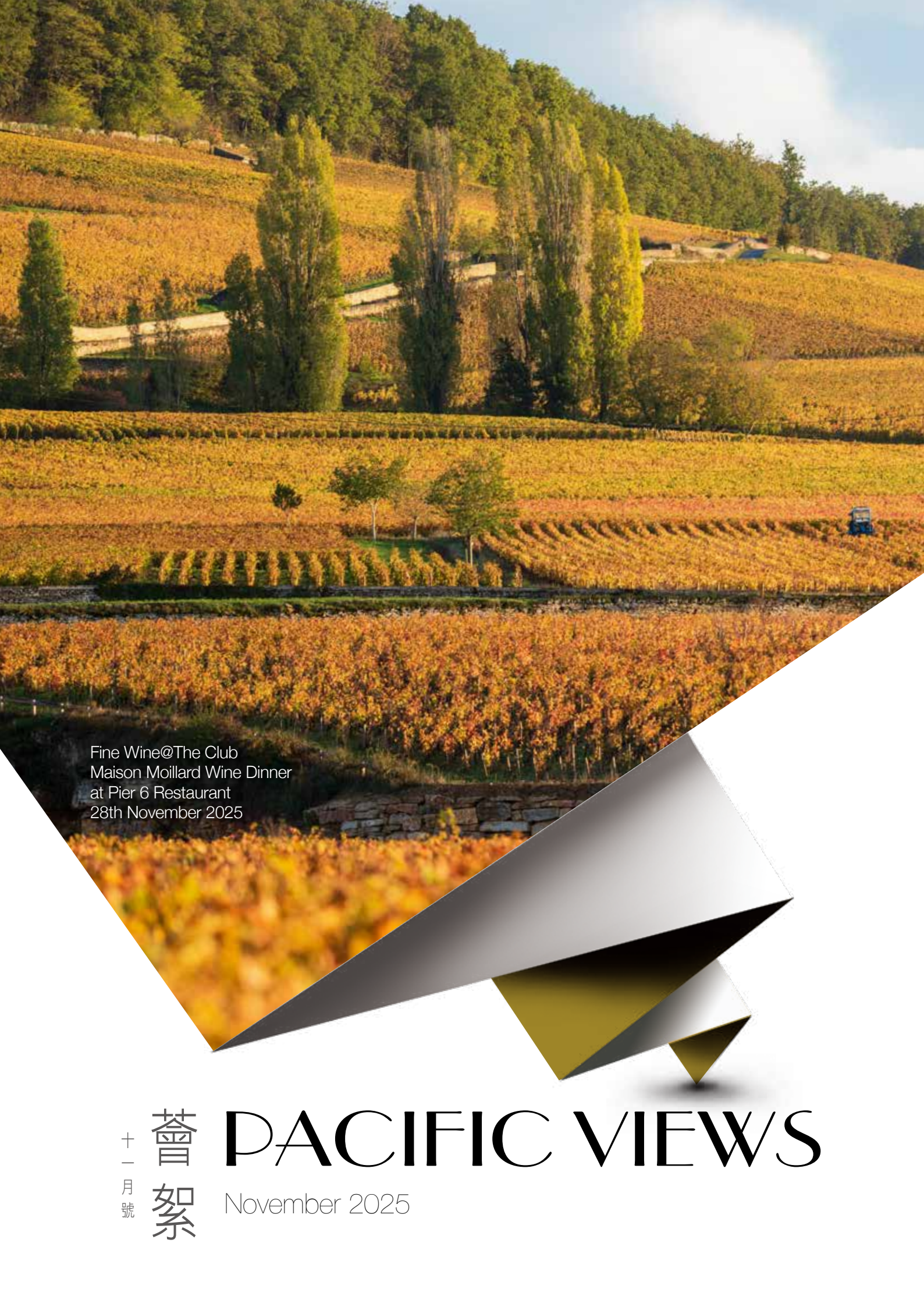




Fine Wine@The Club
Maison Moillard Wine Dinner
at Pier 6 Restaurant
28th November 2025

十一月號
薈
絮

PACIFIC VIEWS

November 2025



Celebrate the
Season in Style
共慶佳節

Book Your Christmas Party at Pacific Club

在太平洋會舉行你的聖誕派對

Make this festive season unforgettable with a Christmas party at the Pacific Club!

Whether it's for your company, friends, or a personal celebration, the Pacific Club is the perfect venue. Our rooms can accommodate 10 to 160 guests, complete with Christmas decorations, party favours, and festive menus.

Our expert Banqueting Team is ready to cater to your every need, ensuring a memorable festive celebration.

- 1/F Harbour Room: 10 to 72 persons
- 1/F Bowling Alley & Karaoke Room: 18 to 40 persons
- 3/F Pier 6 Restaurant: 35 to 64 persons
- 3/F Island View Restaurant: 76 to 160 persons
- 3/F Island View Balcony (with glass partition): 30 to 60 persons

For more details regarding availability and bookings, please call our Banqueting and Events team on 2118 2851 or 2118 2295.

在太平洋會舉辦聖誕派對，讓這個節日令人難忘！現在就為你準備在12月舉行的派對定下日子吧！

無論是舉行公司、朋友或個人慶祝活動，太平洋會都是一個理想的選擇。我們設有不同大小的場地，可容納10至160人，亦提供聖誕裝飾及派對小玩意助興。

我們的宴會團隊將提供合適的建議，以滿足你的需求。

- 一樓Harbour Room：可容納10至72人
- 一樓保齡球館及卡拉OK房：可容納18至40人
- 三樓Pier 6餐廳：可容納35至64人
- 三樓Island View餐廳：可容納76至160人
- 三樓Island View露台（設玻璃幕牆）：可容納30至60人

查詢詳情，請致電 2118 2851 或 2118 2295 與本會宴會及活動統籌部聯絡。

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Irene Chan Human Resources Manager	陳亮而 人力資源部經理	Tel: 2118 1806 Fax: 2118 1832 E-mail: irene-chan@pacificclub.com.hk

Bookings 預約及查詢電話

Gym	健身室	2118 1863
Membership	會籍部	2118 1802
2/F Reception	二樓接待處	2118 1890
G/F Reception	地下接待處	2118 1828
Tennis	網球部	2118 1707
The Island View	西餐廳	2118 1846
Pier 6 Restaurant	扒房	2118 1878
Bauhinia Restaurant	紫荊閣	2118 1892
Bowling Alley & Bar	保齡球館及酒吧	2118 1845
Capricci	意大利餐廳	2118 1803
Banqueting	宴會部	2118 1824
Hair Salon	髮廊	2118 1893
The Spa	美容部	2118 1890

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A NOTE FROM THE GM 總經理摘記



Dear Members

A sense of anticipation fills the Club this November as we turn our attention to the festive season. Included with this issue of Pacific Views is the 2025 Festive Calendar, detailing our exceptional array of year-end celebrations. From holiday dining and family occasions to creative workshops and special events, there is much for Members to look forward to. Please note that booking dates vary for each event, so be sure to check the individual details and reserve early to secure your preferred celebrations.

As always, the highlight of the season is the New Year's Eve Gala Dinner, which this year has a theme of Hong Kong's Neon Prime. This spectacular evening, inspired by the city's golden age, will transform The Island View and Pier 6 into a glittering celebration of colour and light, with an extravagant buffet, a generous bar including Champagne, live music, and a midnight toast to welcome 2026 in style, as fireworks illuminate the harbour. Bookings open on Thursday, 6th November at 10:30am.

Before the festivities begin, November brings a wealth of dining experiences. The Island View presents The All American Autumn Dinner Buffet on selected Saturdays and a special Thanksgiving Dinner Buffet on the 27th. For information, turn to pages 4 and 17. At Pier 6, savour a European tradition with St. Martin's Day Goose from 14th to 16th, while Bauhinia celebrates Hairy Crab season with a refined set menu.

For a sweet escape, the Cherry Afternoon Tea at The Island View and Oyster Bar captures the season's charm, and truffle enthusiasts can enjoy the arrival of White Alba Truffles throughout the month. This month also introduces a new opportunity to explore our Wines of the Month at an exclusive Tasting on 6th November, where Members can sample and learn more about the two fine French selections.

On the 4/F courts, excitement builds for the 33rd Annual Pacific Club Tennis Championships, beginning on 29th November. A highlight of the sporting calendar, the Championships bring Members together in the true spirit of friendly competition, with three weekends of exciting matches and finals. Turn to pages 22 - 23 for more details.

I wish all Members an enjoyable month ahead and look forward to seeing you around the Clubhouse.

尊敬的會員，

於11月份，會所將迎來年終節慶，令人充滿期待。2025年聖誕新年慶祝活動小冊子將與今期的《薈絮》月刊一同寄出，詳細介紹我們精彩的年終慶典。從節日聚餐及家庭聚會，到創意工作坊及特別活動，許多精彩活動值得會員期待。請注意，每個活動的預訂日期各有不同，因此請務必查閱具體詳情並提前預訂，以確保能夠參加你喜歡的慶祝活動。

一如以往，今年的亮點當屬除夕夜的盛大晚宴，今年的主題是「香港霓虹盛宴」。當晚將以這座城市的黃金時代為靈感，把 Island View 及 Pier 6 打造成一場色彩與燈光交織的璀璨盛宴，屆時將有豐盛的自助餐、供應香檳及各種飲品的酒吧、現場音樂、維港上空的煙花，及午夜祝酒倒數，以別具一格的方式迎接 2026 年。我們將於 11 月 6 日（星期四）上午 10 時 30 分開始接受預訂。

但在節慶活動展開之前，我們會先於 11 月份為大家帶來豐富的餐飲體驗。Island View 餐廳將於特定的週六晚上推出「全美式秋季自助餐之夜」，並於 27 日送上特別的感恩節自助晚餐，詳情請參閱第 4 頁及第 17 頁。在 Pier 6 餐廳，大家可以品嚐聖誕節烤鵝，感受歐洲的傳統節慶；而紫荊閣餐廳則推出精緻套餐，慶祝大閘蟹季節。想要盡情地享用甜食？不妨前來 Island View 及 Oyster Bar 享用以車厘子為主題的下午茶美食，感受當季的魅力；而松露愛好者則可以在整個月內享用意大利 Alba 白松露菜式。此外，本月份還將為大家帶來品嚐美酒的機會。歡迎於 11 月 6 日前來參加本會特別舉行的葡萄酒品嚐會，率先品嚐我們為大家精心挑選的兩款「本月精選葡萄酒」，並了解更多關於這兩款法國葡萄酒的資料。

另外在本會的四樓網球場上，大家正為即將於 11 月 29 日展開的第 33 屆太平洋會年度網球比賽而興奮不已。作為本會康體活動的其中一大盛事，這項比賽將一眾會員凝聚在一起，以真正的友誼賽精神，在三個週末上演精彩的比賽，一決勝負。更多有關詳情請參閱第 22-23 頁。

在此祝所有會員度過一個愉快的 11 月，並期待在會所與大家相見。

Yours sincerely,
Ronald Loges
General Manager
羅納德 陸格 — 總經理



PACIFIC CLUB

Pacific Views is published by the Pacific Club, part of Harbour City Estates Ltd.
Pacific Views is published each month and is circulated among members of the Pacific Club and to a selected mailing list. Articles and pictures contained in Pacific Views may not be reproduced or published without prior written consent of the Publisher.

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Saturdays 8th, 15th
and 29th November
11月8日、15日、29日
星期六

The All American Autumn Buffet Nights at The Island View Restaurant

The spirit of autumn takes centre stage at The Island View in November with an American inspired buffet on selected Saturday evenings that captures the rich, comforting flavours of the season. Our buffet is a celebration of autumn's finest ingredients.

Begin your evening with freshly-shucked Oysters and Sliders from the Slider Bar before exploring an abundant spread of Premium Beef, Venison, Lobster and many other delights. Each dish pays homage to the harvest season, rounded off with a collection of classic American desserts.

Adults \$598, Children 6-12 years \$395, 3-5 years \$258

For reservations, please call The Island View Restaurant on 2118 1846.

全美式秋季自助餐之夜

Island View餐廳

11月份的 Island View 餐廳將充斥著秋季的氣息，在特定的星期六晚上以秋季最優質的食材為特色，為大家呈獻豐盛舒適的美式自助美食。

屆時，大家可以先從 Slider Bar 上供應的新鮮生蠔和迷你漢堡開始，然後品嚐豐盛的優質牛肉、鹿肉、龍蝦等美味佳餚，每道菜都是向豐收的季節致敬；最後以一系列經典的美式甜點完滿這個夜晚。

晚餐收費：成人 \$598；小童 6-12歲 \$395，3-5歲 \$258

訂座請致電 2118 1846。

* Photographs of dishes are for reference only 食物相片只供參考





By Tommy Ko,
Membership Manager

撰文：會籍部經理 - Tommy Ko



In this issue, please be advised that new Memberships are now open for application, subject to approval by the Membership Committee.

Both Individual and Corporate Memberships are available by invitation only and with limited allotment. An Individual Membership carries a debenture issued to an individual owner, with supplementary cards for the spouse and children (up to 21 years of age). A Corporate Membership, meanwhile, carries a debenture issued to the owning corporation, which may then assign the Memberships to its nominees. This arrangement provides companies with greater flexibility, allowing for easy redesignation when required.

If you have friends or relatives who may be interested in a Pacific Club Membership, or if you have any questions relating to any Membership matters, please contact the Membership Office on 2118 1802 during opening hours.

Christmas Calendar & New Year's Eve

As usual at this time of year, we are offering a full programme of festive activities for Members to enjoy at the Club during the holiday season! A complete Festive Calendar rundown can be found along with this magazine. Please make a note of the booking dates and make your reservations on time to avoid disappointment.

If you are planning your own Christmas celebration, whether for business or with family and friends, the Pacific Club offers the perfect setting. Our Banqueting and Events Team will be happy to assist in creating a personalised package to make your occasion truly memorable. For more information, please call 2118 2851 or 2118 2295.

Smoking at the Club

Members are reminded that smoking is strictly prohibited throughout the Club premises, except in designated areas. Smoking is permitted only on the 3/F restaurant balconies, the outdoor Club Bar area on the 1/F, and the designated smoking area on the G/F.

在今期舊曆中，我想通知大家，本會現正接受全新的會籍申請，並須經我們的會籍委員會批准。

凡個人或公司的會籍申請都需要通過本會邀請，並且名額有限。本會會向個人會籍持有人發行債券，並為其配偶及子女（不超過 21 歲）提供安排附屬卡；而本會會向公司會籍持有機構發行公司名義的債券，該會員公司可提名其行政人員及家屬成為會員，這安排可為會員公司提供更大的靈活性，允許在需要時更換提名人。

如果閣下有親朋好友對太平洋會的會籍感到興趣，或者對會籍事宜有任何查詢，請於辦公時間內致電 2118 1802 與會籍部聯絡。

聖誕及除夕夜慶祝活動

一如以往，本會於每年的聖誕新年期間都會為會員提供一連串慶祝活動，希望大家可以在太平洋會度過一個愉快的節日。所有節目安排的詳情，請參閱隨本刊附上的小冊子。欲免向隅，請從速報名。

如閣下計劃於聖誕佳節期間舉行任何公司聚餐或私人派對，太平洋會絕對是你的最佳之選！本會的宴會及活動統籌部很樂意協助你安排個人化餐飲套餐，讓你舉辦一場真正令人難忘的活動。欲查詢詳細資料，歡迎致電 2118 2851 或 2118 2295 與本會宴會及活動統籌部聯絡。

會所吸煙守則

在此提醒會員，除了三樓餐廳露台一樓酒吧戶外用餐區和地層指定的吸煙區域外，會所內的其餘所有範圍均嚴禁吸煙。





Order Form 餐酒訂購表格

A special selection of Maison Moillard Wines for Members' enjoyment.

Free delivery will be provided for purchase of HK\$2,000 and above (Hong Kong, Kowloon and N.T. areas only). Alternatively, pick-up the wines at the Club Bar.

本月為會員介紹多款 Maison Moillard 葡萄酒，凡購滿HK\$2,000及以上可獲免費送貨服務（只限香港島、九龍及新界地區）；或者可於會所酒吧領取葡萄酒。

A total amount of HK\$_____ will be debited directly to your Pacific Club Member's monthly account.

總額HK\$_____將直接於閣下之太平洋會員結賬戶內扣除。

.....

Member's Name (會員姓名):

Membership Number (會員編號):

Contact Telephone No. (聯絡電話):

Delivery Address (送貨地址):

Signature (會員簽名): _____

- For ordering, please present this form to the Club Bar, or fax to 2118 0207 or email to: joey-ho@pacificclub.com.hk
訂購方法：請填妥此表格，並交回會所酒吧；或傳真至 2118 0207；或電郵至 joey-ho@pacificclub.com.hk。
- Please allow 5-7 working days' lead time for wine collection at the Club Bar or free delivery service (Hong Kong, Kowloon and N.T. areas only)
於會所酒吧領取訂購之葡萄酒，或安排免費送貨服務（只限香港島、九龍及新界地區），需時5-7個工作天。
- For further information, please call the Club Bar at 2118 1845.
如有查詢，請致電會所酒吧：2118 1845。
- The personal data collected in this order form will be used for order confirmation and delivery arrangement only.
本表格內所收集的個人資料只用作確認訂購及安排送貨之用途。

November 2025

WINE HOME DELIVERY SERVICE 11月份葡萄酒訂購及送貨服務



Moillard Saint-Bris 2022/23

A bright and expressive Sauvignon Blanc from Saint-Bris, showing pale straw hues and lifted aromas of citrus and green fruit. Lively acidity carries notes of lemon, lime, green apple and passion fruit, touched by a gentle minerality. The finish is crisp and lingering, perfect with seafood or goat's cheese.

75 cl	\$180/bottle	Qty:	Total Amount:
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Moillard Mâcon-Villages Les Eduens 2023

This graceful Chardonnay glows pale gold in the glass. Fresh and vibrant on the palate, it reveals layers of green apple, lemon zest and white blossom, underscored by hints of almond and wet stone. A refined, citrus-fresh finish makes it a natural match for seafood, poultry or soft cheeses.

75 cl	\$180/bottle	Qty:	Total Amount:
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Moillard Savigny-lès-Beaune 2020

A classic expression of Pinot Noir, deep ruby in colour and beautifully balanced. The palate unfolds with ripe cherry, raspberry and strawberry, framed by earthy and tobacco nuances. Silky tannins and bright acidity lead to a long, harmonious finish. Delicious with roasted meats or creamy Brie.

75 cl	\$320/bottle	Qty:	Total Amount:
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Moillard Nuits-Saint-Georges Vieilles Vignes 2018

Elegant yet powerful, this Pinot Noir shows ruby tones and fine, structured tannins. Aromas of red cherry, raspberry and forest strawberry intertwine with vanilla, leather and subtle smokiness. The finish is smooth and savoury, an ideal partner for roasted meats and aged cheeses.

75 cl	\$495/bottle	Qty:	Total Amount:
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Moillard Pommard 1er Cru Les Epenots 2018

A distinguished Pinot Noir from one of Pommard's finest crus, offering depth and richness. Dark berry fruit meets earthy, truffled tones and a whisper of spice from oak ageing. Full-bodied and finely textured, with an elegant, persistent finish. Perfect with red meats, game and mature cheeses.

75 cl	\$680/bottle	Qty:	Total Amount:
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Maison Moillard Wine Dinner

With Mr. Pierre Rodeau, Country Manager of Groupe GCF (Grands Chais de France)

This month, the Pacific Club presents an exclusive evening featuring the celebrated wines of Maison Moillard, a distinguished Burgundy winery with roots in the 19th Century. Based in Nuits-Saint-Georges, Moillard is renowned for crafting wines that reflect the elegance and character of Burgundy's terroirs.

Members will enjoy an incredible selection of Moillard wines, available in limited quantity, accompanied by a delicious menu. The wines include the crisp Saint Bris 2022/2023, Mâcon-Villages Les Eduens 2023, and reds of great pedigree such as Savigny Les Beaune 2020, Nuits-Saint-Georges Vieilles Vignes 2018, and Pommard 1er Cru Les Epenot 2018. The evening will also feature the Corton Grand Cru 2011, a wine of rare maturity and depth.

Each course of the bespoke Menu has been created to complement these vintages.

Places at this Wine Dinner are limited, and early booking is strongly recommended for this one-night-only event at Pier 6.

Date : Friday, 28th November

Time : From 6:00 pm

Venue : Pier 6 Restaurant

Price : \$890 per person (inclusive of Menu and Wines)

Reservations : Please call Pier 6 on 2118 1878

Maison Moillard 美酒晚餐

由GCF酒業集團〔Grands Chais de France〕

地區經理Mr Pierre Rodeau親臨主持

於11月28日晚上，太平洋會將於Pier 6餐廳舉行一場獨家美酒盛會，為大家介紹Moillard酒莊的經典佳釀。Moillard酒莊是一間起源於19世紀的勃根地著名酒莊，位於法國著名葡萄酒產區Nuits-Saint-Georges，以釀造體現勃根地風土優雅及特色的葡萄酒而聞名。

當晚，大家可以品嚐多款 Moillard 的著名葡萄酒，包括口感清爽的 Saint Bris 2022/2023、Mâcon-Villages Les Eduens 2023葡萄酒；以及一些擁有優良歷史承傳的紅酒，包括 Savigny Les Beaune 2020、Nuits-Saint-Georges Vieilles Vignes 2018 和 Pommard 1er Cru Epenot 2018。當晚還將帶來 Corton Grand Cru 2011，一款擁有稀有成熟度和深度的葡萄酒。

而我們特別設計的菜單中，每一道菜都會與這些年份葡萄酒相得益彰。

這次美酒晚餐僅此一晚，而且座位有限，強烈建議大家提前預訂。

晚餐加葡萄酒收費：每位\$890。

Menu

Moillard Saint-Bris 2022/2023

Gougères Bourguignonnes
Pork Rillettes and Duck Foie Gras

Moillard Mâcon-Villages Les Eduens 2023

Croquette of Smoked Eel and Ham with Celeriac
Rémoulade

Moillard Savigny-lès-Beaune 2020

Meurette-Style Burgundy Snails

Moillard Nuits-Saint-Georges Vieilles Vignes 2018

Pithivier of Pigeon with Roasted Jerusalem
Artichokes and Red Wine Jus

Moillard Pommard 1er Cru Les Epenots 2018

Pain d'Épice Gratinated Lamb Loin with Apricots,
Raspberries and its own Vinegar

Moillard Corton Grand Cru 2011

Kir Royale Mousse

Petits Fours

Fascia Exercise Training

Fascia, a vital connective tissue encompassing and supporting muscles, bones, and organs, is the focus of these specialised classes at the Club, held on Mondays. Led by our experienced instructor, these sessions employ targeted techniques to improve flexibility, mobility, and overall physical function.

筋膜運動訓練

筋膜是包裹並支撐肌肉、關節和器官的結締組織，課程旨在透過有針對性的運動來釋放壓力、提高柔韌性和增強活動能力，從而保持筋膜健康，感覺更輕鬆，活動更自如，提升整體健康。課程於星期一舉行，適合16歲及以上的會員參加，11月份4堂收費——會員\$720，非會員\$1,200。

備註：課程以廣東話授課

Date : Monday 3rd, 10th, 17th & 24th November
Time : 1:30pm – 2:30pm
Venue : Aerobics Room
Price : Member \$720, Guest \$1,200 (for 4 lessons)
Age : 16 years and above

Instruction: Please note, this class is taught in Cantonese only



Jazz Dance

Come and explore the rhythms of Jazz Dance, a fusion of fun and fitness at the Club! Jazz Dance offers a blend of distinctive, step-by-step choreographies that challenge both beginners and seasoned dancers. Not only will you master new moves and rhythms, but you'll also enjoy a comprehensive workout that tones your body and boosts your mood.

爵士舞班

前來探索爵士舞的節奏，在本會體驗樂趣與健身的完美融合！爵士舞融合了獨特、循序漸進的編舞，無論初學者還是經驗豐富的舞者都能挑戰自我。你不僅可以掌握新的動作和節奏，還能享受全面的鍛鍊，強健體魄，提升心情。課程於星期四舉行，適合16歲及以上的會員參加，11月份4堂收費——會員\$720，非會員\$1,200。



Date : Thursday 6th, 13th, 20th & 27th November
Time : 3:00pm – 4:00pm
Venue : Aerobics Room
Price : Member \$720, Guest \$1,200 (for 4 lessons)
Age : 16 years and above



Funky Dance

Join us on Wednesdays and Fridays at the Aerobics Room for Funky Dance, a simple and easy aerobic dance workout. These extremely energetic classes aim to complete 7,000 dance steps within each one-hour session, burning an incredible amount of calories.

Funky舞蹈班

參加於星期三及五舉行的Funky舞蹈班，一種充滿活力、節奏和樂趣的有氧跳舞運動，享受不同的音樂和舞步形式並消耗體內的卡路里，只需一小時，就能跳上7,000步。課程適合16歲及以上的會員參加。11月份4堂收費——會員\$720，非會員\$1,200。

Date : (A) Wednesday 5th, 12th, 19th & 26th November
(B) Friday 7th, 14th, 21st & 28th November
Time : 12:00noon – 1:00pm
Venue : Aerobics Room
Price : Member \$720, Guest \$1,200 (for 4 lessons)
Age : 16 years and above

Zumba Fitness

The Club offers energetic Zumba classes every Sunday. These classes are perfect for those looking to have fun while getting a great workout and feature a mix of Latin and international music and dance styles. All fitness levels are welcome!

尊巴健體舞班

本會的尊巴健體舞班於星期日舉行，是那些希望在鍛鍊同時獲得樂趣人士的最佳選擇。課程融合了拉丁和國際音樂和舞蹈風格，以充滿樂趣和活力的方式燃燒卡路里，適合16歲及以上不同體能的人士參加。11月份5堂收費——會員\$900，非會員\$1,500。

Date : Sunday 2nd, 9th, 16th, 23rd & 30th November
Time : 10:00am – 10:45am (45 minutes)
Venue : Aerobics Room
Price : Member \$900, Guest \$1,500 (for 5 lessons)
Age : 16 years and above



Schedule in November 十一月份課程



Stretching Exercise Class

Regular stretching is key to more than just preventing injuries; it's a holistic approach to enhancing your quality of life. In our classes, you'll learn the proper techniques to correct your posture, increase flexibility, and boost blood circulation. These exercises are also designed to relieve stress and enhance coordination, contributing to overall sports performance and reducing the risk of future injuries.

伸展運動班

定期進行伸展運動不僅能預防受傷，亦是提高生活品質的全面方法。在我們的課程中，大家可學習掌握糾正姿勢、增強靈活性及促進血液循環。這些練習還旨在緩解壓力及增強協調性，有助於提高整體運動表現並降低未來受傷的風險。課程於星期四（廣東話及英語授課）及五（廣東話授課）舉行，適合16歲及以上的會員參加，11月份4堂收費——會員\$720，非會員\$1,200。

Date : (A) Friday 7th, 14th, 21st & 28th November
(B) Thursday 6th, 13th, 20th & 27th November
Time : (A) 3:00pm – 4:00pm
(B) 12:00noon – 1:00pm
Venue : Aerobics Room
Price : Member \$720, Guest \$1,200 (for 4 lessons)
Age : 16 years and above

Instruction: (A) Cantonese Speaking only
(B) Cantonese & English



Monday

Ladies' Morning Tennis	10:00am – 12:00noon (Intermediate/ Advanced Level)
Yoga	10:30am – 11:30am (A)
Fascia Exercise Training	1:30pm – 2:30pm
Men's Double Training	7:00pm – 9:00pm Men's (B)
English Drama Academy	4:30pm – 5:30pm (B) 5:30pm – 6:30pm (A)

Tuesday

Morning Water Aerobics	10:00am – 11:00am (A)
Yoga	10:30am – 11:30am (B)
Afternoon Water Aerobics	3:00pm – 4:00pm (A)
Evening Water Aerobics	7:00pm – 8:00pm

Wednesday

Tennis Team Training	10:00am – 12:00noon Ladies
Funky Dance	12:00noon – 1:00pm (A)
Pickleball Night	8:00pm – 10:00pm

Thursday

Yoga	10:30am – 11:30am (C)
Stretching Exercise	12:00noon – 1:00pm (B)
Jazz Dance	3:00pm – 4:00pm
Tennis Team Training	7:00pm – 9:00pm Men's (A)

Friday

Yoga	10:30am – 11:30am (D)
Morning Water Aerobics	11:00am – 12:00noon (B)
Funky Dance	12:00nn – 1:00pm (B)
Stretching Exercise	3:00pm – 4:00pm (A)
Afternoon Water Aerobics	3:00pm – 4:00pm (B)
Junior Swimming School	6:00pm – 7:00pm Intermediate (A) 7:00pm – 8:30pm Advanced (B)
Junior Badminton	6:30pm – 7:30pm (A) 7:30pm – 8:30pm (B)

Saturday

Junior Swimming School	10:00am – 11:00am Elementary (A: 36-47 months) 11:00am – 12:00noon Intermediate (B) 12:00noon – 1:00pm Elementary (B: 48 months+)
Junior Tennis Academy	10:00am – 11:00am (A: 3½-6 years) 11:00am – 1:00pm (B: 6-16 years)
Junior Taekwondo	4:00pm – 5:00pm (All Levels)
Junior Pickleball Academy	2:00pm – 3:00pm (A: 3½-6 years) 3:00pm – 4:00pm (B: 7-11 years)

Sunday

Zumba Fitness	10:00am – 10:45am
Yoga	11:00am – 12:00noon (E)
Sunday Junior Tennis	2:00pm – 3:00pm (A: 3 – 7 years) 3:00pm – 5:00pm (B: 8 – 16 years)
Wall Climbing *New Day	11:30am – 1:00pm
Rope Skipping	4:30pm – 5:20pm

*Members can sign up for various group classes at 2/F Sports Desk on or after the 25th of each month for the next month's classes.

康體部於每個月25日開始接受下個月份各類團體課程的報名。

*Guests will be put on waiting list, as Members will have first priority for enrollment. 會員擁有優先參加資格，而非會員的參加者則需要排在候候名單中。

To enroll in these classes, please contact the 2/F Reception on 2118 1890. 報名參加以上課程，請致電 2118 1890。

Tuber Magnatum Pico

White Truffles from Alba, Italy

意大利 Alba 白松露菜式

Make your next dining experience truly memorable at the Pacific Club with a unique menu that showcases the finest seasonal ingredients, crowned by the rare White Truffle from Alba, Italy.

Perfect for impressing family, friends, or business associates, our special White Truffle Menus can be enjoyed in Pier 6, Capricci, or in one of our private banquet rooms.

For those seeking something more personalised, we also offer customised menus upon request, available for both lunch and dinner.

Savour this year's White Truffles by pre-ordering with our Banqueting Team, ahead of the Alba Truffle season, starting from 5th November.

For details or reservations, contact our Banqueting and Events Department on 2118 2851 or 2118 2295.

太平洋會的獨特菜式一向使用最好的時令食材，今次將會以來自意大利Alba的珍貴白松露為主，為你的下一次用餐帶來真正難忘的體驗。

我們特別設計的白松露菜單非常適合與家人、朋友或商業夥伴一同品嚐，為他們留下深刻的美食回憶。大家可以在Capricci、Pier 6 餐廳或本會其中一間私人宴會廳享用。

對於想依照個人喜好來設定菜單的客人，我們還可應大家的要求提供客製化的午餐及晚餐菜單。

於11月5日起Alba白松露季節開始時，透過我們的宴會部團隊預訂餐桌及菜單，即可品嚐今年的白松露。

查詢有關詳情及預訂，請致電 2118 2851 / 2118 2295 與本會宴會部聯絡。

四道菜式配鮮刨白松露

4-Course Menu with Freshly-shaved White Alba Truffles

Bread and Butter

Amuse-bouche

Seared Hokkaido Scallops with Pumpkin and its own Styrian Seed Oil

Italian Egg Yolk Spaghetti in Parmesan Velouté

Binchotan Charcoal-grilled Black Angus Rib Eye

Oloroso Sherry Sauce | Porcini Potato Terrine | Roasted Celeriac

Hazelnut Mousse and Caramelised Pear

Petit Fours

\$1,298 per person, minimum 8 persons

每位\$1,298，每桌最少8位

六道菜式配鮮刨白松露

6-Course Menu with Freshly-shaved White Alba Truffles

Bread and Butter

Amuse-bouche

Ballotine of label Rouge Quail and Duck Foie Gras
with Beetroot Preparations

Royal Consommé of Oxtail and Aged Madeira

Seared Hokkaido Scallop with Byzantine Hazelnuts

Open Italian Egg Yolk and Parmesan Cheese Raviolo

Gratinated USDA Prime Beef Tenderloin and Boston Lobster Medallion
Oloroso Sherry Sauce | Porcini Potato Terrine | Roasted Celeriac

White Coffee and Almond Croquant Mousse with Burnt White Chocolate

Petit Fours

\$1,888 per person, minimum 8 persons

每位\$1,888，每桌最少8位



Steamed Lobster with Chicken Oil and Huadiao Wine

雞油花雕蒸龍蝦

As the year-end holidays approach, it is the perfect time to enjoy not only Western festive dishes but also the distinctive tastes of Chinese cuisine. This month, I would like to share a lobster recipe that is both refined and full of flavour, ideal for celebrating the season at home in style.

年終佳節將至，正是享用節慶佳餚的絕佳時機，西式佳餚當然美味，但品嚐中式佳餚的獨特口味也很不錯。本月份，我想與大家分享一道精緻美味的龍蝦食譜，非常適合在家歡度佳節。



By Chef Yip Tsang Keung
Executive Chef, Bauhinia Restaurant

撰文：紫荊閣總廚 — 葉增強師傅



METHOD:

1. Clean and cut the lobster into pieces.
2. Arrange the lobster pieces back into their original shape on a large plate. Add a splash of Huadiao wine for flavour, then steam over boiling water on high heat for 8–10 minutes.
3. While steaming, combine all the seasonings with 4–5 tablespoons of Huadiao wine and mix well.
4. Remove the lobster from the wok, pour the sauce from the plate into the seasoning mixture, and stir to blend the flavours.
5. Pour the combined seasoning mixture back over the lobster. Top with chicken oil, sliced ginger and scallions, then steam again over high heat for 1–1½ minutes.
6. Remove the ginger and scallions before serving.

Note: The alcohol content reduces slightly during steaming. For a more pronounced aroma, add a little extra Huadiao wine just before serving.

製作方法：

1. 先將龍蝦洗淨切件。
2. 在大碟上將龍蝦擺回原本的模樣，隨口味加少許花雕酒，放入鑊隔水大火蒸8-10分鐘。
3. 蒸龍蝦期間將所有調味料與4-5湯匙花雕酒混合，拌勻。
4. 從鑊中取出整碟龍蝦，將碟中的龍蝦汁加入混合調味料中，拌勻以混合味道。
5. 然後將此混合調味料淋在龍蝦上，放上雞油、薑片及蔥段，再大火蒸1 - 1½分鐘。
6. 最後取走薑片及蔥段，即可享用。

註：蒸煮過程中酒精濃度會略為減低。為了保持更濃郁的香氣，食用前可以加入少許花雕酒。

INGREDIENTS

- Australian Lobster
- Sliced Ginger A little
- Sectioned Scallions 3-4 Stalks
- Chicken Oil 1pc, thickly shredded
- Huadiao Wine A little

SEASONING

- Egg Yolk 3-4 pcs
- Chicken Powder ¼ tsp
- Salt ¼ tsp
- Sugar A little

材料

- 澳洲龍蝦 一隻
- 薑片 少許
- 蔥段 3-4棵
- 雞油 一件，切粗絲
- 花雕酒 少許

調味料

- 雞蛋黃 3-4隻
- 雞粉 ¼茶匙
- 鹽 ¼茶匙
- 糖 少許

Ocean's Bounty

The Banquet Seafood Tower

海洋珍饈盛宴

Premium Seafood Tower on Ice 豪華冰鎮海鮮盤

Oysters on the Half-shell 生蠔 (連半殼)
Poached Shrimps 水煮蝦
Marinated Scallops with Grapefruit and Tarragon 西柚龍蒿醃扇貝
Blue Swimmer Crab Meat with Brown Butter Sauce 梭子蟹肉配焦化牛油汁
Spicy Marinated Clams with Fine Herbs 香草辣醃蜆
Sea Whelks 海螺
Boston Lobster 波士頓龍蝦
Brown Crab 麵包蟹
Snow Crab Legs 雪蟹腳

Sauces 醬汁

Lemon-Tarragon Sauce 檸檬龍蒿醬
Mignonette and Lemon 香醋檸檬
Spicy Cocktail Sauce 辣味雞尾酒醬
Classic Cocktail Sauce 經典雞尾酒醬
Garlic Sauce 蒜蓉醬

Elevate your next event at the Pacific Club with the **Ocean's Bounty Seafood Tower** available exclusively for Banqueting Events.

This magnificent seafood presentation brings a sense of celebration to every occasion. Chilled Oysters, Steamed Boston Lobster, Poached Shrimps, Snow Crab Legs, Brown Crab, Sea Whelk and other seasonal Shellfish are elegantly arranged on ice to create a spectacular centrepiece to share and enjoy. Each delicacy is paired with signature sauces and accompaniments that enhance the natural flavours of the sea.

Perfect for any banquet or event, the Ocean's Bounty ensures an unforgettable dining experience for your guests. This Seafood Tower is only available for Banqueting Events by advance reservation.

Price: \$288 per person, minimum order for 10 persons

Minimum charge applies to all banqueting event reservations.

太平洋會為宴會活動精心打造的招牌“豪華冰鎮海鮮盤”，定會提升大家在本會舉辦的下次活動的美食體驗。

這道精美的海鮮盛宴，為各種場合增添一抹喜慶的氣氛。冰鎮生蠔、清蒸波士頓龍蝦、水煮蝦、雪蟹腳、麵包蟹、海螺及其他時令貝類，優雅地擺放在冰塊上，打造出令人驚豔的視覺盛宴，供大家與同伴分享。每道佳餚都搭配招牌醬汁及佐餐，更能突顯海鮮的天然鮮味。

無論是共享時光或慶祝佳節，盡顯奢華的海洋珍饈盛宴都是舉辦任何宴會或活動的理想之選，讓你沉浸於一場講究工藝、新鮮與烹飪美學的饗宴。

此精緻海鮮塔僅於私人宴會中供應，並且必須提前預約訂購。

收費：每位\$288，最低訂購人數為10位。

預訂宴會需乎合房間最低消費。

* Photograph of dish is for reference only 食物相片只供參考

St Martin's Day Goose

Special A La Carte Menu at Pier 6

Pier 6 餐廳 — 單點節日菜式 聖瑪爾定節烤鵝

Available from
Friday, 14th to Sunday, 16th
November Only

僅於 11 月 14 日(星期五)
至 16 日(星期日)供應

St. Martin's Day has been celebrated in mid-November in Europe for several centuries, honouring St Martin in countries such as Germany, France, Sweden, Austria and Hungary. Today, it is traditional to eat goose on St. Martin's Day and celebrate the end of the farming season.

Join us at Pier 6 for a traditional St Martin's Day dish of Roasted Goose with all the trimmings on 14th, 15th and 16th November.

For reservations, please call Pier 6 on 2118 1878.

Please pre-order by latest 11th November.

Call Pier 6 on 2118 1878

自幾個世紀以來，於每年11月中旬，歐洲眾多國家如德國、法國、瑞典、奧地利及匈牙利等都會舉行活動以慶祝天主教聖人瑪爾定的慶日，稱為「聖瑪爾定節」。時至今日，在聖瑪爾定節吃烤鵝並慶祝農季結束已成為傳統。

於11月14日、15日及16日，Pier 6 餐廳將為大家帶來這款傳統聖瑪爾定節烤鵝菜式及所有配料，每份\$448。

另設4-6人用全鵝套餐，每份\$1,599。

請於11月11日或之前致電 Pier 6 餐廳：
2118 1878 預定烤鵝。

Oven Roasted Goose with its own Sauce

- * Potato Dumplings
- * Cherry Braised Red Cabbage
- * Brussels Sprouts
- * Caramelised Chestnuts
- * Marzipan Apples

\$448 per person

Whole Goose to Share

\$1,599 (for 4 - 6 people)



Oyster Fridays

Every Friday Night at the Club Bar

會所酒吧 — 週五「盡享生蠔」之夜

Fridays call for Oysters on ice and a touch of sparkle! Order freshly shucked Oysters by the piece, finished with classic Mignonette and Lemon or a Spicy Bloody Mary Shot. Lift the moment with a glass of selected Champagne at a special price of \$78 and ease into the weekend in style.

Date : Every Friday in November

Venue : Club Bar

於 11 月份逢週五晚上前來會所酒吧享用冰鎮生蠔，為週末增添多一分精彩！一份新鮮生蠔，配搭經典香草檸檬醬或辣味血腥瑪麗酒，再以優惠價 \$78 來一杯精選香檳，開啟輕鬆愜意的美好週末時光。

* Photographs of dishes are for reference only 食物相片只供參考

Cherry Afternoon Tea

at The Island View Restaurant & Oyster Bar

This November, our Afternoon Tea celebrates the height of the Australian cherry season. Known for their exceptional sweetness, deep flavour and generous size, these peak-season cherries inspire a refined selection of pastries and sweet treats.

Each creation reflects the balance of tartness and sweetness that defines the cherry at its best. Thoughtfully paired with flavours such as Chocolate, Almonds, Cardamom, Cinnamon and Port Wine, the result is a quietly indulgent experience, perfect for a relaxed afternoon at the Club.

Available daily from 2:00pm to 5:30pm

\$148 per person, inclusive of Tea or Coffee

Island View 及 Oyster Bar 下午茶美食 車厘子

於11月份，我們邀請大家前來品嚐以澳洲車厘子為主題的下午茶美食。當季車厘子以其獨特的甜度、濃郁的風味和飽滿的果肉而聞名，為我們精心設計的糕點和甜點帶來無限創意。

每款甜點都體現了酸甜平衡的精髓，完美詮釋了車厘子的極緻美味。精心配搭朱古力、杏仁、小荳蔻、肉桂和波特酒等風味，為大家帶來靜謐而奢華的體驗，是在本會享受輕鬆午後時光的完美之選。

下午茶美食供應時間：每日下午2時至5時30分

收費：每位\$148，包括紅茶或咖啡



Soy Sensations

豆奶的魅力

Discover the simple elegance of Soy Milk in a selection of drinks now available throughout the Club. Whether enjoyed hot or cold, with alcohol or without, our soy milk drinks are the perfect choice at any time of day!

前來本會各餐廳及酒吧，品嚐簡單天然而且營養豐富的豆奶飲品。無論是冷或熱飲，含酒精或不含酒精，我們的豆奶飲品都是你一天中任何時刻的完美選擇！

Dalgona Soy	\$35
Soy Milk, Dalgona Coffee Foam, Chocolate	
Matcha Harmony	\$35
Soy Milk, Matcha, Yoghurt, Cond. Milk, Espresso, Caramel, Vanilla	
Sunny Citrus	\$35
Soy Milk, Yuzu Honey, Mango	
Berry Blush	\$35
Soy Milk, Strawberry, Raspberry	
Autumn Bliss	\$65
Soy Milk, Coffee Vodka, Kahlua, Cond. Milk, Grass Jelly	



Singaporean Chilli Crab & Black Pepper Crab Dinner Buffet

新加坡辣蟹自助晚餐



Treat yourself to an authentic taste of Singapore! Experience the ultimate seafood feast with our Singaporean Crab Dinner Buffet at The Island View.

Indulge in the bold flavours of Chilli Crab, Black Pepper Crab, and a variety of other classic dishes inspired by Singapore's vibrant culinary scene. Enhance your feast with a whole range of starters, sides and decadent desserts, for a truly unforgettable evening.

Date : Saturday 1st & Sunday 2nd, and Friday 7th, 14th & 21st November

Time : Dinner

Venue : The Island View Restaurant

Price : Adults \$598,
Children 6-12 years \$395, 3-5 years \$258

To book your table, please call The Island View on 2118 1846

想體驗終極海鮮盛宴，歡迎於11月1日（星期六）、2日（星期日）及7日、14日、21日（星期五）晚上前來 Island View 餐廳享用新加坡辣蟹自助晚餐！

盡情品嚐香味濃郁、刺激味蕾的辣椒蟹及黑胡椒蟹，以及各式靈感源自新加坡烹飪風味的經典菜餚；再享用一系列的開胃菜、配菜及美味甜點來豐富你的盛宴，度過一個讓你回味無窮的夜晚。

自助晚餐收費：成人 \$598
小童 6-12歲 \$395
3-5歲 \$258

訂座請致電 2118 1846。

Hairy Crab at Bauhinia in November

A La Carte Dishes and Set Menu

11月份紫荊閣菜式推介 大閘蟹 單點菜式及套餐

This month, Bauhinia celebrates Hairy Crab season with a range of seasonal dishes and a special set menu showcasing the rich flavours of this prized autumn delicacy.

本月份，紫荊閣將推出多款時令菜餚和特別套餐，以迎接大閘蟹季節，展現這款珍貴秋季美食的濃郁風味。

To book your table at Bauhinia, please call 2118 1892

訂座請致電 2118 1892。

單點菜式

A La Carte Dishes

- Steamed Hairy Crab
清蒸江蘇大閘蟹
- Braised Young Bean Leaves
with Hairy Crab Cream
手拆蟹粉扒豆腐



大閘蟹及紅燒童子鵡套餐

Hairy Crab and Roasted Baby Pigeon Set

蜂蜜叉燒皇、四喜烤麩、芥末虎耳、椒鹽鮮魷
Barbecued Honey-glazed Pork, Braised Gluten with
Dried Lily Flowers, Black Fungus with Mustard and
Deep-fried Squid with Spicy Salt

蟹肉忌廉粟米南瓜羹
Crab Meat, Sweet Corn and Pumpkin Purée Soup

紅燒童子鵡（每位半隻）
Roasted Baby Pigeon (Half piece per person)

清蒸江蘇大閘蟹（每位兩隻，約 5 兩重）
Steamed Hairy Crab (2 pieces per person, about 5 tael)

蟹粉蝦球嫩蛋
Steamed Egg Custard with Prawns and Braised Hairy
Crab Cream

櫻花蝦汁扒自家豆腐
Homemade Bean Curd with Sakura Shrimp Sauce

小籠包
Steamed Pork Dumplings

薑茶湯丸
Sweetened Ginger Tea with Glutinous Rice Dumplings

\$698 per person（每位）

Celebrate the Moment Your Birthday, Our Treat!

慶祝你的大日子 享受你的生日優惠！

Make your birthday truly unforgettable at The Island View, Pier 6, Capricci or Bauhinia.
Share a special meal with friends or family and, with a minimum spend of \$2,000,
enjoy a complimentary bottle of Prosecco and a beautifully presented one-pound birthday cake.

Hosting a larger celebration? For birthday banquets of 30 guests or more, enjoy a special rate of \$150 per person for our \$200 beverage package, which includes three hours of free-flow wines, beer, juices and soft drinks. When this package is purchased, each guest will receive an additional welcome glass of Prosecco, and a 1.5-pound birthday cake will be provided for every 10 guests.

Choose from a delicious selection of cakes including Vanilla or Mango Napoléon, Opéra, Matcha, Chocolate Mousse, Fresh Fruit Cream and more.

Available throughout your birthday calendar month, from 1st July 2025 to 30th June 2026. Terms & Conditions and Blackout Dates apply.

To book your celebration:

Dining Reservations: The Island View 2118 1846, Pier 6 2118 1878, Capricci 2118 1803 and Bauhinia 2118 1892

Banqueting Enquiries: 2118 2851 or 2118 2295

歡迎會員與親朋好友前來Island View、Pier 6、Capricci 或紫荊閣餐廳舉行一個難忘的生日聚餐！
凡聚餐消費滿\$2,000或以上，即可免費獲贈由本會送出的Prosecco氣酒一瓶及一磅重的生日蛋糕一個。

想安排更大型的慶祝活動？凡舉辦30位或以上賓客的生日聚餐，可以以\$150優惠價享用原價\$200的飲品套餐，
包括暢飲三小時葡萄酒、啤酒、果汁及汽水。

而選購此飲品套餐後，每位賓客更可額外免費享用Prosecco氣酒一杯，以及每 10 位賓客可獲贈一個1.5磅重的蛋糕。

我們亦為你準備了多款美味的蛋糕選擇，包括香草或芒果拿破崙蛋糕、歌劇院蛋糕、
抹茶蛋糕、朱古力慕斯蛋糕、新鮮水果奶油蛋糕等。

歡迎於你的生日月份內使用此優惠，有效期由2025年7月1日至2026年6月30日止。
優惠受條款及細則約束，並且不適用於部分日期。

預約你的生日聚餐

於餐廳享用午餐或晚餐：請致電Island View - 2118 1846, Pier 6 — 2118 1878, Capricci — 2118 1803, 紫荊閣 — 2118 1892

私人聚餐：請致電 2118 2851 or 2118 2295 查詢詳情

Happy



Birthday

Terms and Conditions for Restaurants

於餐廳用餐 — 條款及細則

- To qualify for the complimentary one bottle of Prosecco and one-pound birthday cake, a minimum food and beverage spend of \$2,000 is required at The Island View, Pier 6, Capricci or Bauhinia restaurants. 在Island View、Pier 6、Capricci或紫荊閣餐廳用餐消費滿\$2,000，可獲贈Prosecco氣酒一瓶及一磅重的生日蛋糕一個。
- This promotion is valid during the Member's birthday calendar month, from 1st July 2025 to 30th June 2026. 此推廣活動的有效日期：2025年7月1日至2026年6月30日期間的會員生日月份內。
- There is no limit to the number of visits a Member can make during their birthday calendar month. However, the offer may only be redeemed once per meal period and must be applied to a single bill. 會員在其生日月份內的造訪次數不設限制，但此優惠每餐僅可兌換一次，且僅適用於單一帳單。
- Blackout dates – 2025: 1/7, 1/10, 6–7/10, 21/12 and 24–31/12; 2026: 1/1, 14/2, 16–19/2, 3–7/4, 1/5, 10/5, 25/5, 19/6 and 21/6. 優惠不適用日期：2025年：1/7, 1/10, 6–7/10, 21/12及24–31/12；2026年：1/1, 14/2, 16–19/2, 3–7/4, 1/5, 10/5, 25/5, 19/6及21/6。
- A table reservation is required at the selected restaurant. All cakes must be pre-ordered at least 48 hours in advance. 必要在指定的餐廳預訂餐桌，所有蛋糕必須最少提前 48 小時預訂。
- Available cake flavours: Classic Vanilla Napoléon Cake, Mango Napoléon Cake, Classic Opéra Cake, Matcha Opéra Cake, Fresh Fruit Cream Cake, Duo of Chocolate Mousse Cake, Dark Chocolate Cake with Rum and Raisins, NY Style Cream Cheese Cake, NY Style Blueberry Cream Cheese Cake. 可選擇的蛋糕口味：經典香草拿破崙蛋糕、芒果拿破崙蛋糕、經典歌劇院蛋糕、抹茶歌劇院蛋糕、新鮮水果奶油蛋糕、雙重朱古力慕斯蛋糕、祿酒提子黑朱古力蛋糕、紐約芝士蛋糕、紐約藍莓芝士蛋糕。
- The offer is not applicable to banqueting events. 此優惠不適用於私人聚餐活動。
- This offer is non-transferable and cannot be exchanged for other promotions or credits. 此優惠不可轉讓，或兌換其他推廣優惠。
- The Pacific Club reserves the right to amend the terms and conditions. All decisions shall be final. 太平洋會保留更改條款及細則的權利，並保留最終決定權。

Terms and Conditions for Banqueting Events

私人聚餐生日優惠 — 條款及細則

- This offer is only applicable to bookings of 30 persons or more made through the Banqueting Office. Minimum spending applies. For enquiries, please contact the Banqueting and Events Department on 2118 2851 / 2118 2295. 此優惠僅適用於透過本會宴會部預訂30人或以上的聚餐。設有最低消費要求。如有任何查詢，請致電2118 2851 / 2118 2295與宴會部聯絡。
- Special rate of \$150 per person for the \$200 beverage package, which includes 3 hours of unlimited soft drinks, orange juice, apple juice, selected beer and house wines. 以\$150優惠價享用原價\$200的飲品套餐，包括暢飲三小時葡萄酒、啤酒、果汁及汽水。
- One complimentary welcome glass of Prosecco per person based on the confirmed number of guests. 根據確認賓客人數，每位可獲贈Prosecco氣酒一杯。
- One complimentary 1.5-pound birthday cake for every 10 guests. Available cake flavours: Classic Vanilla Napoléon Cake, Mango Napoléon Cake, Classic Opéra Cake, Matcha Opéra Cake, Fresh Fruit Cream Cake, Duo of Chocolate Mousse Cake, Dark Chocolate Cake with Rum and Raisins, NY Style Cream Cheese Cake, NY Style Blueberry Cream Cheese Cake. 每 10 位賓客可獲贈1.5磅重的蛋糕一個，可選擇的蛋糕口味：經典香草拿破崙蛋糕、芒果拿破崙蛋糕、經典歌劇院蛋糕、抹茶歌劇院蛋糕、新鮮水果奶油蛋糕、雙重朱古力慕斯蛋糕、祿酒提子黑朱古力蛋糕、紐約芝士蛋糕、紐約藍莓芝士蛋糕。
- There is no limit to the number of visits a Member can make during their birthday calendar month. However, the offer may only be redeemed once per meal period and must be applied to a single bill. 會員在其生日月份內的造訪次數不設限制，但每次聚餐僅可兌換此優惠一次，且僅適用於單一帳單。
- Blackout dates – 2025: 1/7, 1/10, 6–7/10, 21/12 and 24–31/12; 2026: 1/1, 14/2, 16–19/2, 3–7/4, 1/5, 10/5, 25/5, 19/6 and 21/6. 優惠不適用日期：2025年：1/7, 1/10, 6–7/10, 21/12及24–31/12；2026年：1/1, 14/2, 16–19/2, 3–7/4, 1/5, 10/5, 25/5, 19/6及21/6。
- This offer is non-transferable and cannot be exchanged for other promotions or credits. 此優惠不可轉讓，或兌換其他推廣優惠。
- The Pacific Club reserves the right to amend the terms and conditions. All decisions shall be final. 太平洋會保留更改條款及細則的權利，並保留最終決定權。
- The Pacific Club's Banqueting and Events Terms and Conditions also apply. 太平洋會宴會活動的條款及細則亦同時適用於此優惠。



Thanksgiving Dinner Buffet 感恩節自助晚餐

Gather your family and friends for a Thanksgiving celebration at The Island View. This year's buffet features a generous selection of seasonal dishes, from creamy mashed potatoes, roasted parsnips and glazed carrots to comforting casseroles and golden pumpkins, all served with a glass of warm spiced Punch.

Enjoy the highlight of the evening, our tender roasted turkey with traditional stuffing, carved at the buffet and served with all the trimmings. To finish, indulge in a sweet spread of pumpkin and pecan pies, along with other American-style desserts that capture the flavours of the season.

Date : Thursday, 27th November

Time : Dinner

Venue : The Island View Restaurant

Price : Adults \$498, Children 6-12 years \$328, 3-5 years \$188

To book your table, please call The Island View Restaurant on 2118 1846

於11月27日(星期四)感恩節晚上，與家人朋友一起在 Island View 餐廳歡度感恩節吧！今年的自助晚餐提供豐富的時令菜餚，從綿滑的薯泥、烤芹菜蘿蔔和蜜汁紅蘿蔔，到暖心的砂鍋菜和金黃的南瓜，應有盡有，再配上一杯熱騰騰的香料調酒。

同時享用當晚的亮點美食 — 佐以傳統餡料、鮮嫩美味的烤火雞，在自助餐上切塊，並搭配所有配菜。最後，盡情享用香甜的南瓜核桃派，以及其他盡現當季風味的美式甜點。

晚餐收費：成人\$498

小童 6-12歲 \$328，3-5歲 \$188

訂座請致電 2118 1846。

Pastry of the Month in November Black Forest Gâteau

This month's pastry is a beloved classic that never goes out of style.

Layers of rich chocolate sponge are filled with whipped cream and a generous cherry compote, creating a perfect harmony of flavours and textures. Finished with dark chocolate shavings and crowned with cherries, each slice offers a nostalgic taste of this timeless favourite.

\$58 per piece

Available daily from 12:00noon in all outlets

黑森林蛋糕 11月份精選糕點

本月份的精選糕點，為大家帶來永遠都備受喜愛的經典之選。

濃郁的朱古力海綿蛋糕層層堆疊，內餡是鮮奶油和濃郁的車厘子醬，口感與風味完美融合；最後撒上黑朱古力碎，以車厘子作點綴，每一件都散發著這款永恆經典的懷舊氣息。

黑森林蛋糕 — 每件\$58

由每日中午12時起在所有餐廳及酒吧供應



* Photographs of dishes are for reference only 食物相片只供參考



By Craig Norris

www.momentsbycraig.com

The Revival of Compact Photography

小型相機攝影的復興

In last month's article, I argued that compact cameras still deserve a place alongside our smartphones. Coincidentally, over the past few weeks I have come across several pieces of news that support this view, particularly concerning small cameras in the same category as the Ricoh GR IV.

One of the most striking findings comes from the latest statistics released by Japan's Camera and Imaging Products Association (CIPA). According to their report, 2025 could become the strongest year for camera sales since before the pandemic. In the first eight months alone, Japan exported nearly 5.9 million digital still cameras of all types.



在上個月的文章中，我曾指出小型相機仍然有值得與智慧型手機並駕齊驅的優點。巧合的是，在過去幾星期中我看到了幾篇支持這一觀點的新聞，尤其是關於 Ricoh GR IV 同類小型相機的報導。

最引人注目的發現之一來自日本攝影機工業協會 (CIPA) 發布的最新統計數據。根據他們的報告，2025 年可能成為疫情爆發以來相機銷售量最強勁的一年。單單在前 8 個月，日本就出口了近 590 萬部各類型數碼相機。

更令人振奮的是小型數碼相機的銷量成長，與去年同期相比增加了約 122.8%。這些數據清楚地表明，大眾對小型相機的熱情再次高漲，而且它們在當今攝影界仍然佔據著舉足輕重的地位。

在「內置鏡頭的小型數碼相機」類別中，最引人注目的競爭者包括 Sony RX1R III、Fujifilm X100VI、Leica Q3、Panasonic ZS99 及 Sony RX100 VII。對於專注於影片及內容創作的用戶來說，Sony ZV1 II 等機型尤其適合追求便攜、專業品質的影片部落客。

小型相機的創新及多樣性如此之多，不難理解它為何會迎來復興。對於那些希望突破智慧型手機限制，享受更佳操控性、更佳畫質及更高創作潛力的攝影師來說，現在正是探索這些小巧而強大的相機的最佳時機。



Even more interesting is the rise in compact digital camera sales, which have grown by approximately 122.8 per cent compared with the same period last year. These figures clearly show that there is renewed enthusiasm for compact cameras and that they continue to hold a meaningful place in today's photography world.

Among the most notable contenders in the "compact digital camera with built-in lens" category are the Sony RX1R III, Fujifilm X100VI, Leica Q3, Panasonic ZS99, and Sony RX100 VII. For those focusing on video and content creation, models such as the Sony ZV1 II cater specifically to vloggers seeking professional quality in a pocketable form.

With so much innovation and variety, it is easy to see why compact cameras are experiencing a renaissance. For photographers who wish to go beyond the limits of their smartphones and enjoy greater control, image quality, and creative potential, there has never been a better time to explore what these small yet powerful cameras can offer.



Christmas Wine and Gourmet Fair

聖誕美酒佳餚巡禮

The inaugural Christmas Wine and Gourmet Fair brings festive elegance to the Pacific Club.

Held outdoors on the Pool and BBQ Deck, the fair features glowing lights, joyful music and the inviting aroma of mulled wine and gingerbread. Browse fine vintages from renowned wineries and boutique producers, along with artisanal delicacies and seasonal treats.

Enjoy a complimentary cup of mulled wine or egg nog each day, with non-alcoholic options available. The first 50 visitors daily will receive a festive gift.

Members can also take part in two exclusive lucky draws:

- Reach the minimum order for home delivery and you will be entered to win a Deluxe Beverage Package worth over \$2,500.
- For purchases totalling over \$10,000, you will qualify for a Grand Draw to win an exclusive Gourmet and Beverage Package worth over \$8,000.

太平洋會聖誕美酒佳餚巡禮將為節日增添高雅的氣氛。

活動將於本會的游泳池及戶外燒烤場上舉行，燈光璀璨，音樂歡快，熱紅酒及薑餅的香氣撲鼻而來。屆時，大家可以選購知名酒莊及精品生產商的優質佳釀、手工美食及時令佳餚。

每日的活動中，參加者都可以免費享用一杯熱紅酒或蛋酒，另有無酒精飲品可供選擇，而前50名的參加者將獲贈節慶禮品一份。

本會會員還可參加兩項獨家抽獎：

- 購物達到送貨上門的最低消費金額，即可參加抽獎，贏取價值超過\$2,500的豪華餐飲套餐。
- 消費總額超過\$10,000，即可參加終極抽獎，贏取價值超過\$8,000的獨家美食及飲品套餐。

Friday, 12th December: 4:00pm – 9:00pm

12月12日（星期五）— 下午4時至晚上9時

Saturday, 13th December: 12:00noon – 8:00pm

12月13日（星期六）— 中午12時至晚上8時

Sunday, 14th December: 12:00noon – 8:00pm

12月14日（星期日）— 中午12時至晚上8時



Wines of the Month at All Outlets

本月精選葡萄酒

Throughout November, we present two French wines, available at all outlets by the glass or bottle.
於11月份，我們為大家帶來兩款法國葡萄酒，整個月內均可在本會所有餐廳及酒吧按杯或按瓶選購。

Moillard Mâcon-Villages Les Eduens, Burgundy, France, 2023 (White)

A pale gold Chardonnay with notes of green apple, lemon zest and light vanilla. Fresh, balanced and ideal with seafood, poultry or vegetables.

淺金色澤的 Chardonnay 葡萄酒，散發著青蘋果、檸檬皮和淡淡香草的香味。入口清新，酒體均衡，是配搭海鮮、禽肉或蔬菜的理想選擇。

\$390 per bottle (每瓶)

\$88 per glass (每杯)



Mommessin Beaujolais-Villages Vieilles Vignes, France, 2022 (Red)

A ruby Gamay showing cherry and raspberry flavours with soft floral spice. Light, smooth and perfect with roast meats or mild cheeses.

呈紅寶石色的 Gamay 葡萄酒，帶櫻桃、覆盆子風味，伴隨著柔和的花香香料。口感輕盈順滑，完美配搭烤肉或味道清淡的芝士。

\$390 per bottle (每瓶)

\$88 per glass (每杯)



Sommelier's Recommendation Wine Tasting

「侍酒師之選」葡萄酒品嚐會

Discover the Wines of the Month at our exclusive Wine Tasting event. Join us on **Thursday, 6th November from 4.00pm to 5.30pm at the 1/F Corridor**, where our Sommelier will guide you on these two featured wines. Enjoy a relaxed afternoon of tasting and the opportunity to place orders for home delivery during the event.

歡迎大家於11月6日（星期四）下午4時至5時30分到一樓走廊，參加我們特別舉辦的「本月精選葡萄酒」品嚐會。屆時，本會的侍酒師將會為大家介紹以上兩款特色葡萄酒。享受一個輕鬆的下午，品嚐美酒之餘還有機會在活動期間訂購美酒，並設有送貨上門服務。

November 2025

EVENT CALENDAR 活動日誌

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 Pickleball Night Every Wednesday	 Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View 1st, 2nd, 7th, 14th & 21st	 Dinner Buffet at The Island View 27th	 Moillard Wine Dinner at Pier 6 28th			
Zumba Fitness / Yoga Sunday Junior Tennis Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View Sunday Lunch Buffet at The Island View	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night White Truffle Menu at Pier 6 & Capriotti from 5th Onwards	Yoga Tennis Team Training Stretching Exercise Jazz Dance "Sommelier's Recommendation" Wine Tasting at 1/F Corridor	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Oyster Fridays at Club Bar Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View	Junior Swimming School Junior Tennis Academy Junior Taekwondo Cherry Afternoon Tea at The Island View & Oyster Bar Soy Sensations in all outlets 1st-30th Singaporean Chili and Black Pepper Crab Dinner Buffet at The Island View Hairy Crab at Bauhinia 1st - 30th Pastry of the Month in all outlets 1st - 30th Cold Brew Coffee at Club Bar and Oyster Bar 1st - 30th Junior Swimming School Junior Tennis Academy The All American Autumn Dinner Buffet at The Island view
2	3	4	5	6	7	8
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Sunday Lunch & Dinner Buffet at The Island View	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night	Yoga Tennis Team Training Stretching Exercise Jazz Dance	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View Oyster Fridays at Club Bar St. Martin's Day Goose A La Carte Dish at Pier 6	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy The All American Autumn Dinner Buffet at The Island view St. Martin's Day goose A La Carte Dish at Pier 6
9	10	11	12	13	14	15
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Sunday Lunch & Dinner Buffet at The Island View St. Martin's Day Goose A La Carte Dish at Pier 6	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night	Yoga Tennis Team Training Stretching Exercise Jazz Dance	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View Oyster Fridays at Club Bar St. Martin's Day Goose A La Carte Dish at Pier 6	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy The All American Autumn Dinner Buffet at The Island view St. Martin's Day goose A La Carte Dish at Pier 6
16	17	18	19	20	21	22
Zumba Fitness / Yoga Sunday Junior Tennis Mother-of-Pearl Bracelet Workshop (23rd) Annual Pacific Club Tennis Championships 2025 (30th) Wall Climbing Rope Skipping Sunday Lunch & Dinner Buffet at The Island View	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night	Yoga Tennis Team Training Stretching Exercise Jazz Dance Thanksgiving Dinner Buffet at The Island View	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Singapore Chili and Black Pepper Crab Dinner Buffet at The Island View Oyster Fridays at Club Bar	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Junior Swimming School Junior Tennis Academy Junior Taekwondo Annual Pacific Club Tennis championships 2025 The All American Autumn Dinner Buffet at The Island view
23/30	24	25	26	27	28	29

December 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy Festive Set Lunch at Pier 6 1st - 23rd Festive Lunch & Dinner Buffet at The Island View 1st - 23rd (except 21st)	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night	Yoga Tennis Team Training Stretching Exercise Jazz Dance	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View	Junior Swimming School Junior Taekwondo Junior Pickleball Academy Annual Pacific Club Tennis Championships 2025 Christmas Cookie Class Gingerbread Christmas Tree Decorating Workshop Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View
6th & 7th, 13th & 14th	1	2	3	4	5	6
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Annual Pacific Club Tennis Championships 2025	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night	Yoga Tennis Team Training Stretching Exercise Jazz Dance	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Christmas Wine and Gourmet Fair at 1/F Corridor	Junior Swimming School Junior Taekwondo Junior Pickleball Academy Annual Pacific Club Tennis Championships 2025 Children's Christmas Party Lunch Buffet at The Island View Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View
Festive Sunday Lunch Buffet at The Island View	8	9	10	11	12	
7						
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Mother-of-Pearl Bracelet Workshop Annual Pacific Club Tennis Championships 2025	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy Craft Pipe Cleaner Christmas Tree Workshop	Water Aerobics Yoga Christmas Tennis Camp Christmas Light Globe Workshop Sugar & Sparkle: Christmas Frame Workshop	Funky Dance / Pickleball Night Tennis Team Training Christmas Tennis Camp Festive Pickleball Camp Christmas Badminton Academy Natural Charm: Christmas Frames Workshop	Yoga Tennis Team Training Stretching Exercise Jazz Dance Festive Pickleball Camp Christmas Badminton Academy	Water Aerobics / Stretching Exercise Yoga / Funky Dance / Junior Badminton Junior Swimming School Festive Pickleball Camp Christmas Badminton Academy Christmas String Art Workshop	Christmas Wine and Gourmet Fair at 1/F Corridor Gingerbread House Making Workshop Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy
Festive Sunday Lunch Buffet at The Island View Christmas Wine and Gourmet Fair at 1/F Corridor	15	16	17	18	19	
14						
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Festive Christmas Carolling Afternoon Tea at Pier 6 Festive Sunday Lunch Buffet at The Island View Chinese Winter Solstice Dinner at Island View Pier 6 & Baurhinia	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy Golf for the Holidays Festive Pickleball Camp Craft Pipe Cleaner Christmas Tree Workshop	Water Aerobics / Yoag Christmas Tennis Camp Golf for the Holidays Festive Pickleball Camp Christmas Light Globe Workshop Sugar & Sparkle: Christmas Frame Workshop	Funky Dance / Pickleball Night Tennis Team Training Christmas Tennis Camp Festive Pickleball Camp Christmas Eve Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Bufferet Lunch & Dinner at Capricci	Yoga Tennis Team Training Stretching Exercise Jazz Dance Christmas Day Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Bufferet Lunch & Dinner at Capricci	Boxing Day Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Bufferet Lunch & Dinner at Capricci	20 Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View
21	22	23	24	25	26	27
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Festive Sunday Lunch Buffet at The Island View Sunday Dinner Buffet at The Island View	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy Golf for the Holidays	Water Aerobics Yoga Golf for the Holidays	Funky Dance Tennis Team Training Pickleball Night New Year's Eve Gala Dinner at Island View & Pier 6 New Year's Eve Festive A La Carte Dishes at Club Bar New Year's Eve Set Dinner at Baurhinia & Capricci	Children's Christmas Lunch Party 13th		Christmas & New Year's Eve Celebrations at Pacific Club 24th, 25th, 26th & 31st
28	29	30	31			

*All classes and events in the calendar may be subject to change without notice 月曆中的所有課程及活動可能會被更改，恕不另行通知

Recreation

Food & Beverage

Tennis League Teams' Schedule Home Matches in November

網球聯賽 — 11月份主場賽事



DATE	TEAM	MATCH
Tuesday, 11th November	Men's (Division B)	Pacific Club vs Ladies Recreation Club 1
Wednesday, 5th November	Men's (Division C)	Pacific Club vs Police Tennis Club 1
Friday, 7th November	Ladies' (Division 1)	Pacific Club vs Happy Tennis
Friday, 28th November		Pacific Club vs Hong Lok Yuen Country Club

Junior Tennis Academy

Open to players aged 3½ to 16, the Junior Tennis Academy offers an enjoyable and structured environment for young athletes to develop their game. Guided by our professional coaches, each session focuses on building technique, coordination, and confidence while nurturing a genuine love for tennis. Fees are billed monthly.



青少年網球訓練

青少年網球訓練班專為3½ - 16歲的年少會員提供愉快且結構化的訓練環境，幫助他們提升球技。在專業教練的指導下，每節課程都著重技巧、協調性和自信心的培養，同時培養對網球的熱愛。11月份課程收費 — A班（3½ - 6歲，4堂）：會員\$840，非會員\$1,320；B班（6 - 16歲，4堂）：會員\$1,120，非會員\$1,600。課程費用按月支付。

Date : Saturday 1st, 8th, 15th & 22nd November

Time : (A) 10:00am – 11:00am
(B) 11:00am – 1:00pm

Venue : Indoor Tennis Courts

Price : (A) Member \$840, Guest \$1,320 (for 4 lessons)
(B) Member \$1,120, Guest \$1,600 (for 4 lessons)

Age : A) 3½ – 6 years
(B) 6 – 16 years

Ladies' Morning Tennis

Elevate your game with our Ladies' Morning Tennis, a weekly two-hour session dedicated to match tactics and strategy. Perfect for players of intermediate and advanced levels, these sessions are designed to help refine your skills, improve your court positioning, and master winning techniques.

Please note, each clinic is limited to 10 players only, so be sure to enroll as early as possible.



女子早上網球練習

參加本會於星期一舉行的女子早上網球練習班，提升你的網球技術吧！這兩小時課程由我們的專業教練指導，旨在完善你的技術並增強戰術知識，適合不同程度的學員參加。此外為了確保提供個人化的指導，每班僅限10名學員參加。課程收費：每位\$310（包括場租，並設茶點招待）。

Date : Monday 3rd, 10th, 17th & 24th November

Time : 10:00am – 12:00noon (Intermediate / Advanced Level)

Venue : Indoor Tennis Courts

Price : \$310 (for 2 hours, including court charges and selected beverages at the Tennis Lounge)

Basketball Private Lessons

私人籃球課堂

Make every shot count with private basketball lessons at the Pacific Club. Work one on one with our coach to build real skills that make a difference, with sharper moves, quicker reactions, and stronger confidence in every game.

Each session keeps the energy high and the focus on you, helping you play smarter, move faster, and enjoy the game like never before.

透過太平洋會的私人籃球課程，磨練你的技能，提升你的投籃表現。與我們的教練進行一對一訓練，培養真正能夠帶來顯著效果的技能，讓你在每場比賽中都擁有更敏銳的動作、更敏捷的反應和更強的自信心。

每節課都讓你保持高昂的鬥志和專注力，幫助你更聰明地打球、更快地移動，並以前所未有的方式享受比賽。

Contact the 4/F Tennis Office on 2118 1707 for booking details.

預約私人籃球課堂，請致電 2118 1707 向四樓網球部查詢。



Private Lessons (1pax)

私人課程（一人）

1-hour : \$650 per person

一小時課程 : 每位\$650

1½ hour : \$900 per person

1½小時課程 : 每位\$900

Private Lessons (2pax)

半私人課程（二人）

1-hour : \$900 per session

一小時課程 : 每堂\$900

(Additional participant:

〔額外參加者：每堂/每位\$200，

\$200/pax, up to 8 pax)

上堂人數最多8位〕



33rd Annual Pacific Club Tennis Championships 2025

第33屆太平洋會網球比賽2025

The 33rd Annual Pacific Club Tennis Championships will commence on Saturday, 29th November. Application Forms are now available at the Tennis Reception. As in previous years, the Championships will be held over three consecutive weekends, featuring a wide range of categories for juniors and adults alike.

「第33屆太平洋會網球比賽」將於11月29日（星期六）開始舉行，報名表格現可在網球部索取。是屆比賽將如以往會將初賽及決賽等各級賽事集中在連續三個週末中完成，賽事組別包括男子、女子、少年及元老等各項單、雙打賽事。



29th & 30th November (Sat & Sun)

11月29日及30日（星期六及日）

- Junior Singles (14 years and below) 少年單打賽（14歲及以下）
- Mini Tournament (9 – 10 years) 兒童組（9 – 10歲）
- Mini Tournament (7 – 8 years) 兒童組（7 – 8歲）
- Super Mini Tournament (4 – 6 years) 幼童組（4 – 6歲）

6th & 7th December (Sat & Sun)

12月6日及7日（星期六及日）

- Men's Open Singles 男子單打公開組
- Veteran Men's Doubles 元老雙打賽（兩人合計最少100歲，所有參賽者需年滿45歲或以上）
- Ladies' Open Doubles 女子雙打公開組

13th & 14th December (Sat & Sun)

12月13日及14日（星期六及日）

- Men's Open Doubles 男子雙打公開組
- Veteran Men's Singles (45 – 54 years) 元老單打賽（45 – 54歲）
- Veteran Men's Singles (55 years and above) 元老單打賽（55歲及以上）
- Mixed Doubles 混合雙打賽
- Ladies' Open Singles 女子單打公開組

Venue : All the events will be carried out at the Club's Indoor and Outdoor Tennis Courts

Entry Fee : \$220 per person per event

Deadline for Entries : **Saturday, 22nd November** for Junior and Mini Division
Saturday, 29th November for Adult Division

Prize Presentation : Will be carried out immediately after the finals

截止報名日期：少年及兒童組為11月22日（星期六），公開及元老組為11月29日（星期六）

各組賽事的頒獎典禮將會在各項決賽後立即進行。

報名費用：每個項目每人\$220

For more information, please contact the Tennis Coaches or Tennis Reception on 2118 1707.

查詢及報名，請致電 2118 1707 與網球部或網球教練聯絡。

Coach Cindy Ng — Recent Tournament Highlights 教練 Cindy Ng 分享近期賽事成績

The Pacific Club proudly celebrates Pickleball Coach Cindy Ng's remarkable 2025 season. Cindy earned Silver in the 19+ 3.5+ women's doubles at the PPA Tour Asia Sansan Fukuoka Open, captured Gold in the 8+ 4.5 mixed doubles at the CAPA Taiwan Open, and led Team Hong Kong to victory in the Li-Ning Cup China Pickleball Championship.

Her passion for the sport and dedication to her students make her an inspiring coach, motivating players at the Pacific Club to develop their pickleball skills. Congratulations Cindy!

太平洋會恭喜匹克球教練 Cindy Ng 在 2025 匹克球賽季取得輝煌成績。她在 2025 年 PPA 亞洲職業匹克球巡迴賽福岡公開賽中榮獲 19+ 3.5+ 組別女子雙打亞軍，在 CAPA 台灣公開賽勇奪 8+ 4.5 組別混雙冠軍，更代表中國香港隊在「李寧杯」全國匹克球錦標賽中摘下團體賽金牌。

Cindy 對匹克球運動的熱情和對學生的奉獻精神，使她成為一名鼓舞人心的教練，激勵太平洋會的球員不斷提升他們的技能。在此恭喜 Cindy！



Junior Pickleball Academy

Introduce your child to pickleball, one of the fastest-growing sports today. Easy to learn and great fun, it's ideal for young beginners to build confidence and coordination under expert guidance. Fees are billed monthly.

少年匹克球訓練

讓孩子了解更多當今發展最快的運動之一——匹克球。它簡單易學，趣味十足，是讓年輕初學者在專業教練指導下建立自信和協調性的理想選擇。課程將於11月15日及22日（星期六）舉行，兩堂收費——A班（3½ – 6歲）：會員\$420，非會員\$660；B班（7 – 11歲）：會員\$560，非會員\$800。

備註：此訓練活動需以月費形式支付。

Date : Saturday 15th & 22nd November

Time : (A) 2:00pm – 3:00pm
(B) 3:00pm – 4:00pm

Venue : Gym Aerobics Room, 1/F

Price : (A) Member \$420, Guest \$660 (for 2 lessons)
(B) Member \$560, Guest \$800 (for 2 lessons)

Age : (A) 3½ – 6 years
(B) 7 – 11 years



Pickleball Meetup Nights

Join our Pickleball Meetup Nights with Coach Cindy for an enjoyable mix of fitness, fun and friendly play. These sessions include basic techniques, group practice and casual matches, making them ideal for beginners or anyone looking to discover the excitement of pickleball in a relaxed social setting.

匹克球晚間聚會

參加本會的匹克球晚間聚會，與Cindy教練一起享受運動、娛樂和友好比賽的樂趣。活動包括指導基本技巧、小組練習和休閒比賽，非常適合初學者或任何想在輕鬆的社交環境中體驗匹克球樂趣的人士。匹克球晚間聚會歡迎14歲及以上的會員參加，活動收費：每節/兩小時——每位\$250。

Date : Wednesday 5th, 12th, 19th & 26th November

Time : 8:00pm – 10:00pm

Venue : Outdoor Pickleball Court

Price : \$250 per session (for 2 hours)

Age : 14 years and above

Pickleball Private Lessons

Enjoy personalised coaching tailored to your skill level and goals. Under the guidance of our professional coach, you'll improve technique, strategy and confidence on court, whether you're a beginner or an experienced player looking to refine your game.

Private Lessons (1pax)

1-hour \$630 per person

Package of 10, 1-hour lessons \$6,100 per person

Semi-Private Lessons (2pax)

1-hour \$335 per person

Package of 10, 1-hour lessons \$3,250 per person

匹克球私人課程

享受根據技能水平和目標度身定制的個人化指導。在我們專業教練的指導下，無論是初學者或經驗豐富的球員，都能提升技術、策略和球場自信。

私人課程（一人）

一小時課程 每位\$630

10 堂一小時課程 每位\$6,100

半私人課程（二人）

一小時課程 每位\$335

10 堂一小時課程 每位\$3,250



Contact the 4/F Tennis Reception on 2118 1707 for booking details
預約課程，請致電 2118 1707 與四樓網球部聯絡。

Spa Promotions in November 11月份美容療程優惠

ALQVIMIA Body Massage Oil

1st November – 31st December 2025

Founded in Spain in 1984, ALQVIMIA is renowned for its 100% natural essential oils used by leading spas worldwide. Its signature blends include Body Sculptor, Anti-Stress, Generous Bust, and the Queen of Egypt collection.

This festive season, take advantage of ALQVIMIA's exclusive Christmas offer. Purchase any three bottles of Body Massage Oil and enjoy a 25% discount. Enriched with pure botanical essences, these luxurious oils nurture body and mind, restoring balance and radiance. Treat yourself or share the gift of relaxation and wellbeing this Christmas.

ALQVIMIA身體按摩油

聖誕節日優惠

11月1日至12月31日

西班牙殿堂級精油品牌ALQVIMIA於1984年創立，以其「百分百天然」精油而聞名，深受全球頂級水療中心的青睞。其皇牌產品包括包括擊脂塑形油、減壓舒緩護膚油、擴胸美乳護膚油、埃及女王系列。

迎來聖誕佳節，ALQVIMIA為大家送上獨家節日優惠！凡購買任何3支身體按摩油，即可享有75折優惠。這些奢華精油富含純淨的植物精華，能滋養身心，恢復平衡及光澤。在今個聖誕節，犒賞自己或與他人分享這份令人精神煥發及健康的禮物吧！



Special
Christmas
Offer



Sothys Glow Defense Intensive Treatment

(1hr 25mins) ~~\$1,480~~ \$1,184

Experience Sothys' Glow Defense Intensive Treatment, a revitalising facial that restores radiance and resilience. Using the exclusive Digi-Esthétique® technique, it targets stress and environmental damage, brightening and smoothing the skin from the very first session. Your complexion is left luminous, refreshed and visibly renewed.

Sothys 蛋白科研光感療程 [1小時25分鐘]

體驗以嶄新提升細胞蛋白科技，再結合多效活顏注氧成份的 Sothys 蛋白科研光感療程，讓肌膚重現光彩與彈性。療程採用獨家 Digi-Esthétique® 技術，有效對抗疲倦和環境傷害，鞏固肌膚天然防禦能力。從首次療程開始，即可提升細胞能量、凝住亮肌時刻，讓肌膚光滑細膩，煥然一新。

Lift Summum Treatment

(1hr 25mins) ~~\$1,480~~ \$1,184

Rediscover youthful vitality with the Lift Summum Treatment, a luxurious experience tailored for mature skin. This specialised firming treatment rejuvenates the face, neck, and chest with unique massage techniques and unique masks. Designed to smooth wrinkles, redefine facial contours, and restore firmness, the Lift Summum Treatment offers unparalleled care for a radiant, lifted appearance.

Treat yourself to this all-encompassing transformation and feel confident in your skin again.

煥顏緊膚修護療程

[1小時25分鐘]

透過煥顏緊膚修護療程，一款專為成熟肌膚量身定制的奢華體驗，重新煥發年輕活力。這專效緊緻護理透過獨特的按摩技術和特製面膜，全方位護理面及頸胸部位，顯著撫平頑固皺紋、重塑細緻鮮明的面部輪廓，為你提供無與倫比的護理，回復緊緻肌膚，散發年輕光澤。前來享受這全方位的改變，再次對自己的肌膚充滿信心。



To make your appointment with one of our expert Spa Therapists, please call the Spa Reception on 2118 1890.
預約療程請致電 2118 1890。

Hair Product Sale in November 11月份頭髮產品優惠

Be Color Mask: Caviar, Keratin & Collagen, 500ml

~~\$300~~ \$270

A rich treatment infused with caviar essence, keratin, and collagen, designed to repair and protect coloured and chemically treated hair.

- Reconstructs hair damage caused by chemical ingredients
- Protects hair against harsh chemical and environmental agents
- With a pH value of 4.0, it effectively maintains the hair's acid-base balance
- Prolongs colour effect
- Nourishes and moisturises hair
- Brings extraordinary shine to coloured hair

Be Color鎖色焗油：魚子精華、角質蛋白、膠原蛋白，500毫升

一種富含魚子醬精華、角質蛋白和膠原蛋白的滋養髮膜，專為修復和保護經過染色及化學處理的頭髮而設。

- 重建因化學成分造成損傷的頭髮
- 保護頭髮免受刺激性化學物質和環境因素的侵害
- pH 值為 4.0，能有效維持髮絲的酸鹼平衡
- 延長色彩效果
- 滋養及滋潤頭髮
- 為染髮帶來非凡光澤



Orofluido Heat Protector Spray, 150ml

~~\$250~~ \$225

A styling spray with UV filters and a blend of Argan, Linseed and Almond Oil. This fabulous spray provides protection against styling damage caused by high heat up to 230°C.

Orofluido 高溫保護噴霧，150毫升

這款造型噴霧含有紫外線過濾劑和摩洛哥堅果油、亞麻籽油和杏仁油等精緻混合物，可防止高達 230°C 的高溫造型所造成傷害。



Deuxer Medium Hard Wax 4

~~\$250~~ \$225

A versatile styling wax that delivers medium hold with a light, smooth texture. It shapes and defines hair from root to tip while maintaining natural movement. Infused with macadamia nut oil for its repairing properties, it leaves hair soft, glossy, and moisturised. Ideal for achieving a controlled yet natural finish with lasting style and subtle shine.

Deuxer 4 中硬度造型髮蠟

這款多功能造型蠟質地輕盈順滑，帶來中硬度定型效果，能從髮根到髮梢控制頭髮，同時保持自然飄逸。產品蘊含具修護成分的澳洲堅果油，賦予頭髮柔軟、亮澤、滋潤。是打造自然造型的理想之選，可持久定型，帶來微妙光澤。



THIS MONTH'S PROMOTION

10% Discount on Intensive Hair Care Treatments

Rejuvenate your hair this November with 10% off our Intensive Hair Care Treatments, featuring the exclusive Curepod and Trisys Triphilia therapies. Designed to restore vitality and lustre, these deeply nourishing treatments repair damage caused by chlorine, sun exposure, dryness, colouring, perming, and straightening. Indulge in a revitalising experience that leaves your hair silky, healthy, and beautifully renewed.

To make your appointment, please call the Hair Salon on 2118 1893.

深層頭髮護理9折優惠

會員於 11 月份到會所髮廊惠顧深層頭髮護理，包括 Curepod 及 Trisys Triphilia 護理，可獲享 9 折優惠。專業頭髮護理能有效地修復因氯氣、日曬、乾燥、染髮、燙髮和拉直造成的損傷，重現秀髮活力光澤。盡情享受煥發體驗，讓你的秀髮絲滑柔順，煥發健康亮麗光彩。

查詢及預約服務，請致電 2118 1893。



Golf Swing Rhythm Guide

高爾夫揮桿節奏指南



By the Club's Golf Professional,
Lau Yat Hung, Alain

In golf, true power and consistency come from rhythm, not force. A smooth, balanced tempo allows every part of the body to work together. Think of your swing as a pendulum that moves freely, gathering energy through flow rather than effort.

Begin with the backswing. Bring the club up in a controlled motion, maintaining a steady pace from takeaway to the top. Avoid snatching the club back or rushing the turn. A good way to check your timing is to count slowly to two as you swing back, then begin the downswing on three. This simple rhythm keeps your movement smooth and prevents tension.

As you start the downswing, let your body's rotation lead the motion. Turn your hips and shoulders together and allow your weight to move naturally from the back foot to the front. Keep your wrists relaxed until just before impact. Releasing them too early loses energy, while holding them until the last moment increases clubhead speed and improves accuracy.

When every part of the body works in sequence, the swing feels effortless. Practise this rhythm regularly, focusing on tempo rather than strength. With time, your drives will become longer, straighter and far more consistent.

在高爾夫運動中，真正的力量和一致性源自於節奏，而非力量。流暢、平衡的節奏能讓身體的各部位協同工作。不妨將你的揮桿想像成一個自由擺動的鐘擺，透過流暢而非用力來累積能量。

從上桿開始。以可控的動作將球桿抬起，從上桿到桿頂保持穩定的節奏。避免猛力地將球桿向後拉或急於轉身。控制時間的一個好方法是，在上桿時慢慢數到二，然後在數到三時開始下桿。這個簡單的節奏可以保持動作流暢，避免緊張。

開始下桿時，讓身體的旋轉帶動動作。透過臀部和肩膀一起協調轉動，結合重心從後腳逐漸轉移到前腳。在觸球前保持手腕放鬆。過早釋放手腕會損失能量，而將手腕保持到最後一刻則可以讓桿頭在擊球瞬間達到最高速度，進而提升擊球距離和精準度。

當身體各部位依序運作時，揮桿就會感覺毫不費力。需定期練習這種節奏，注重節奏而非力量。久而久之，你的擊球會變得更遠、更直、更穩定。



Golf Private Lessons

高爾夫球私人課堂

With the Club's Golf Professional Lau Yat Hung, Alain

Our experienced Golf Pro offers private lessons to really improve your game. Whether you are a beginner or a low handicapper, these lessons can make a huge difference to your technique.

不論你是初學者還是高手，想進一步改善及提升高爾夫球技術的話，歡迎前來參加由本會專業私人教練劉日洪（Alain）教授的私人高爾夫球課堂。

Private Lessons (1 pax) 私人課程（一人）

1-hour 一小時課程	\$760 per person 每位 \$760
Package of 4, 1-hour lessons 4 堂一小時課程	\$2,900 per person 每位 \$2,900

Semi-Private Lessons (2 pax) 半私人課程（二人）

1-hour 一小時課程	\$430 per person 每位 \$430
Package of 4, 1-hour lessons 4 堂一小時課程	\$1,600 per person 每位 \$1,600

Contact the 4/F Tennis Reception on 2118 1707 for booking details.
預約及查詢，請致電 2118 1707。

Build Your Core in Seven Days

用七天鍛鍊出腹肌

Core exercises should be an essential part of every fitness routine. Many sports and everyday movements rely on strong and stable core muscles. Boxing, kickboxing, and running all demand core stability both in the gym and in daily life.

A strong core improves posture, balance, and coordination, while weak abdominal muscles can lead to faster fatigue, reduced endurance, and a greater risk of injury. This is especially true in sports that depend on agility, control, and explosive movement.

核心運動是每個健身計劃中必不可少的一部分，許多運動及日常活動都依賴強健穩定的核心肌肉，如拳擊、踢拳及跑步都需要穩定性，無論是在健身室還是在日常活動中。

強壯的核心肌群能夠改善姿勢、平衡及協調性，而腹肌較弱則會導致容易疲勞、耐力下降及增加受傷風險。在依賴敏捷性、控制力及爆發力的運動中特別明顯。



By Personal Trainer, Billy Che
撰文：私人健身教練 – Billy Che

This seven-day workout includes seven exercises to be practised once a day:

這七天腹肌訓練包括 7 個不同動作，每天進行一次：



1

Cable Crunch 手拉捲腹

Sit on the bench with your knees bent and hold the cable with both hands. Lean back smoothly until you feel your abdominal muscles tighten, then return to the starting position. The cable adds resistance early in the movement, increasing the intensity and effectiveness of the exercise.

坐在長凳上，雙膝彎曲，雙手握緊滑輪機的索端，上身平穩地往後傾，直至感覺腹部肌肉收緊，然後回到開始位置。滑輪機會在運動初期增加阻力，進而提高運動強度及效果。



2

Cable Leg Raise 拉手提腿

Set the bench to about a 30-degree incline. Sit slightly reclined with bent knees, holding the cable handles. