

Colours in Bloom

May/June 2024



THE HONG KONG
BANKERS CLUB
香港銀行家會所



Celebrate Mother's Day in Sensational Style

Celebrate Mum all weekend long with dining experiences fit for a Queen!

Pre-Mother's Day

On Saturday, 11 May, start Mother's Day weekend with our Good to Grill lunch at The Treasury featuring farm fresh salads, all-you-can-eat Tapas and sustainably sourced grilled specialities, plus a celebratory dessert of Coronation Gâteau with Strawberry Compôte (Adults \$428, Children \$318). If dumplings and noodles are the way to Mum's heart, bring her to The Dragon for an upgraded Dim Sum & Beyond lunch featuring the Club's delectable dim sum, plus a South African Abalone and Fish Maw for each diner (Adults \$528, Children \$368).

Mother's Day

On Sunday, 12 May, treat the Queen of your family to a luncheon fit for royalty at the Club! A lavish buffet awaits featuring delectable highlights including a Tempura Cooking Station, Dim Sum Made-to-Order, Chiu Chow Style Marinated Meat Station, Carvery, and a host of divine desserts. Plus, make mum a bouquet that turns heads and tempts taste buds at an interactive Cotton Candy Flower Making Counter. (Adults \$698, Children \$488).

Father's Day Weekend Kick-Off

If your Pops is the tops, bring him to the Club for some Father's Day weekend fun! On Saturday, 15 June, start your Father's Day weekend festivities with a dynamic lunch at the Club. Gather the whole family at The Dragon for an upgraded Dim Sum & Beyond lunch including a South African Abalone and a "Buddha Jumps Over the Wall" for each diner (Adults \$528, Children \$368). Turn up the heat on Father's Day weekend dining with our Good to Grill lunch at The Treasury including a special dessert of Rum Baba (Adults \$428, Children \$318).



Tasteful Tuen Ng Treats

The Dragon Boat Festival will be splashing into town on 10 June, and the Club has prepared a range of scrumptious treats and gifts to help you celebrate! Choose from Rice Dumplings stuffed with Abalones (鮑魚裹蒸糰) \$268, Rice Dumplings stuffed with Dried Conpoy and Assorted Meats (瑤柱裹蒸糰) \$188, or Sweet Rice Dumplings stuffed with Lotus Seed Paste (蓮蓉鹼水糰) \$88. A perfect gift for clients, family and friends, the Club's beautifully presented Tuen Ng Festival Hamper promises to make waves this Dragon Boat Festival. Lucky recipients will enjoy Rice Dumplings, Yunnan Tea, Porcini Noodles, Xinjiang Red Dates, Homemade X.O. Sauce and more delivered to their door at \$1,598 or \$1,828 with wines.

Dumplings can be collected from 27 May until 7 June (11:00 am – 9:00 pm). Please allow 5 days for hamper preparation. Hamper delivery is free for Hong Kong Island & Kowloon. New Territories delivery charges at \$200 (exclude outlying Island). To order, please contact reception at 2521 2365 or fnbservice@hkbankersclub.com.

THE
DRAGON

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

Delve Into Delicate Chiu Chow Cuisine

Feast on authentic Chiu Chow Cuisine, meticulously prepared at The Dragon using the freshest premium ingredients. From June, discover delicately flavoured Chiu Chow dishes including specialities such as Chilled Crab (潮州凍蟹), Pan-fried Oyster Omelette (家鄉煎蠔烙), and Braised Chicken with “Po Ling” Fermented Soya Beans (普寧豆醬焗雞).





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

Culinary Journey to France

In celebration of Le French May, The Treasury has crafted an exquisite tasting menu. Available from 6 May onwards during dinner time, savour the flavours of springtime in Paris with your choice of 4-course at \$588 per person or 6-course at \$728 per person, including a specially priced optional wine pairing. This culinary journey to France includes brasserie favourites such as French Onion Soup with Gruyere Croutons and Rougie Magret de Canard, along with Paris-Brest for dessert.



Crafted for Gourmands – Chef’s Table Set Dinner

On Friday 24 May, join our esteemed Chefs for an interactive Western Chef’s Table dining experience. In an evening designed for gourmands, diners will enjoy an up close and personal with the Club’s professional culinary team while savouring eight masterfully prepared courses matched with hand-selected wines. Menu highlights include King Crab with Uni and Osetra Caviar, Lobster Consommé made with Blue Lobster, and Beef Pithivier served with Foie Gras, priced at \$1,980 per person for the eight-course Chef’s Table experience with an optional four-glass wine pairing at \$600 per person.



