



Trotting into 2026
January/February 2026



THE HONG KONG
BANKERS CLUB
香港銀行家會所

Gallop Into the Year of the Horse – Chinese New Year Luncheon

This Chinese New Year, we invite you to canter over to the Club for a vibrant celebration! On Wednesday, 18 February from 12:00pm to 2:30pm, The Year of the Horse kicks off with a lavish luncheon and tribute to Hong Kong's foodie favourites. The afternoon begins with a variety of chilled seafood including Chilled Prawn, Snow Crab Leg and Boston Lobster along with a jet-fresh Sashimi station. Next, delight in classic festive dishes such as Lo Hei along with a host of Hong Kong specialities including a Barbecue Station, a Hong Kong-style Waffle Station, range of iconic Hong Kong Iced Treats and a sumptuous dessert table. A traditional Lion Dance and Art of Chinese Rainbow Calligraphy complete the fabulously festive afternoon, at \$728 per adult, \$508 per child.



Chinese New Year Treats

Gallop into an auspicious and delicious Year of the Horse with scrumptious puddings and gourmet hampers from the Club! A gift filled with good fortune and great taste, the Club's signature puddings including Coconut Flavoured New Year Pudding (椰汁年糕) and Red Date Pudding with Coconut Milk (招牌棗皇糕) at \$218 per box, and Turnip Pudding (瑤柱蘿蔔糕) at \$258 per box. For clients, colleagues, family or friends, HKBC's lavish holiday hampers are the ideal gourmet CNY gift. Packaged in an elegant basket and delivered directly to the recipient, the Hampers are priced starting at HK\$1,288, including scrumptious sweets and savouries, homemade X.O. Sauce, premium wines, homemade New Year Puddings, and more. Members may order through the Club's website or via email to fnbservice@hkbankersclub.com.



A Dish Layered with History: Poon Choi

Auspicious, delicious and layered with fine ingredients, Poon Choi (盆菜) features an array of premium seafood and vegetables, artfully presented in one giant bowl. Available for dine in or takeaway, the Club's Braised Deluxe Assorted Dried Seafood Treasure Platter (賀年精選盆菜) is priced at \$2,888 for 6 persons and \$5,688 for 12 persons with premium ingredients ranging from Whole South African Abalone to Whole Japanese Sea Cucumber to Goose Webs. Members may order through the Club website or via email to fnbservice@hkbankersclub.com. Please allow 3 days for preparation.



THE DRAGON

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



Wealth Treasures Menu

The Dragon celebrates the Chinese New Year with a dedicated menu of à la carte dishes that are rich with history and auspicious properties. Join us during January and February to try enticing highlights such as Deep-fried Whole Yellow Croaker with Crispy Rice in Fish Stock (魚米之香「脆米大黃魚」), Stewed Chicken and Chestnuts with Ivory Whelks and Chinese Basil (紫蘇花螺栗子燜雞), and Claypot Rice with Minced Beef, Egg and Air-dried Pork Belly Slices (砂鍋水晶肉窩蛋牛肉飯).



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

Culinary Crossroads: French and Japanese

Experience an exquisite culinary journey with our French-Japanese Fusion Set Dinner Menu. Available from 5 January to 28 February, indulge in a set menu that encompasses this dynamic fusion of flavours! Select from either a 4-course set menu at \$628 per person, or a 6-course menu at \$728 per person including sumptuous highlights such as Wagyu Beef Tenderloin, Hokkaido Scallop made with White Soy, Ikura and Kombu, and Amadai made with Daikon and Leek in a Ginger Cream Sauce.



Resplendent Valentine's Dining

Ready for an evening of romance? This year, the Club is celebrating St. Valentine's Day all weekend long with divine 5-course gourmet set dinners on both Friday, 13 February and Saturday, 14 February. Available exclusively during Valentine's Day weekend, this exquisite dining experience begins with two glasses of premium Champagne and features highlight dishes such as Carabineros Prawn Tartare with Ponzu and Oscietra Caviar, and Wagyu Beef Tenderloin with Potato Gratin and Grilled Vegetable in Whisky Veal Jus and much more, at \$1,988 per couple on 13 February and \$2,388 per couple on 14 February.



Italian Family-Style Culinary Journey

On Saturday, 31 January, we invite you on a culinary journey to the vineyards and verdant hills in Italy for a warming winter evening filled with fine wines and family-style cuisine. As a part of the Club's Sip & Dine Series, enjoy hearty and delicious Italian set menu with highlights such as "Tagliatelle al Tartufo" fresh Egg Pasta tossed with Truffle Butter and shaved Black Truffles, and "Saltimbocca alla Romana" Veal cutlets topped with Prosciutto and Sage. This authentic Italian feast is perfectly paired with hallmark bottles including delicate Ruffino Prosecco DOC N.V. followed by an intense, savoury Ruffino Chardonnay Libaio IGT, and a smooth, ruby red Ruffino Aziano Chianti Classico DOCG while savouring scrumptiously shareable dishes at \$698 per person. That's amore!

