

DC

THE DYNASTY CLUB MEMBERS' MAGAZINE

TEAHOUSE

The Spring Issue
February – March 2025



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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\$2,450	HK\$3,050	Each Nominee 每位提名人 HK\$2,450

Contact us - Membership Department
2829 7967 or dchkmsm@dynastyclub.com.hk

甜蜜之夜 愛意瀰漫

A Valentine's Celebration at Noble

Romance and Fine Dining
this February

Make this Valentine's Day truly exceptional with an enchanting evening at Noble. Our specially curated Set Dinner for two promises an unforgettable celebration of love, complete with a complimentary rose and romantic ambiance. Whether enjoying an intimate dinner à deux or celebrating with family, our carefully crafted menu offers a gastronomic journey worthy of this special occasion.

Let the sweet sounds of our resident violinist enhance your dining experience as they perform romantic melodies throughout the evening. Join us on 14th February to create cherished memories in our elegant setting.

For enquiries and reservations, please contact Noble at 2829 7990.



14 February
Noble
Valentine's Day Set Dinner
\$2,980 for 2 persons
2829 7990



Kama Toro Tataki with Yuzu Truffle Dressing and Apple Salad
炙烤頂級金槍魚腩配柚子松露汁及蘋果沙律

Lobster Bisque with Shark's Fin
龍蝦魚翅湯

Grilled Hokkaido Scallop and Uni with Pink Risotto
烤北海道帶子及海膽配粉紅意大利飯

Butter Poached Lobster Tail and A4 Japanese Wagyu Beef Steak
牛油慢煮龍蝦尾及A4日本和牛扒

or

Butter Poached Lobster Tail and Grilled Chilean Seabass Fillet
牛油慢煮龍蝦尾及烤智利鱸魚

Rose Raspberry Mousse with Honey Ice Cream
玫瑰紅桑慕斯餅配蜜糖雪糕

Petit Fours
法式小甜點

Brewed Coffee or Infusion Tea
咖啡或茗茶





復活節繽紛慶典

Eggs-citing Easter Celebration

HOP INTO THE ENTERTAINING FESTIVITIES AT THE CLUB

Celebrate Easter at the Club with amusing activities for the entire family. Junior Members can take part in our egg hunt adventure while guests of all ages can enjoy face painting and our lively game booths for a chance to win fabulous prizes. Of course, the celebration would not be complete without the charming Rabbit Parade on the 7/F Lobby.

Making the day even more special, Noble has prepared an Easter lunch buffet with a delicious spread of holiday favourites.



Happy Easter Lunch Buffet

20 April

12noon – 2:30pm

Adult \$680 Child \$500

NOBLE

Enquiries & Reservations:
2829 7990

Heritage in a Glass

杯中傳承 品味經典

■ Domaine d'Aussières Val de l'Ours

Located near the Mediterranean coast in southern France, Val de l'Ours is part of the Domaine d'Aussières estate. Known for producing wines that reflect the sunny, vibrant character of the region its history dates back to supplying wine to ancient Rome nearly 2,000 years ago. In the early 19th century, it was even confiscated into the private ownership of Napoleon Bonaparte.

Val de l'Ours Rouge Classique 2022, France

Tasting Notes:

This red blend is full-bodied and smooth, with inviting aromas of blackcurrant, spices, and a hint of chocolate. On the palate, it's rich and balanced, offering flavours of ripe cherry, blackberry, and a touch of fig.

\$84/glass | \$430/bottle

■ Bodegas CARO

Bodegas CARO is a collaboration that brings together the centuries of French winemaking expertise from Domaines Barons de Rothschild (Lafite) with the Catena family's deep knowledge of Argentina's high-altitude terroirs. Together, they create wines that beautifully combine Old World elegance with New World boldness.

Petit Caro 2021, Argentina

Tasting Notes:

Petit Caro is bold yet refined, with deep flavours of blackcurrant, strawberry, and subtle hints of coffee and spice. The tannins are silky smooth, making it a wonderfully balanced wine that's perfect for pairing with hearty dishes or enjoying on its own.

\$99/glass | \$520/bottle



Val de l'Ours Chardonnay 2023, France

Tasting Notes:

This Chardonnay is fresh and lively, with aromas of pink grapefruit and delicate floral notes. On the palate, it's smooth and well-rounded, with a hint of richness balanced by crisp acidity and a refreshing finish.

