday)

Le Homard Blue Lobster, Caviar, Tomato Jelly  
法國布列塔尼藍龍蝦、頂級魚子醬、蕃茄啫喱  
Chateau Lynch-Bages Blanc de Lynch-Bages 2022

Alba White Truffle Linguine with Pecorino Cheese  
意大利扁幼麵, 阿爾巴白松露配羊奶芝士  
Chateau Haut-Batailley 2019  
Chateau Ormes de Pez 2017

Fresh Lime Sorbet  
青檸雪葩

Sous-vide French Baby Lamb Chop with  
Sautéed Fresh Morel Mushroom and  
Autumn Black Truffle  
慢煮法國嫩羊扒配鮮羊肚菌及秋季黑松露  
Chateau Lynch-Bages 2010

A4 Satsuma Wagyu Striploin with  
Shallot Red Wine Reduction  
鹿兒島薩摩牛A4西冷扒配乾葱紅酒汁  
Chateau Lynch-Bages 2000

Cheese Platter  
芝士碟

Blue Cheese, Gruyere and Camembert Cheese  
藍芝士, 瑞士芝士及金文畢芝士  
Chateau Lynch-Bages 1996

Petit Fours  
法式小甜點  
Brewed Coffee or Infusion Tea  
咖啡或茗茶

## The Pauillac Scion: Kinou Cazes Hachemian

**Kinou Cazes Hachemian** is a fifth-generation member of the illustrious Cazes family, whose name is synonymous with the best of Bordeaux. Drawing on generations of experience, she brings a unique insight shaped by her family's deep roots in Pauillac. Now based in New York, Kinou serves as the North American representative for Château Lynch-Bages, sharing her expertise in the culture, history, and traditions of the region.

With a professional background that spans international advertising and investor relations, she now balances family heritage with a cosmopolitan perspective, celebrated for her knowledge and passion for Bordeaux's great wines and the enduring legacy of the Cazes estates.





# *The Story of* **Château Lynch-Bages**



**Setting the benchmark for excellence in Bordeaux,** the Château has long commanded the respect of wine lovers around the globe. Located in the heart of Pauillac, the estate's story begins in the late nineteenth century, when the Cazes family established themselves as stewards of this unique terroir.

Over generations, their hands-on approach, passion, and focus on quality have defined the estate's

identity. Recent renovations at Lynch-Bages speak to the family's ongoing investment in both tradition and innovation, ensuring that each vintage remains a testament to both heritage and forward-thinking winemaking.

Today, Lynch-Bages is celebrated for the quality in the glass and for its lasting contribution to the story of Bordeaux.



## Wine Selection: Lynch-Bages' Signature Creations

### Blanc de Lynch-Bages 2022

Standing out for its pale-yellow colour with green highlights and an expressive aroma blending citrus, exotic fruits and light floral notes. The 2022 vintage faced dramatic weather but led to grapes reaching excellent ripeness and health. Barrel ageing, half in new wood, gave the wine extra texture and depth, while the predominance of Sauvignon Blanc in the blend ensures lively freshness.

On the palate, bright flavours of lemon, pear and green apple meet subtle hints of orange rind and spice. Each sip finishes with mouth-watering energy and real vibrancy, making this vintage a refreshing and well-rounded introduction to the tasting.



### Ormes de Pez 2017

Just north of Pauillac this Saint-Estèphe wine from the Cazes family, presents a blend of Merlot and Cabernet Sauvignon with touches of Cabernet Franc and Petit Verdot. This wine has matured in French oak, lending a creamy character and allowing the ripe plums, berry fruits and vanilla bean oak to harmonise effortlessly on the nose.

Medium-bodied and smooth, the taste reveals layers of burnt chocolate and rich fruit, balanced by gentle, fine tannins. The wine's harmonious finish is lengthy, with spice and blueberry undertones bringing both complexity and an appealing freshness to the overall experience.

### Haut-Batailley 2019

Exemplifying Pauillac elegance with its deep garnet colour and striking brilliance. The nose is filled with blackcurrant, blackberry, and redcurrant aromas resting over earthy tones and light vanilla. Old vines and expert harvesting have ensured optimal ripeness and concentration, and the wine has benefited from 14 months in mostly new oak.

Balanced and silky, this vintage bursts with vibrant black fruit flavour and a remarkable tannic presence. The palate



displays refined notes of graphite and cedar, completing a long, savoury finish that reflects the property's heritage and the strengths of the growing season.