Wine-derful Pairings

Each season, the Chefs at The Dragon and The Treasury design mouthwatering matches of rare wines with expertly crafted seasonal dishes. In January and February, try a decadent pairing of lively, elegant Le Haut-Medoc de Lagrange 2018 from Bordeaux, France with aromas of blackcurrant and black cherry, paired with Roasted Duck Lavender-glazed with apricot and bulgur wheat in The Treasury. Sip a prestigious Laurent-Perrier La Cuvée N.V Champagne with fine bubbles, a persistent mousse and delicate hints of citrus and white flowers, while savouring Pan-fried Fillets of Giant Garoupa with Preserved Vegetables (雪菜香煎龍躉球) in The Dragon.



Champagne of the Month

Toast to the Year of the Horse with two prestigious and distinctive Champagnes — Laurent-Perrier La Cuvée NV, a pure, fresh and elegant bottle with hints of citrus and white flowers, and Barons de Rothschild Brut Blanc de Blancs NV, an exceptional cuvee with a clean palate, an exotic character and notes of citrus and dried fruits. These hallmark bottles, hailing from two of the most esteemed Champagne houses in France, promise an effervescent start to any evening and are specially priced for members who dine in or takeaway during January and February.



Laurent-Perrier
La Cuvée NV
Weekdays
\$1,480
Saturdays
\$980



Barons de Rothschild Brut
Blanc de Blancs NV
Weekdays
\$1,780
Saturdays
\$1,380



Annual General Meeting

The 47th Annual General Meeting of the Club was held on 11 December 2025 with the election of Committee Members as follows:

Stephen Leung
Alan Wong
Agnes Cheuk
Shirley Cheung

Cristo Chow
Shirley Ho
Rose Kay
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.

Spread Hope This Season

On 1 December, the Club has made a charitable donation of \$20,000 to Tai Po Fire Emergency Appeal launched by Hong Kong Red Cross, to support the victims of the tragic fire in Tai Po. This donation was made in supporting those who were affected by this devastating incident, who have lost their homes and loved ones. The Club stands in solidarity with these victims and their families during these difficult times.

Together, we can make a difference!

Happenings at the Club



Up Close and Personal with Financial Leaders

Continuing our important mission to incubate young financial professionals and foster their growth within the industry, on Monday, 17 November, Up Close and Personal with Financial Leaders' esteemed guest speaker was Mr George Leung, Senior Advisor in the Chief Executive Office of Hang Seng Bank Limited. Mr Leung shared his personal career experiences and valuable insights into the market, which made for a dynamic and inspiring event.

Festive Activities

The festive season was started with Shanghai Night on 7 November, followed by a soulful Jazz Night on 5 December, and culminating in delightful Christmas buffets that brought Members and guests together in the spirit of the season.



Committee

Chairman

Stephen Leung

Vice Chairman

Alan Wong

Club Secretary

Winnie Siu

Honorary Legal Adviser

Arthur Chan

Members

Agnes Cheuk
Shirley Cheung
Cristo Chow
Shirley Ho
Rose Kay
Lemuel Lee
Maria Leung
Zoe Lau
Johnny Wei
Wilson Wong

Welcome to The Hong Kong Bankers Club

Cai S Y
Chan N M Vivienne
Chan K W Angela
Chan K K Ceajer
Chan P H Pablo
Cheung Haywood
Chiu M Y Allen
Chow T Y Tony
Deng S Y
Dobashi Manabu
Fung K S Kevin

Hung P C Benjamin
Jin M Kelly
Kao K Charles
Kawamae Jumpei
Kong Y Ada
Lai H Y Kitty
Lam P Eric
Lim H H Luanne
Lu W T Adeer
Man W Y Sophia
Pogson Timothy Keith

Rivero Alberto
Shek Y L William
Tong T K Derek
Tsang C C Calvin
Tu L Tim
Wey J J James
Wong T Y Kelvin
Wong K H Jason
Yeung P S
Yu T H Michael
Zou C W Charles



THE HONG KONG
BANKERS CLUB
香港銀行家會所

3rd Floor, Nexxus Building, 41 Connaught Road Central, Hong Kong
Tel: 2521 2365 Fax: 2868 5208 www.hkbankersclub.com
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 (January - February 2026)