\$84/glass | \$430/bottle

■ Domaine Henri Bourgeois

The Bourgeois family has been crafting wines in France's Loire Valley for ten generations. Their expertise and passion shine through in every bottle, capturing the essence of this renowned wine region.

Henri Bourgeois Petit Bourgeois Sauvignon Blanc 2023

Tasting Notes:

Bright and zesty, this Sauvignon Blanc bursts with flavours of citrus, green apple, and gooseberry. It's crisp and refreshing with a clean finish, making it a perfect choice for those who enjoy vibrant, fruit-forward whites.

\$96/glass | \$480/bottle

NOBLE

Enquiries & Orders.

2829 7990

Chef's Exquisite RECOMMENDATIONS

Savour the finest Cantonese Cuisine

大廚精緻推介：至臻粵味佳饌



Fried Shark Fin with Crab Meat,
Sprouts and Scrambled Egg
桂花蟹肉炒魚翅

Come discover the best of Cantonese cuisine at Imperial City. Our chefs have crafted a special menu of their top recommendations, featuring premium ingredients that promise to tantalise your palate.

Each dish is a masterpiece, cooked to deliver an unforgettable sensory experience. From the delicate flavours of crab-infused shark fin to succulent Wagyu beef, and tender steamed chicken,

every bite tells a story of culinary expertise and passion.

Don't miss our special Cantonese feast at Imperial City this February and March.



Fried Wagyu Beef Cubes
with Garlic slices
金邊蒜片和牛粒



Steamed Chicken with
Turnip on Copper plate
銅盤頭菜蒸污糟雞



2829 7980

A Truffle Lovers Experience

矜貴黑鑽石 時令黑松露

The Best of Truffle Season



February – March 2025

Roasted French Spring Chicken
with Black Truffle Butter
燒原隻法國春雞配黑松露牛油



February – March 2025

Linguine with Black Truffle
and Comté Cheese 24 months
黑松露扁意大利麵配24月康提芝士

The Black Truffle, the crown jewel of French gastronomy, has long captivated diners with its exquisite flavour and intoxicating earthy aroma. From January through March, France's prestigious truffle-growing regions reach their peak season, creating the perfect conditions for this rare fungus to thrive.

Despite their popularity, these prized delicacies remain exclusive due to their challenging cultivation process and the delicate natural ecosystem they require to flourish. Their scarcity and limited harvest only enhance their status as one of the world's most coveted ingredients.

This February and March, Members can enjoy the rich aromas and unforgettable depth of black truffles at Noble; perfect for those seeking an extraordinary gourmet treat.

NOBLE

2829 7990

A Fusion of

DYNASTY
CAFÉ
2829 7930

Singaporean AND Malaysian

星馬美食 風味十足

Delicacies



Malaysia style Soft Shelled Crab
with Noodle in Soup
馬來咖哩軟殼蟹湯麵

A street vendor's lucky experiment with mud crabs in 1956 gave birth to Singapore's famous chilli crab. This happy accident captures everything special about Singaporean and Malaysian cooking - where Chinese, Malay, Indian and Peranakan flavours come together in magical ways. Think rich rendang, soul-warming laksa, and countless other dishes that showcase this beautiful mix of cultures. At humble hawker stalls across both countries, simple ingredients are transformed into incredible meals using recipes passed down through generations.



Singapore style Sautéed
Shrimp with Chilli
星加坡辣椒炒蝦球配葱油飯



Braised Beef Ribs in Nyonya
Curry with Steamed Rice
娘惹咖哩燉牛肋條配白飯



小小廚師系列：薄餅製作班

Pizza Making

A Fun-Filled Cooking Adventure

Join our **Pizza Making Class** where kids and parents can learn together! The Club's chefs will show you how to make your own pizza from scratch – from dough to toppings. It's a wonderful opportunity to bond with your little ones and pick up some cooking skills along the way.

CLASS

16 March (Sun)
3:30pm – 5pm

8/F Noble
\$400 / Child
(Age 3 – 11)

Advance booking is required

皇朝會春茗盛宴

The Dynasty Club Spring Dinner Packages *Plan Your Own Spring Soirée*



Welcome the season of renewal with our special Spring Dinner Packages, designed to elevate your gathering and make it truly memorable. Enjoy auspicious seasonal delicacies paired with free-flowing beverages, complimentary parking, and floral arrangements that capture the essence of spring. Available for a limited time until 31 March 2025.

