



Egg-straordinary Springtime

March/April 2026



THE HONG KONG
BANKERS CLUB
香港銀行家會所



Toast and Celebrate – Introducing Our Exclusive Private Label for the 45th Anniversary

In honour of The Hong Kong Bankers Club's 45th Anniversary in 2026, the Club has created an exclusive private label wine. Hailing from the Barossa Valley in South Australia, this bold and dynamic Shiraz is an homage to the spirit of the Club, its Membership and its mission, which has held strong for 45 years. Join us to share a glass with colleagues, clients or friends in the Club or purchase a bottle to sip at home, or store in your cellar as a keepsake of the Club's rich history. (\$398 per bottle for dine-in, \$198 per bottle for takeaway)

But that's not all! In the year ahead, we will be bringing a series of exciting innovations and unforgettable experiences. Stay tuned for the launch of our new curated wine collection, featuring top-quality selections from around the world, paired with expertly crafted liqueur coffees and handcrafted cocktails. Our enhanced snack menu will also ensure that every moment you spend at the Club is one to savour.

Additionally, an entire year of exceptional wine events awaits you, ready to surprise your palate, culminating in a grand wine fair at the end of the year.

THE DRAGON

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



Spirited Pairings – Cognac and Chinese Cuisine

On Friday 6 March, join us for an exclusive Cognac and Chinese Cuisine “Golden Pairing” Dinner. Held in The Dragon, the evening begins with a dynamic cocktail reception followed by a 6-course dinner paired with 4 distinctive cognacs, at \$1,480 per person. Experience Hennessy’s remarkable collection of rare “eaux-de-vie” paired with specialities such as Double-boiled Chicken Consommé with Minced Mantis Shrimp (富貴瀨尿蝦獅子頭燉清湯), Baked Hairy Figs with South African Yoshihama Abalone Wrapped in Squab (吉品鮑魚雞鴿焗五指毛桃), and more.

Local Flavour!

Ahoy! Join us at The Dragon where Typhoon Shelter Cuisine will be sailing into town. Derived from the dishes created by fisherman moored on boats during Hong Kong’s inclement weather in the 1960s, these succulent seafood specialties will be available throughout March and April. Highlights include Wok-fried Fresh Crab with Garlic, Scallion, Red Chilli and Black Beans (避風塘炒蟹). A unique dish made with freshly caught crabs tossed over fierce flames, deep fried with generous amounts of seasoning mix — creating a rich aroma, intense flavour and crispy exterior.





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

Sip & Dine – Journey to Australia

On Saturday, 21 March from 7:00pm to 9:30pm, take your tastebuds on a culinary adventure “down under” with enticing vintages from Australia and New Zealand paired with a family-style set menu, inspired by Australian produce and cuisine. The menu features highlights such as Australia Wagyu Beef Sirloin, Barramundi with Bush Spices, Tim Tam Cake, and more. Paired with prestigious vintages, beginning with a crisp, refreshing Tar & Roses Secco 2023 Sparkling from King Valley, Australia, followed by a well-balanced Catalina Sounds Sauvignon Blanc 2024 from Marlborough, New Zealand, and a refined Auld Wilberforce Cabernet Shiraz 2021, hailing from the Barossa Valley in Australia — priced at \$698 per person for the 4-course set dinner with wine pairing.



Springtime on a Plate

With the arrival of spring, brings The Treasury’s masterfully crafted seasonal 6-course set dinner menu available from 2 March to 2 May. The journey begins with delicate Arctic Char paired with Nori, Kohlrabi, and Apple, followed by a vibrant Strawberry Tomato Soup with Langoustine Ravioli and Herb Oil. The dining experience continues with crisp Spring Asparagus with Morel Mushrooms and Chicken Wings in a Mornay Sauce, and Yellow Croaker, elevated with Basil Chive Pesto, Lemon Artichoke Cream and Jasmine Umami Sauce, and Beef Ribeye with Confit Baby Potatoes, Carrots, Pearl Onions served with Béarnaise Sauce. End the evening on a sweet note with Pandan Leaf Chiffon Cake with Kaya Cream or a Peanut Butter Tart with Toffee Sauce at \$728 per person.





Tradition on the Table: Sake and Sashimi Carving

On Friday, 24 April from 7:00pm to 10:00pm, join us for an interactive dining experience where Japanese culinary tradition takes centre stage - the Club's Premium Sake Tasting and Hiramasa Sashimi Carving evening. Indulge in a 3-course set dinner highlighted by live Hiramasa Sashimi Carving, along with scrumptious Yakitori and simmering Oden. This classical Japanese menu is paired with a curated selection of five premium Kaika sakes, including Kaika Junmai Daiginjo Yamada Nishiki 開華 純米大吟釀 山田錦 栃木縣, Kaika Junmai Daiginjo Yume Sasara 開華 純米大吟釀 夢ささら 栃木縣, Kaika Centrifuge Separation Junmai Ginjo Muroka Nama Genshu 開華 遠心分離 純米吟釀 無慮過生原酒 栃木縣, Kaika Centrifuge Separation Junmai Ginjo Hiyaoroshi 開華 遠心分離 純米吟釀 ひやおろし一回火入 栃木縣 and Kaika AWA Sparkling Sake 開華 氣泡清酒, priced at \$688 per person.

Sip and Savour

Savour the most delectable wine and food pairings of the season at both The Treasury and The Dragon. A House of Arras Grand Vintage 2016 from Tasmania, Australia with clean, elegant flavours is perfectly paired with Hokkaido Uni with Seaweed and Cucumber in The Treasury. While a complex, elegant Vanguardist Oeno Grenache 2023 from McLaren Vale, Australia, with hints of oak, elderflower and eucalyptus, is marvellously matched with Braised Beef Brisket with Onions in Clay Pot (窩燒牛筋腩) in The Dragon.



Australia's Top Sparkling Wines

As spring nights heat up, we invite you to toast with two of Australia's best bottles of bubbles! Pop open a magnificent Villain & Vixen Blanc de Blanc 2023 from Hentley Farm, a fine, well-balanced wine, sparkling with a crisp acidity, hailing from the Barossa Valley in Australia. Or, sip on a House of Arras Grand Vintage Brut 2016, with an intriguingly complex palate and a very fine persistent bead, from Tasmania, Australia. Both spectacular bottles are available for dine in or takeaway throughout March and April at very special Member prices.



**Hentley Farm
Villain & Vixen
Blanc de Blanc
2023**
Weekdays
\$850
Saturdays
\$500



**House of Arras
Grand Vintage Brut
2016**
Weekdays
\$1,380
Saturdays
\$990

A Sultry Sip of Spring

Celebrate the arrival of spring with our new seasonal drink menu, inspired by delicate blooms, vibrant fruits and dynamic flavours. Light, refreshing, and beautifully balanced, sip a Matcha Gin Tonic, blending Gordon's Dry Gin with matcha, honey, and tonic water to kick off a sultry spring evening. The Royal Roselle Fizz offers a bright, bold refresh with roselle tea, cranberry juice, and lychee syrup while the Floral Guava Cooler combines guava and lemon juices with fragrant elderflower and soda, for the ultimate pick me up on a balmy afternoon.

What's more.... This Easter, treat yourself to our delicious, crispy egg tarts for just \$28 each. Don't miss out on this limited-time promotion – indulge while it lasts!



Your Celebration, Our Pleasure

Baby showers, 100 days celebrations, graduation parties, anniversary dinners,...for life's most important occasions, The Hong Kong Bankers Club provides the perfect venue. With versatile event spaces outfitted with state-of-the-art technology, décor to entertainment from the city's most revered vendors, elevated by custom menus created by our highly skilled chefs, the Club is here to host your next memorable event for up to 180 guests.

Happenings at the Club

Celebrating the Year of the Horse

On Wednesday, 18 February, the Club ushered in Lunar New Year with a lavish luncheon for Members and guests. The Year of the Horse celebrations included an International Lunch Buffet filled with auspicious delights including Lo Hei (撈起) and Art of Chinese Rainbow Calligraphy, along with a traditional Lion Dance and a visit by the God of Fortune - bringing love, luck and prosperity to all in attendance.



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

Ahmed Syed Habib
Araki Chiaki
Chee Patrick
Cheng M W Wallace
Cheung Rhoda
Chin W M Josephine
Fung T C Hugo
Hui M K Patrick
Imanishi Sei
Kung H H Andre
Kwok K T Alex
Lam S Y Frazer
Law C S Peter
Lee T W Edward
Leung T W Samuel
Lo Y C Gary
Lu W
Ma W C Wilfred
Mah Woody
Mak C K Jacky
Moy Vicky
Ng J H
Niddam Jerome Julien
Shiu M P Gabri

Tam C G Vernon
Tang Jacky
Tong W F Steve
Truong Jack
Wang B L
Wong M W Edward
Wong S W Dick
Yang H
Yung K S Gary
Zen Richard



THE HONG KONG
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fnservice@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 (March - April 2026)

Sparkling	Takeaway Per Bottle	Quantity
Hentley Farm Villain & Vixen Blanc de Blanc 2023 Barossa Valley Australia	\$240	_____
House of Arras Grand Vintage Brut 2016 Tasmania Australia	\$520	_____
White		
Crowded House Sauvignon Blanc 2024 Marlborough New Zealand	\$118	_____
Auld Family Wines Pinot Gris 2024 Eden Valley Australia	\$130	_____
Deep Woods Estate Chardonnay 2024 Margaret River Australia	\$215	_____
Red		
Tar & Roses Shiraz 2023 Heathcote Australia	\$168	_____
Auld Family Wines Strawbridge Shiraz 2022 Barossa Valley Australia	\$230	_____
Catalina Sounds Pinot Noir 2023 Marlborough New Zealand	\$288	_____
Nanny Goat Pinot Noir 2023 Central Otago New Zealand	\$298	_____
Vanguardist Oeno Grenache 2023 McLaren Vale Australia	\$388	_____
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 (March - April 2026)



Hentley Farm Villain & Vixen Blanc de Blanc 2023

Barossa Valley | Australia

Citrusy and bright, with grapefruit, green apple and nashi pear layered over hints of honeydew and melon. The palate is lively and crisp, carrying crunchy orchard fruits through a refreshing, moreish finish.



House of Arras Grand Vintage Brut 2016

Tasmania | Australia

Elegant and complex, showing notes of white peach, apple and citrus with nuances of honey, fresh brioche, oyster shell and gunflint. The palate is creamy yet finely structured, with lemon meringue, savoury mushroom, chalky minerality and vibrant acidity driving a long, dry finish.



Crowded House Sauvignon Blanc 2024

Marlborough | New Zealand

Pure Marlborough energy, bursting with grapefruit, passionfruit, pineapple and lime over a hint of fresh herbs and wet stone. Bright acidity frames the tropical and citrus core, giving a juicy yet taut palate that finishes zesty and ultra-refreshing.



Auld Family Wines Pinot Gris 2024

Eden Valley | Australia

Juicy and fragrant, with aromas of honeydew, rockmelon, green pear and gala apple lifted by subtle white florals. The palate is crisp and refreshing, balancing fleshy stonefruit and melon with zesty acidity for a clean, vibrant close.



Deep Woods Estate Chardonnay 2024

Margaret River | Australia

A modern, vibrant Margaret River style showing white peach, nectarine and lemon peel with notes of white flowers and almond biscuit. Medium-bodied and finely textured, it layers stonefruit and candied lime over roasted cashew and gentle oak, all carried by a clean, saline acid line.



Tar & Roses Shiraz 2023

Heathcote | Australia

Black mulberries and sweet rhubarb aromas combine with hints of Hoisin spiced sauce and a touch of coconut husk. The palate is medium to full bodied with abundant red & blue berry flavours, supportive oak, substantial fine tannins and good length.



Auld Family Wines Strawbridge Shiraz 2022

Barossa Valley | Australia

Rich and generous, this Barossa Valley Shiraz reveals layers of blackberry, dark chocolate and mocha with hints of clove, cedar and vanilla. A velvety palate unfolds with ripe black fruits and smoky spice, balanced by fine tannins and a long, fresh finish.



Catalina Sounds Pinot Noir 2023

Marlborough | New Zealand

Expressive and elegant, offering an appealing mix of raspberry, black cherry and dark plum with savoury herbs, baking spice and earthy undertones. A silken palate marries juicy red and dark fruits with fine, course-silk tannins and bright acidity, giving a poised, lingering finish.



Nanny Goat Pinot Noir 2023

Central Otago | New Zealand

Vivid and layered, showing raspberry, blueberry and redcurrant alongside chocolate, cherry and hints of thyme, dried earth and spice. The palate is vibrant and concentrated, with wild berry, red cherry and tamarillo framed by fine, sinewy tannins and a long, savoury finish.



Vanguardist Oeno Grenache 2023

McLaren Vale | Australia

Bright and succulent, with raspberry, cherry and cranberry fruit layered with dried orange peel, bunched spice and floral top notes. The palate is juicy yet taut, savoured by redcurrant-like acidity, savoury herbs and white pepper, making it a food-friendly, moreish style.