On the palate, bright flavours of lemon, pear and green apple meet subtle hints of orange rind and spice. Each sip finishes with mouth-watering energy and real vibrancy, making this vintage a refreshing and well-rounded introduction to the tasting.



### Lynch-Bages 2010

The 2010 vintage is a bold, full-bodied Pauillac, with a deep colour and an intense bouquet of dark fruit and graphite. The years notably dry conditions and cool nights resulted in small grapes packed with flavour, acidity and tannins. Aged for 15 months in French oak, the wine promises significant ageing potential.

Powerful on the palate, the wine is bright, fresh and firmly structured, with vivid blackcurrant and sustained flavours. The acidity gives lift and definition, and the densely layered fruit and tannins ensure a persistent finish, showcasing Lynch-Bages as a benchmark for greatness in 2010.

### Lynch-Bages 2000

2000 had near-perfect growing conditions and has produced a blend dominated by Cabernet Sauvignon supported by Merlot, Cabernet Franc, and Petit Verdot. The wine's bouquet shines with fresh crushed blackberries and classic graphite notes, while the palate embodies ripe fruit concentration and seamless integration.

Tannins are ample, lending structure and ageing power, and the finish is impressively long and persistent. Through layers of red and black currants, subtle traces of tobacco and herbs, and enduring brightness, this vintage remains a true Pauillac classic reserved for the most memorable occasions.



### Lynch-Bages 1996

This famed 1996 wine opens with a pure and fresh bouquet, with mint and gentle rose petal aromas. Mostly Cabernet Sauvignon with Merlot, Cabernet Franc and Petit Verdot, the wine has great balance and acidity. The palate delivers blackcurrant, tobacco and tightly wound minerality, with a finish showing pencil lead and a pleasant sharpness.



Medium to full-bodied and lightly spicy, it charms effortlessly across the palate. The spicy, blackberry and currant notes persist in a classic, lingering finish, capturing the estate's style and making 1996 a rewarding experience for devotees of mature Pauillac and a perfect end to the meal.



萬聖節糖趣滋味

# Spellbinding Sweets:

## A Hauntingly Delicious Duo for Halloween

The Club's Pâtissier have conjured up two bewitching new mini cakes just in time for Halloween. Get into the spooky spirit with these treats – available for a limited time only.



### Pumpkin Cake 🎃

This vibrant, pumpkin-shaped mini cake features layers of caramel mousse and pumpkin cream on a cinnamon-infused sponge, with a pumpkin seed praline adding a satisfying crunch. Each bite offers an inviting blend of warming spice and buttery sweetness.

### Ghost Mochi 👻

A playful ghost is made with a coconut warabi mochi shell, filled with fresh mango and coconut cream, all on a genoise sponge

base. The combination blends tropical notes and gentle coconut sweetness, leaving a refreshing finish on the palate.





Chocolate Cupcake

Red Velvet Cupcake

## *Baked to Perfection:* Classic Comforts

Indulge in our selection of freshly baked treats, perfect for any occasion. Our classic cupcakes and signature cookies are crafted with the finest ingredients, ensuring every bite offer a taste of comforting sweetness that's simply irresistible.



TEAHOUSE  
2829 7950



TEAHOUSE PRESENTS:

HAND PAINTED

GUANGCAI

手繪廣彩瓷匠心之選

Porcelain Collection





**Discover the elegance of time-honoured artistry with our new collection** of Porcelain sets, featuring exquisite designs by local artisans of Yuet Tung China Works. At the heart of each piece is a distinctly Oriental aesthetic, honouring Hong Kong's rich cultural tapestry and storied tradition.

Yuet Tung was Hong Kong's first hand-painted porcelain factory and has been family-run for close to a century. They are famed for works adorned with vivid florals and intricate brushwork. Blending classic Chinese motifs with Western influences, the Teahouse's collection is an echo of the city's unique heritage. These exquisite sets include coffee/tea cups, gai wans, plates in two sizes, and charming mugs.

Celebrate the Mid-Autumn Festival with a gift that blends tradition, warmth and joy. Our exquisite porcelain sets are a beautiful symbol of family union, making the ideal present for the occasion.

**Discover the collection at the Teahouse now and enjoy our special festive offer before it's gone.**



2829 7950



## Afternoon Tea Delight

A refined set featuring handcrafted teacups, saucers, complemented by Teahouse's premium tea leaves – perfect for elevating your afternoon tea experience.