Sake Takes Centre Stage at The Bar

On Friday 31 May, The Bar shines a spotlight on Sake with an enticing Sake Tasting Evening. From 6:30 pm to 9:30 pm join us for a fun, high-energy drinks and dining experience featuring five speciality Sakes including esteemed vintages like Kamoshibito Kuheiji Junmai Daiginjo Yamadanishiki “Eau de Désir”. This particular sake has been showcased on the menus of over 100 prestigious restaurants, including those awarded Michelin 3 stars. Toast to the weekend with free-flowing Sake, expertly prepared Sashimi Platter and all-you-can-eat Japanese snacks, all for \$628 per person.

Hot off the Grill – Japanese Yakitori

Throughout June’s Happy Hour, be transported to the underground Izakayas with Japanese Yakitori at The Bar. A perfect flavour match for The Bar’s Sake cocktail, we invite you to sink your teeth into a platter of three sizzling skewers including Chicken with Leeks, Chicken Wings and Chicken Liver - available Monday through Saturday, at \$238 per person.



A Sumptuous Sip of Italy

Taste and toast throughout 2024 with the Club’s dynamic Sip & Dine Series. Following our fabulous French and Spanish Wine Dinner, we look forward to toasting the official start of summer at an Italian Wine Dinner on Saturday, 29 June. Join us for this unique culinary journey, featuring delightful Italian vintages such as Gini Soave Classico DOC 2021, a bright and refreshing white wine; Moccagatta Barbera d’Alba DOC 2021, an accessible fruit driven red wine; and Cascina Gilli Malvasia di Castelnuovo Don Bosco 2022, a complex, creamy red wine. These exceptional bottles will be paired with a crafted Italian menu including Ravioli with Spinach and Pesto, Cotoletta alla Milanese, and more, priced at \$698 per person for the 4-course set dinner with wine pairing.

Uncorking the Flavours of the Season

The Club's wine and food pairings continue at The Treasury and The Dragon this May and June. These masterful matches of extraordinary vintages and expertly prepared dishes include highlights such as a fresh and silky Devevey Hautes Côtes de Beaune Champs Perdrix 2018 from Burgundy, France with notes of smoke, honey and salt paired with Lobster Thermidor in The Treasury, and a refined Domaine Faiveley Mercurey Vieilles Vignes Rouge 2021 from Burgundy, France with velvety tannins and flavours of mature berries and vanilla, paired with Marinated Sliced Goose in Chiu Chow Style (潮州鹵水鵝片) in The Dragon.



Sparkling Summer Toasts

Sparkling summer nights await with prestigious and distinctive Champagne Delamotte & Pol Roger Champagne, available during May and June for both dine in and takeaway at special Member prices. Renowned for its consistency, delicacy and exceptional character, Delamotte Brut NV makes for an ideal aperitif on a summer afternoon. After sunset, pop open a bottle of Pol Roger Brut NV with delicate flavours of ripe Gala apple and candied ginger - perfect for spicing up a sultry evening.



Delamotte Brut NV
Weekdays
\$1,350
Saturdays
\$980
Takeaway
\$450



Pol Roger Brut NV
Weekdays
\$1,480
Saturdays
\$1,080
Takeaway
\$550

Happenings at the Club



Monday Up Close and Personal

We are honoured to have had Professor KC Chan, GBS, JP, Chairman of WeLab Bank and Senior Advisor of WeLab, as our esteemed guest speaker of “Up Close and Get Personal with Financial Leaders” on 4 March. During this unique interactive session, Professor Chan shared valuable insight on the future of the Hong Kong Economy and updates on the development of virtual banking.

Sizzling Mexican Fiesta

On Friday, 15 March, The Treasury kicked off the weekend with a highly energetic Mexican Dinner Party. Attendees munched on a Mexican Fiesta Set Menu including Cactus Salad, Pollo Asado, Tacos, Churros and more, sipped welcome Tequila Cocktails, along with free flow of the Club’s private label red and white wines, while dancing to a rocking Live Mexican Band.



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

Bin Karen

Chan Nelson

Chan T Y Kenneth

Cheng Wingson

Fong C F Adrian

Fong Y T Fiona

Hiroi Takafumi

Hu Junjun

Hung S Y Cindy

Jeong Juan

Kim J H Alex

Koseki Akihiro

Kwok Yin Kwan

Kwong H Y Terecina

Lai K Y Ben

Lam Y S Donald

Lee J Jet

Lee P K Peggy

Lee S Y Jasmine

Ng Yum Fai

Poon Y C Frederick

Ruggeri Alessio

Sakakibara Tasuku

So Alexander

Tsang Ka Wai

Wang Emma

Wang Sidney

Wong H C Reddy

Wong H Y Boey

Wong Kelly

Yin X M Elisa

Yip N Y Jobey

Zhao Y Vera

Zhou Jin



THE HONG KONG
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香港銀行家會所

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fnbservice@hkbankersclub.com (for catering enquiry)
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.

