

# Auspicious Beginnings

January/February 2024



THE HONG KONG  
BANKERS CLUB  
香港銀行家會所

# Celebrate the Year of the Dragon in Splendid Style

On Sunday 11 February, celebrate Lunar New Year in splendid style with a lavish luncheon at the Club. Gather family and friends to usher in the Year of the Dragon with an International Lunch Buffet including traditional dishes and auspicious delights. Highlights include a Seafood Counter featuring Canadian Snow Crab Legs and New Zealand Mussels, a hydroponic Salad Bar, a Roast Lamb Carving Station, classic festive dishes such as Lo Hei (撈起), and a host of decadent desserts. A traditional Lion Dance promises to bring good fortune and great fun to the CNY dining experience (Adults \$688, Children \$488).



## Gifts of Good Fortune and Great Taste

As the Year of the Dragon soars into the town, visit the Club to pick up delectable puddings and gourmet hampers for your CNY gifting and celebrations! Gifts of good fortune and great taste abound with our signature puddings including Coconut Flavoured New Year Pudding (椰汁年糕) at \$208 per box, Turnip Pudding (瑤柱蘿蔔糕) at \$238 per box and our brand new, scrumptiously delicious Red Date Pudding with Coconut Milk (招牌棗皇糕) at \$208 per box. Surprise and delight clients, colleagues, family and friends with the Club's Classic CNY Hampers, priced at \$1,888, or Deluxe CNY Hampers, priced at \$2,388, both of which are brimming with scrumptious sweets and savouries including Club's Chilli Sauce and X.O. Sauce, fine Chinese Teas, homemade CNY Puddings, and more. Members may order through the Club website or via email to [fnbservice@hkbankersclub.com](mailto:fnbservice@hkbankersclub.com).



## Delicious and Auspicious Poon Choi

Layered with fine ingredients and superb flavours, Poon Choi (盆菜) features an array of premium seafood and vegetables, each carefully selected for its auspicious properties and excellent quality and artfully presented in one giant bowl. Available for dine in or takeaway, the Club's Braised Luxury Assorted Dried Seafood Treasure Platter (賀年豪華盆菜) is priced at \$738 per person while our Braised Premium Assorted Dried Seafood Treasure Platter (賀年富貴盆菜) is priced at \$1,288 per person (both for a minimum of two persons) with premium ingredients ranging from Fresh Abalone to Roasted Goose. Members may order through the Club website or via email to [fnb-service@hkbankersclub.com](mailto:fnb-service@hkbankersclub.com). Please allow 3 days for preparation.



## Discover Culinary Gems – Wealth Treasures Set Menu at The Dragon

Join us for a special Spring Festival dining experience designed to bestow wealth, health and prosperity upon the diners. Available starting 11 February at The Dragon, the Wealth Treasures Set Menu (財源廣進) showcases culinary gems, which are both sumptuously delicious and filled with auspicious properties. This thoughtfully designed 6-course set menu features highlights such as Braised Superior Broth with Shredded Fish Maw, Shredded Roasted Duck, Bamboo Shoots and Aged Tangerine Peel 如意吉祥 (陳皮鴨絲花膠羹) and a mini Poon Choi Pot with Braised South Africa Abalone, Whole Conpoy, Black Moss, Air-dried Oyster, Fish Snout, Goose Web, Black Mushroom, Lotus Root and Turnip 盆滿鉢滿 (迷你富貴盆菜).



*Join us in The Treasury to enjoy these exclusive dining experiences!*

## **A Fusion of Flavours - Chinese x French Tasting Menu**

This winter, our Chefs bring you the ultimate fusion of flavours with our Chinese x French Tasting Menu in The Treasury. Available from 8 January, indulge in a set menu featuring produce found in traditional Asian dishes in French cooking techniques, and vice versa. Select from either a 4-course set menu at \$588 per person, or a 6-course set menu at \$728 per person including highlights such as Sea Cucumber with Shrimp Mousse and Mao-tai Wine, and Slow-cooked Short Rib with Sichuan Peppercorn Sauce and Shishito Peppers, and more.



## **A Cut Above! Steakhouse Classic Menu**

The Treasury is turning back the clock with a Classic Menu filled with sumptuous premium ingredients and all-time favourite dishes, with many elements prepared tableside. In January, “meat” us at The Treasury for this dynamic dining experience featuring the best of classic steakhouse fare including Steak Tartare, Caesar Salad, Atlantic Boston Lobster Thermidor, Steak au Poivre, Crêpes Suzette, and more!

## Resplendent Valentine's Day Dining

On Wednesday 14 February, join us for an evening of delectable romance at The Treasury, with a 5-course gourmet dinner accompanied by a live violinist. Available exclusively on Valentine's Day, the dining experience begins with two glasses of Barons de Rothschild Brut NV Champagne and a starter of Carabinero Carpaccio topped with Kaviari Baeri Caviar and Elderflower. The evening heats up with Wild Mushroom and Truffle Velouté followed by Maine Lobster and your choice of Wagyu Zabuton or Toothfish. A Strawberry Rose Tart along with surprise gifts promise a sweet finale to this incredible Valentine's Day evening (\$2,088 per couple).



## Curry in a Hurry – Monday Curry Lunch Buffet

Craving rich and tantalising curry? Look no further than the Club! Every Monday, starting 15 January, The Treasury presents our Monday Curry Lunch Buffet at \$378 per person featuring various types of curry from around the world, authentic breads, scrumptious sides and delectable desserts. Start the week on a hearty note with highlights such as Malaysian Chicken Curry, Thai Green Curry Fish, Indonesian Beef Rendang, and Indian Dal Makhani along with Biryani Rice, Roti, Naan Bread, Mint Yogurt, Mango Chutney and more. Desserts such as Caramel Banana Custard and Mango Coconut Mousse Cake complete one of the most decadent lunches in town!



## THE DRAGON

*Feast on authentic Chinese cuisine using premium ingredients and innovative preparations at The Dragon.*

## Mouthwatering Seasonal Delicacies

Throughout January, join us for a warming winter meal in The Dragon. Savour hearty specialities including Braised Fish Maw and Mushrooms with Premium Soy Sauce in Clay Pot (醬皇珍菌花膠煲), Braised Lamb Brisket with Black Mushrooms and Bamboo Shoots in Clay Pot (雙冬羊腩煲), and Braised Snake Soup with Shredded Chicken, Fish Maw, Black Fungus, Bamboo Shoots and Aged Tangerine Peel (太史五蛇羹), which are expertly prepared by our Chinese Chefs.



## Uncorking the Flavours of the Season

Toast and taste in impeccable style with extraordinary vintages paired with handcrafted dishes at both The Dragon and The Treasury. This season's featured food and wine pairings include a well-rounded Barons de Rothschild Brut NV Champagne with aromas of white flowers and toasty notes, paired with Pan-seared Hokkaido King Scallops with Wakame and Dried Caviar in Clam Sauce in The Treasury, and a Duluc de Branaire-Ducru 2014 from Saint-Julien, France with chewy tannins and a well-ripened fresh fruit finish, matched with a Braised Whole Fish Maw and Goose Web in Oyster Sauce (鮑汁玉掌扣花膠扒) in The Dragon.

## Spotlight On Barons de Rothschild Champagne

We're toasting the Year of the Dragon with prestigious Barons de Rothschild Champagne. Renowned for their exceptional character and rich heritage, Barons de Rothschild Brut NV, Champagne, France is an ethereal and complex cuvee, with a spirit of purity and refinement. Barons de Rothschild Brut Rosé NV, Champagne, France with scents of rose petal, wild strawberries and a hint of lemon peel, is ideal bottle to brighten up a chilly winter evening. Both bottles are specially priced for Members to drink in-house or takeaway during January and February.



Barons de Rothschild  
Brut NV, Champagne,  
France

**Weekdays**  
HK\$1,380  
**Saturdays**  
HK\$980  
**Takeaway**  
HK\$500



Barons de Rothschild  
Brut Rosé NV, Champagne,  
France

**Weekdays**  
HK\$1,780  
**Saturdays**  
HK\$1,280  
**Takeaway**  
HK\$800

## Annual General Meeting

The 45<sup>th</sup> Annual General Meeting of the Club was held on 4 December 2023 with the election of Committee Members as follows:

Stephen Leung  
Ivan Leung  
Alan Wong  
Shirley Cheung  
Tiffany Cheung  
Cristo Chow

Shirley Ho  
Lemuel Lee  
Maria Leung  
Zoe Lau  
Johnny Wei  
Wilson Wong

In closing, the Chairman thanked fellow Committee Members for their hard work and dedication during the past year, which propels the continued success of the Club.



## Christmas Tree Lighting

After the Annual General Meeting, Committee Members joined fellow attendees for the Club's annual Christmas Tree Lighting, officially kicking off the festive season at the Club!

# Happenings at the Club



## Live Life Well Soiree - A Gastronomic Evening with Mr TC Chan on 22 November, Wednesday



## Up Close and Personal with Financial Leaders

We express immense gratitude for the presence of our esteemed guest speakers, Mr Sun Yu, Vice Chairman and Chief Executive of BOC Hong Kong (Holdings) Limited and Bank of China (Hong Kong) Limited, and Professor Frederick Ma, GBS, JP, Chairman of FWD Group Holdings Limited and Independent Non-Executive Director of Bank of China (Hong Kong) Limited. They graciously shared their extensive knowledge, experience, and unique industry insights with the attendees of the “Up Close and Personal with Financial Leaders” Event, held on Monday 30 October and 20 November, respectively.

## - Jazz Night on 8 December, Friday



### Committee

#### Chairman

Stephen Leung

#### Vice Chairmen

Ivan Leung

Alan Wong

#### Club Secretary

Winnie Siu

#### Honorary Legal Adviser

Arthur Chan

#### Members

Shirley Cheung

Tiffany Cheung

Cristo Chow

Shirley Ho

Lemuel Lee

Maria Leung

Zoe Lau

Johnny Wei

Wilson Wong

### Welcome to The Hong Kong Bankers Club

Cheng Sharon

Cheung K Y Vanessa

Chu Kit Yi

Chui W H Matthias

Ding X Mike

Garrigues Gonzalo M

Hung W T Calvin

Jin Q Kim

Kaushik Aditya

Kim E Eugene

Ko W F Cedric John

Lam S Y Wallace

Leung K C Stephen

Li Florence

Li Nan

Loy Hwee Chuan

Miki Hideharu

So M C Catherine

Suzuki Takuro

Tam C K Joseph

Tang C P Nick

Tsang K P Max

Wang Ke

Yoneda Tomohiro

Zou Y B Juno



THE HONG KONG  
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香港銀行家會所

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[fnbservice@hkbankersclub.com](mailto:fnbservice@hkbankersclub.com) (for catering enquiry)  
[membership@hkbankersclub.com](mailto:membership@hkbankersclub.com) (for membership enquiry)

### Reservations

**Lunch and Dinner** Tel: 2521 2365 **Banquet and Private Functions** Tel: 2293 4829

*The Club opens from Monday to Saturday, closes on Sunday and Public Holidays.*

### INFORMATION UPDATE

Should you want to update your email address, to receive our e-newsletter or unsubscribe to our e-promotions, please contact our Membership Department at [membership@hkbankersclub.com](mailto:membership@hkbankersclub.com).



# Special Takeaway Offer for HKBC Members

Jan - Feb 2024



## Barons de Rothschild Brut NV Champagne, France

Brilliance and clarity, show pale golden highlights, combined with very fine bubbles that carry an abundant, persistent foam. Aromas of pear and nuts, white flowers and toasty notes. Well-rounded, powerful yet contained a sign of long aging in traditional cellars.



## Barons de Rothschild Brut Rosé NV Champagne, France

Very fine strands of bubbles, lovely pale pink robe with slightly salmon tints. Subtle springtime aromas, with scents of rose petal, wild strawberries and a hint of lemon peel. Fresh, light raspberry, deliciously rich balance and lingering finish.



## Kim Crawford Sauvignon Blanc 2023 Marlborough, New Zealand

Pale yellow colour. Aromas of lifted citrus, tropical fruit, and crushed herbs. A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.



## Gnarly Head Chardonnay 2021 Lodi, USA

Golden yellow colour. Juicy. Aromas of lemon zest, honeydew melon a hint of toasty oak. Full-bodied wine with bright citrusy apple with a touch of vanilla.



## Louis Jadot Chablis 2022 Burgundy, France

Golden yellow colour. Bright and fresh with citrus note. Long finish and minerality wine with lively acidity.



## Castello Banfi Chianti Superiore DOCG 2021 Tuscany, Italy

Ruby red colour. Fresh, floral hints of violets. Well balanced wine with good acidity, finish is soft, silky, rich and persistent.



## Los Vasco Las Huertas Estate Reserve 2019 Colchagua Valley, Chile

Ruby coloured with garnet trim. Intense of nose with cherries and plums. Fruits appear spicy notes of clove and cinnamon, well-integrated wood and graphite notes. The palate is intense with a pleasant volume and acidity, a structured and balanced wine.



## Leeuwin Estate Siblings Shiraz 2020 Margaret River, Australia

Berry red colour. Aromas with plums, cherries and forest fruits. Soft and supple entry on the palate with blueberries and raspberries at the forefront. Delicate weight with some savoury notes and quartz like acidity leads a structure chalky finish.



## Signature by la Font Du Loup 2020 Côtes-du-Rhône, France

Bright berry colour. Aromas with crushed black and red fruits and spices. Fruity wine with notes black berries, silky and elegance finish.



## Duluc de Branaire Ducru 2014 Saint-Julien, France

Dark red colour. Gorgeous well-ripened red fruit on the nose with subtle spicy hints. It is fleshy on the palate, lovely and sharp and has chewy tannins with fresh fruit on the finish.

# WINE ORDER FORM (Jan - Feb 2024)

Product	Takeaway Bottle HK\$	Quantity
CHAMPAGNE		
Barons de Rothschild Brut NV (Champagne, France)	\$500	
Barons de Rothschild Brut Rosé NV (Champagne, France)	\$800	
WHITE		
Kim Crawford Sauvignon Blanc 2023 (Marlborough, New Zealand)	\$190	
Gnarly Head Chardonnay 2021 (Lodi, USA)	\$200	
Louis Jadot Chablis 2022 (Burgundy, France)	\$270	
RED		
Castello Banfi Chianti Superiore DOCG 2021 (Tuscany, Italy)	\$180	
Los Vasco Las Huertas Estate Reserve 2019 (Colchagua Valley, Chile)	\$190	
Leeuwin Estate Siblings Shiraz 2020 (Margaret River, Australia)	\$240	
Signature by la Font Du Loup 2020 (Côtes-du-Rhône, France)	\$260	
Duluc de Branaire Ducru 2014 (Saint-Julien, France)	\$290	
<b>TOTAL</b>		

Please place your order at the Club Reception,  
email to [fnb-service@hkbankersclub.com](mailto:fnb-service@hkbankersclub.com) or  
fax the form to 2525 3432

For every \$2,500 purchased, 1 unit of  
Lucaris Decanter 1000ml will be  
offered for FREE!

Retail Value: \$1,000



Member's Name: \_\_\_\_\_

Membership No.: \_\_\_\_\_ Contact Tel No.: \_\_\_\_\_

I will pick up my order at the Club on \_\_\_\_\_ (M)/ \_\_\_\_\_ (D) 2024

**\* FREE DELIVERY FOR ORDER OF \$2,200 OR ABOVE.**

Delivery Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Signature: \_\_\_\_\_

I consent to the use of my personal data for the purpose of processing my wine order from The Hong Kong Bankers Club, including my name, telephone number and delivery address to carefully selected third parties so that I shall receive the delivery of the supply of the wine order. Information that I provide on this order form shall remain private and confidential and will be held as membership data to process the wine order only. In case of any updates to such information, I agree to contact the Membership Sales Manager at (852) 2521 2365 to update the same.