(Original \$1,648)

**\$1,158**

## Authentic Tea Moments

A pair of artisanal Chinese teacups, complemented by Teahouse's premium tea leaves – immerse yourself in the traditional Chinese tea culture.

(Original \$1,888)

**\$1,288**



## Handcrafted Elegance

A set of five meticulously crafted 7" plates, each a unique art piece that adds sophistication to any table.

(Original \$2,248)

**\$1,578**

## Versatile Beauty

Five exquisite 9" plates, designed for both display and practical use, embodying timeless craftsmanship.

(Original \$4,288)

**\$3,288**



## Everyday Sophistication

A pair of beautifully hand-crafted mugs, ideal for infusing Chinoiserie charm to your daily rituals.

(Original \$880)

**\$618**





# New Era of Wellness

綻放自然之美

*Reactivate your metamorphosis with  
LPG CELLU M6 INFINITY*





**The Club is excited to introduce the LPG CELLU M6 INFINITY,** the latest upgrade of the renowned CELLU M6 Alliance. Recognised worldwide, this patented technology combines advanced science with ultimate comfort to deliver exceptional aesthetic and wellness benefits.

The CELLU M6 INFINITY features twelve key innovations with seven new patents, including the ERGOLIFT IWTM treatment head, 30hz vibration technology, INIFINITE WAVESTM and new tissue capture mode. These features allow for ultra-precise and customised endermologie®

treatments that reactivate your body's natural biological process, resulting in sculpted, smoother and glowing skin.

By combining the device's multi-dimensional cellular stimulation with targeted manual techniques, each session offers a unique relaxing experience with immediate, visible effect and long-lasting results.

Book your personalised consultation today and embark on this unparalleled journey of regaining the natural beauty and wellness.

## LIMITED-TIME OFFER

### Body Treatment

100 sessions<sup>+</sup> extra 11 sessions  
**\$60,000**

### Face Treatment

20 times<sup>+</sup> extra 3 times  
**\$46,000**

Enquiries & Reservations  
2829 7979





The Dynasty Club

# TENNIS TOURNAMENT

皇朝會網球錦標盛會

**A series of action-packed tournaments will be taking centre stage** in the upcoming months. Tennis enthusiasts are welcome to gear up for these challenging competitions and test their proficient serving and forehand skills against elite players. If you are confident that you have what it takes to take home the crown as champion, sign up and compete on the court for exciting prizes.

## Ladies' Doubles Tennis\*

17 October (Fri)  
6pm -10pm  
16 years old or above  
**M \$300 G \$360**  
Enrolment deadline: 10 October (Fri)

## Ladies' Singles Tennis#

7 November (Fri)  
6pm -10pm  
16 years old or above  
**M \$300**  
Enrolment deadline: 31 October (Fri)

## Men's Doubles Tennis\*

24 October (Fri)  
6pm -10pm  
16 years old or above  
**M \$300 G \$360**  
Enrolment deadline: 17 October (Fri)

## Men's Singles Tennis#

14 November (Fri)  
6pm -10pm  
16 years old or above  
**M \$300**  
Enrolment deadline: 7 November (Fri)

\* Each team must have at least one Member.

# Strictly for Members only.

- Trophies for Champion and 1st Runner-up.
- In the event of inclement weather conditions, the match(es) may be rescheduled.



# Elevate your table tennis skills with **Rain Poon**

**Rain Poon, the Club's resident table tennis coach**, is a well-known local top player. A former representative of the Hong Kong Table Tennis Team, Rain brings a wealth of experience and expertise.

She holds a MSc in Sports Medicine and Health Science, underpinning her coaching with a strong scientific foundation.

Rain achieved a career-high ranking of 21 in 2004 and boasts an impressive record. Her accomplishments include a first-place finish in Mixed Double at the 6th Hong Kong Games and was a Women's Single Championship at the 15th National Game – Hong Kong Selection. Notably,

she was named the MVP of the 2024 HKTTA League. Her international achievements include a 5th place finish in Mixed Double at the World Master Game 2025.

Passionate about the sport, Rain is dedicated to helping Members of all ages improve their skills, boost their confidence, and take their game to the next level. Get ready to train with the best.

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## Table Tennis Class with Rain Poon

**\$690 / hour** - for 1 person

**\$860 / hour** - for 2 persons

Enquiries & Bookings

2829 7979

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# *Member Referral Reward Programme*

會員推薦獎賞計劃

Refer your friends to join the Club and receive a complementary \$5,000 Dining Credit for each successful new membership application\*. The more new Members you successfully refer, the more rewards you will earn.

\*Only applicable to full debenture membership application.

## **Enquiries & Referral**

Tel: 2829 7970

Email: [dchkmsm@dynastyclub.com.hk](mailto:dchkmsm@dynastyclub.com.hk)

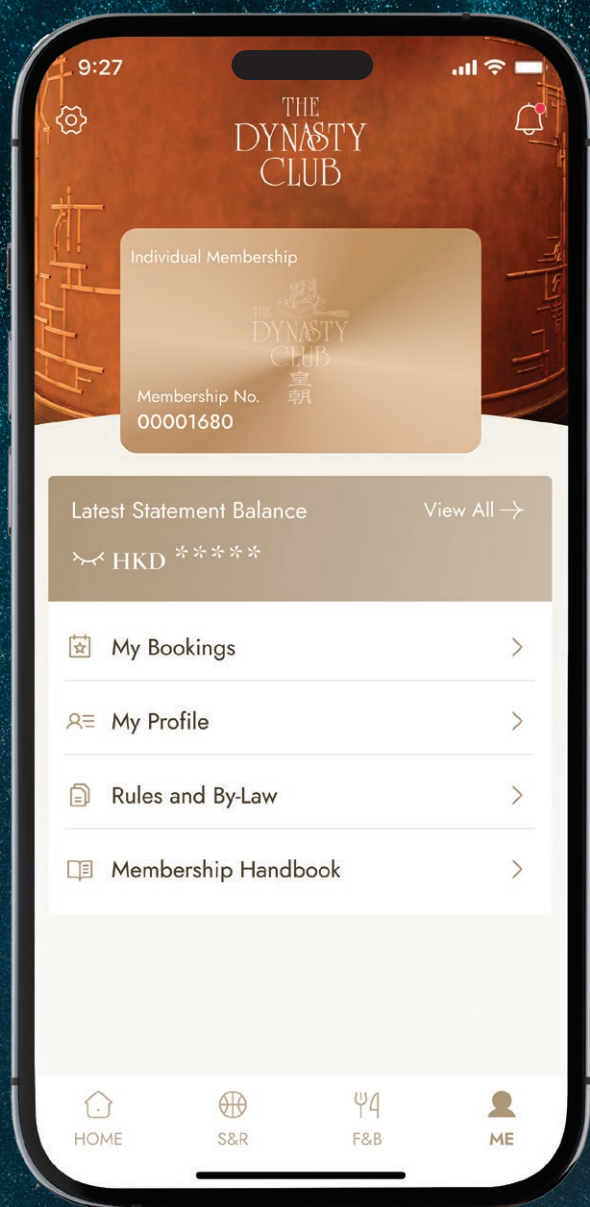
NOBLE



DYNASTY  
CAFÉ







## The Dynasty Club Mobile App

A truly seamless  
experience

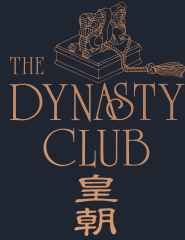
**“Exclusively for  
Members, the App  
is your key to an  
elevated and more  
connected Member  
experience.”**

**From account access to table and facilities bookings**, it provides round-the-clock access to services and information at your fingertips, streamlining every aspect of your Club life.

Within the app, the digital membership card allows seamless Club entry and check-in, while a quick glance lets you check your latest statement balance and access account details anytime, anywhere. The App also provides detailed information on restaurants and leisure facilities including opening times and availability, as well as exclusive promotions and special events you won't want to miss. You can make instant reservations at restaurants and manage your bookings with just a few taps, bringing you more flexibility.

Stay tuned to the Club's announcement on the official launch date.





# A Season for Celebration

**This autumn, gather with loved ones to create unforgettable memories at the Club.**

Our exquisite banquet packages are designed to celebrate the season's warmth, offering a perfect setting for your special occasions.

## **PROMOTION PERIOD:**

1 September – 30 November  
(Excluding 6 October)

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## **PACKAGES START FROM \$8,888**

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## **EXCLUSIVE PRIVILEGES:**

- Complimentary Tea Appreciation Experience during pre-dinner session (for 3 tables or above)
- Complimentary Afternoon Tea Set for Two at Teahouse

## **Enquiries & Reservation**

Tel: 2829 7931 / 2829 7937

Email: [catering@dynastyclub.com.hk](mailto:catering@dynastyclub.com.hk)

WhatsApp: 9793 6981