Champagne	Takeaway HK\$ Per Bottle	Quantity
Laurent-Perrier La Cuvée NV Champagne France	\$480	_____
Barons de Rothschild Blanc de Blancs NV Champagne France	\$750	_____
White		
Clay Creek Chardonnay 2023 California USA	\$130	_____
Opawa Sauvignon Blanc 2024 Marlborough New Zealand	\$220	_____
Louis Jadot Chablis 2023 Burgundy France	\$290	_____
Red		
Clay Creek Pinot Noir 2022 California USA	\$155	_____
Banfi Chianti Superiore DOCG 2023 Tuscany Italy	\$195	_____
Le Haut Medoc de Lagrange 2018 Bordeaux France	\$260	_____
Louis Jadot Bourgogne Pinot Noir 2022 Burgundy France	\$280	_____
Muga Reserva 2021 Rioja Spain	\$310	_____
TOTAL		_____

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) 2026.

*FREE DELIVERY FOR ORDER OF \$2,500 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 Sales Manager at (852) 2521 2365 to update the same.

SPECIAL TAKEAWAY OFFER FOR HKBC MEMBERS (January – February 2026)



Laurent-Perrier
La Cuvée NV
Champagne | France

Laurent-Perrier's iconic La Cuvée is a Chardonnay-led Champagne defined by its purity, freshness and elegance. The delicate note of citrus and white flowers leads to vibrant peach and white fruit flavours on the palate. Perfect as an aperitif, and excellent with poultry or delicate white fish.



Barons de Rothschild
Blanc de Blancs NV
Champagne | France

Behind Champagne Barons de Rothschild is a shared vision for crafting great Champagne among the Rothschild families. This Blanc de Blancs, made from 100% Grands and Premiers Crus Chardonnay, reflects the house's commitment to quality. Its clean, precise profile and saline minerality pair beautifully with seafood and shellfish.



Clay Creek Chardonnay 2023
California | USA

Medium-bodied Chardonnay offers balanced acidity with aromas of peach, pear, vanilla and toasted hazelnut, followed by notes of honeydew, pineapple and graham cracker on the palate. It pairs well with creamy pasta, roasted chicken, rich fishlike salmon or tuna, and vegetarian dishes such as mushroom risotto or roasted vegetables.



Opawa Sauvignon Blanc 2024
Marlborough | New Zealand

Opawa wines are crafted with minimal intervention, inspired by the birdlife along the Opawa River. This bright lemon-green Sauvignon Blanc exhibits vibrant aromas of citrus, passionfruit, and fresh herbs. The palate is refreshing and well-balanced, featuring crisp acidity and a long, juicy, mouth-watering finish.



Louis Jadot Chablis 2023
Burgundy | France

Founded in 1859, Louis Jadot is renowned for producing outstanding Burgundy wines. This Chablis offers a racy, bright and fresh style of Chardonnay, featuring high acidity and vibrant citrus and mineral notes. It is a delicious match for poultry, shellfish and lobster.



Clay Creek Pinot Noir 2022
California | USA

A medium-bodied Pinot Noir exhibits aromas of black cherry, plum, mocha and subtle spice, with flavours of strawberry and vanilla leading to a plush, rich finish. It pairs well with roasted poultry, duck, turkey, and lighter red meats such as pork and lamb



Banfi Chianti Superiore DOCG
2023
Tuscany | Italy

Banfi Chianti Superiore is smooth and satisfying, with clean, distinctive flavours. It exhibits an intense ruby colour and fresh, fruity aromas on the nose, supported by a round, full-bodied structure. Lively yet balanced acidity makes it an easy, ready-to-drink choice, ideal with grilled meats, poultry, or pasta



Le Haut Medoc de Lagrange
2018
Bordeaux | France

Le Haut-Médoc de Lagrange comes from vineyards in Saint-Laurent-Médoc and Cussac-Fort-Médoc, planted with Cabernet Sauvignon and Merlot on gravel and clay soils. It offers a pure, precise nose of blackcurrant and black cherry, with a tangy yet elegant palate. Lively and refined, it finishes with impressive length.



Louis Jadot Bourgogne
Pinot Noir 2022
Burgundy | France

Louis Jadot Pinot Noir exhibits a youthful ruby colour, showcasing plump fruit, a silky texture, and gentle tannins in a medium-bodied, elegant style. It pairs well with grilled or roasted red meats, mild game, and soft cheeses like Camembert or Brie.



Muga Reserva 2021
Rioja | Spain

Muga Reserva is an intense but elegant wine with aromas of wild fruits and subtle spice. The palate is long and balanced, with integrated acidity and soft tannins, finishing with a burst of fruitiness. It pairs beautifully with meaty dishes, such as ribeye, charcuterie, and casseroles.