Enquire & Reservation
Catering Department
2829 7931/7937

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, 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候體驗。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 Night of Burgundian Brilliance

Exclusive Wine Dinner at Noble
Featuring Master of Wine **Jasper Morris**

Noble 勃艮第醉人之夜：
由葡萄酒品鑑大師主持的
專屬美酒晚宴



Burgundy Wine Dinner

Original
\$3,888/Person

Early Bird
\$2,988/Person

Book Before 7th Feb 2025

Noble is set to host an extraordinary Burgundy Wine Dinner on 21 February. This exclusive event promises an unparalleled journey through 13 exquisite wines, expertly curated and presented by renowned Master of Wine, Jasper Morris. Members will savour a meticulously crafted five-course menu, designed to complement the evening's stellar wine selection perfectly.

Morris, a distinguished expert on Burgundian wines, will guide Members through each pour, sharing his vast knowledge and insider tips. The intimate setting allows for personal interaction, as Morris will visit each table, ensuring a truly immersive experience. Noble's talented chefs have devised a menu that showcases the finest ingredients, from Boston lobster and sea-urchin to grilled USDA rib eye, culminating in a 36-month Comte cheese course.

This event offers Members a rare opportunity to explore the depths of Burgundy's terroir through its finest expressions, alongside with Jasper Morris's expert guidance and Noble's culinary mastery. It's an event not to be missed by any wine enthusiast. Join us to this extraordinary wine dinner for an unforgettable evening.

Burgundy Wine Dinner Hosted by Jasper Morris On 21 Feb 2025 Friday

Boston Lobster and Uni Salad
with Citrus Vinaigrette
波士頓龍蝦及海膽沙律配香橙油醋汁

Pan Seared Hokkaido Scallop
with Caviar and Broccolini Puree
香煎北海道帶子配魚子醬及西蘭花茸

Grilled Italian Red Prawn with
Home Made XO Sauce and Japanese Rice
扒意大利紅蝦配XO醬及日本珍珠米

Grilled USDA Rib Eye Cap
with Shallot Red Wine Reduction
烤頂級美國肉眼扒邊配乾蔥紅酒醬

36 Months Comte Cheese
with Dried Fruit Toast
36月康提芝士配乾果多士

Petit Fours
Brewed Coffee or Infusion Tea
咖啡或茗茶



The Burgundy Maestro: Jasper Morris

Starting as a wine merchant in 1979, Jasper Morris found his true calling in Burgundy's storied vineyards. He built Morris & Verdin into Britain's premier Burgundy importer before joining forces with Berry Bros & Rudd in 2003, where he spent 14 years as their Burgundy specialist.

His deep knowledge earned him the Master of Wine title in 1985, and his book "Inside Burgundy" has twice claimed the André Simon award. Though no longer in the trade, Morris remains one of Burgundy's most trusted voices, writing and consulting on the region's wines.

Featured Wineries :

A Taste of Burgundy's Finest

Domaine Chandon de Briailles

This historic estate, managed by siblings François de Nicolay and Claude Drouhin, has embraced organic and biodynamic farming since the early 1990s. Their innovative approach includes using horses instead of tractors and experimenting with alternative treatments like low-fat milk sprays to combat powdery mildew. The domaine's Corton Blanc, a happy accident of misdelivered chardonnay vines, has become a standout wine, blending grapes from Bressandes and Chaumes terroirs.



Domaine Chandon de Briailles, Corton Blanc Grand Cru 2021*



Meo Camuzet, Corton Charlemagne Grand Cru 2020
(92-95 points)

Corton-Charlemagne Producers

The Grand Cru of Corton-Charlemagne dominates the Hill of Corton, with vines facing multiple directions. Philippe Charlopin crafts an excellent wine from a tiny plot, while Jean-Nicolas Meo blends grapes from various sources to create a harmonious expression. Domaine de la Vougeraie, with plots in prime terroirs, has revived the ancient "Charlemagne" appellation, consistently producing one of the area's finest wines.



Clos Vougeot Estates

The historic Clos de Vougeot vineyards, enclosed since the 14th century, now host over 80 producers across its 50 hectares. Château de la Tour, the largest producer, is known for whole-bunch vinification, imparting a distinctive lift to their concentrated wines. David Duband also employs this technique to create elegantly styled wines. Drouhin-Laroze, with over a hectare in the upper part of the vineyard, consistently produces top-quality wines.



Meo-Camuzet, Clos de Vougeot Grand Cru 2021
(92-95 points)



Domaine de la Vougeraie, Clos de Vougeot Grand Cru 2019
(94-96 points)



Drouhin-Laroze, Clos de Vougeot Grand Cru 2018
(90-94 points)

Wine Selection: A Journey Through Burgundy

White Wines



Domaine Chandon de Briailles, Corton Blanc Grand Cru 2017
(92-94 points)

A harmonious blend from Bressandes and Chaumes terroirs. This wine exhibits a clean, pure, and stylish profile with white fruit notes complemented by subtle yellow undertones. Its beautiful texture may be attributed to the use of a vertical press after grape crushing, resulting in a more refined mouthfeel.

Domaine Chandon de Briailles, Corton Blanc Grand Cru 2020
(92-94 points)

Displaying a light green tint, this vintage offers a bouquet that balances freshness with proper ripeness. On the palate, fresh yellow fruit and pear notes mingle with ripe lemon zest, creating a concise and chiselled experience with remarkable persistence.



Domaine Chandon de Briailles, Corton Blanc Grand Cru 2021*
Jasper Morris will introduce this vintage in person, providing exclusive insights.

Domaine de la Vougeraie, Charlemagne Grand Cru 2021
(93-95 points)

Presenting a glowing pale-yellow hue, this wine initially shows a slight reduction. It boasts lively fruit character with good acidity and exceptional tension. The palate is dominated by vibrant citrus and pervasive minerality, culminating in a long, clean, balanced finish. This mineral-driven wine is expected to reach its prime from 2027-2034.



Philippe Charlopin, Corton Charlemagne Grand Cru 2020*
Jasper Morris will provide a personal introduction to this wine, offering unique perspectives on its character and production.

Meo Camuzet, Corton Charlemagne Grand Cru 2020
(92-95 points)

Sourced from two distinct plots in Ladoix and Pougets, this pale-coloured wine offers an intriguing nose of bacon and biscuits. The palate reveals a stony character complemented by lemon and greengage notes. Notably, it lacks the banana notes often found in Corton-Charlemagne, presenting instead a bright, unexaggerated profile.



Red Wines



Château de la Tour, Clos Vougeot Grand Cru 2018
(92-95 points)

This rich purple wine presents a discreet yet inviting nose. On the palate, it offers wonderfully smooth and seamless fruit flavours, with all components in perfect balance. The absence of over-ripeness contributes to its elegant profile.

David Duband, Clos de Vougeot Grand Cru 2021*

Jasper Morris will provide an exclusive introduction to this wine during the dinner.



Drouhin-Laroze, Clos de Vougeot Grand Cru 2018
(90-94 points)

With its opaque black centre, this wine offers a touch of meatiness on the nose. The palate presents clean, dense black fruit flavours, though it currently lacks some clarity in the finish. This wine may benefit from further aging to fully integrate its components.



Meo-Camuzet, Clos de Vougeot Grand Cru 2021
(93-95 points)

Medium crimson purple in colour, this wine boasts an attractive rather than overwhelming bouquet. The palate showcases lovely cherry fruit flavours through the mid-palate, followed by a firmer finish as the natural tannins of Clos Vougeot assert themselves. With proper length, this wine is expected to shine from 2030-2038.



Domaine de la Vougeraie, Clos de Vougeot Grand Cru 2019
(94-96 points)

Crafted from two separately vinified plots, this fine bright purple wine offers a depth of fruit bordering on exuberance. The palate presents delicious fruit weight, perfectly balanced acidity, and excellent length. With just 25% whole bunches used in this vintage, it's expected to be at its best from 2027-2034.



UNVEILS TEAHOUSE

「宴」華麗開幕



「『宴』別樹一幟的鮮明風格，布局精巧，充滿藝術感的裝潢設計，把香港中西交融特點表達得不落俗套，整個布局及構思是一個高水平品味和見識。」

——信報 謝嫣薇

The Dynasty Club unveils its latest masterpiece: **Teahouse (宴)**, an enchanting Chinoiserie-inspired oasis crafted in partnership with HomeArt, the connoisseur's choice for bespoke art spaces. This exceptional collaboration seamlessly blending tradition and innovation, resulting in a truly captivating experience.

Every element of the Teahouse, from the meticulously designed interiors and striking artwork to the bespoke furniture and artisanal tableware, reflects HomeArt's



pursuit of excellence. Original late 19th-century Belgian lacquer panels, adorned with intricate oriental motifs of cranes, storks, parasols, and lanterns, create a mesmerizing backdrop, further enhanced by exquisite porcelain and glass treasures. Hand-painted Handel lighting, antique bevelled mirrors, and Édouard Lièvre-inspired dining chairs add a touch of timeless glamour.

Two dynamic works by Canadian-Hong Kong artist Peter Chan, *All-In on Brunch* and *The Feast of Hoo Hey Haw (Fish Prawn Crab)*, evokes





Beautiful 'Guangcai' porcelain tableware handcrafted by Yuet Tung China Works in Hong Kong.



Scan to view the menu



Extend the Teahouse experience at home with handcrafted cakes, confections, and bespoke gifts, including fine porcelain and festive hampers, available at our charming boutique. A grand Chinese teapot centerpiece, illuminated by a stunning Koloman Moser-inspired chandelier, welcomes you to this treasure trove of delights. Embark on an unforgettable journey at Teahouse, where artistry, history, and cultural heritage converge to create an experience that will captivate your senses.



a vibrant contemporary energy into this classic setting. Inspired by Dutch still life, these pieces celebrate Hong Kong's unique culinary landscape and cinematic heritage, inviting reflection on the interplay of pop culture and urban identity.

Complementing Chan's masterpieces are bespoke Guangcai porcelain tableware collections, hand-painted by an artisan family with a lineage dating back to 1928. These exquisite pieces honour a fading artistic tradition, serving as vibrant emblems of Hong Kong's rich cultural heritage.

The Teahouse menu offers a delectable fusion of Chinese and Western cuisine, featuring luxurious lunches and a reimagined afternoon tea experience infused with local flair. Pair your culinary journey with our exclusive premium tea collection, globally sourced for its exceptional taste and wellness benefits.



The Art of Tea at Home

Tea enthusiasts will be thrilled to learn of an upcoming dedicated teashop. This new addition will offer Members the chance to explore and acquire The Dynasty Club's premium tea selection. It promises to extend the Teahouse experience beyond its walls, allowing members to recreate a touch of this timeless elegance in their own homes.

The M6

M6護理室
全健新據點

Treatment Room

Your New Haven of Wellness



Experience the latest in body contouring technology

with the 10th generation CELLU M6® Alliance from LPG, now available in the Club's new M6 Treatment Room. This dedicated space offers a relaxing atmosphere with natural wood and stone finishes, soft lighting, and thoughtful amenities to enhance your treatment.



**The 10th Generation
Cellu M6
Alliance Device**
第十代Cellu M6 ALLIANCE
活化結締組織儀器

Patented Technology

Endermologies®

100% Natural
全天然

Non-Invasive
非入侵性

Long-lasting Result
持久

Zero side effects
零副作用

Scientifically-proven
efficiency
科研實證

Scientifically-proven benefits*

Self-generated Collagen
自生膠原蛋白

+46% Elastic Fibra
彈性纖維

80% Hyaluronic Acid
透明質酸

* Results proven after 20 treatments.
20次療程後可見效果。

Body Treatment



Reduce Fat



Reshape Body



Enhance Back Pain



Muscle Relaxation



Improve Circulation



Cellulite Smoothed

M6 Body Treatment

Original Price:
HKD\$800/Session

60mins
Body Treatment

Package Offer: 90 Sessions
HKD\$50,000

Spring Offer 15%off*
HK\$2,720

*Until 30 April 2025

Remarks:
• Minimum booking per treatment:
4 sessions (60 minutes)
• Valid for 12 months

Face Treatment



Firmer Skin



Highlight Face Shape



Improve Dark Circle



Anti-Aging

Face Treatment
(include face, eyes, neck
& LGP Collagen Mask)

Original Price:
HKD\$2,800/Session

M6 Face
Treatment Single

Package: 20 times

Spring Offer 15%off*
HK\$2,380

HKD\$42,000

*Until 30 April 2025