WINE ORDER FORM (May - June 2024)

Champagne	Takeaway HK\$ Per Bottle	Quantity
Delamotte Brut NV Champagne France JS 91	\$450	_____
Pol Roger Brut NV Champagne France JS 92	\$550	_____
White		
Mahi Marlborough Sauvignon Blanc 2023 Marlborough New Zealand	\$180	_____
Edouard Delaunay Bourgogne Septembre Blanc 2021 Burgundy France	\$250	_____
Devevey Hautes Côtes de Beaune Champs Perdrix 2018 Burgundy France JR 16	\$320	_____
Red		
Errazuriz Max Reserva Merlot 2019 Aconcagua Valley Chile	\$180	_____
Margaux de Brane Cantenac 2019 Bordeaux France VN 90	\$260	_____
Domaine Faiveley Mercurey Vieilles Vignes Rouge 2021 Burgundy France	\$330	_____
Roger Sabon Chateauf-neuf-du-Pape Les Olivets 2021 Rhône France WS 92	\$350	_____
Gaja Ca'Marcanda Promis 2021 Tuscany Italy	\$430	_____
	TOTAL _____	_____

For every single order of 12 bottles of champagne, a gift of 6 champagne glasses will be offered for free. Quantities are limited and sold on a first come, first served basis.

Please place your order at the Club Reception, email to fnbservice@hkbankersclub.com or fax form to 2525 3432.

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 \$2,000 OR ABOVE

Delivery Address: _____

Telephone No.: _____

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, contact number and delivery address to carefully selected third parties so that I shall receive the delivery of the supply of my wine order. Information that I provide on this order 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 Manager at (852) 2521 2365 to update the same.



SPECIAL TAKEAWAY OFFER FOR HKBC Members (May - June 2024)



Delamotte Brut NV
Champagne | France | **JS 91**

Freshness and roundness merge to deliver a clean, fruity finish, with well-balanced and elegant length on the palate. An orchestra of three grape varieties plays a particularly balanced score.



Pol Roger Brut NV
Champagne | France | **JS 92**

With a powerful and attractive nose, it first delivers aromas of fruit and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. On the palate, flavours of cooked fruit happily mingle with fragrances of beeswax and acacia honey.



Mahi Marlborough Sauvignon Blanc 2023
Marlborough | New Zealand

This wine shows an array of fruit characters, ranging from citrus through to tropical notes. This is complemented by some secondary characters from the natural yeast ferments and some barrel aging. The palate has an elegant structure with a creamy, textural mid-palate and a long finish.



Edouard Delaunay Bourgogne Septembre Blanc 2021
Burgundy | France

A wine with lots of floral notes, while the palate is concentrated and complex, with a delicious combination of stone fruit cut with lime zest notes.



Devevey Hautes Côtes de Beaune Champs Perdrix 2018
Burgundy | France | **JR 16**

Broad rather than focused nose. Some chewiness. Lightly vegy. Masses of acid on the end.



Errazuriz Max Reserva Merlot 2019
Aconcagua Valley | Chile

Beautiful and bright ruby red with violet highlights. The wine shows aromas of red fruits such as raspberries, cherries accompanied by notes of pastry with a touch of dill and bay leaf. In the mouth it feels juicy, very polished tannins with an acidity that brings freshness and tension. Good persistence with a long and very pleasant finish.



Margaux de Brane Cantenac 2019
Bordeaux | France | **VN 90**

In the glass, the wine is ruby red. The nose reveals the aromas of red and black fruits, violets and slight smoky hints. The sip is silky, of medium structure, full-bodied and balanced.



Domaine Faiveley Mercurey Vieilles Vignes Rouge 2021
Burgundy | France

The palate reveals a smooth, fruity attack and evolves towards notes of ripe red berries and a touch of vanilla. An intensely aromatic wine with a delicate structure and silky smooth tannins.



Roger Sabon Chateauneuf-du-Pape Les Olivets 2021
Rhône | France | **WS 92**

Fresh flowers and ripe raspberries on the nose. Full-bodied and rich, yet silky, this blend of 80% Grenache, 10% Cinsault and 10% Syrah finishes long, with just a touch of warmth.



Gaja Ca'Marcanda Promis 2021
Tuscany | Italy

The nose has hints of spice such as cinnamon and star anise along with pronounced red fruits like strawberry and black cherry. The tannins are juicy and persistent all culminating in a salinity that is a classic hallmark of good vintages in Bolgheri.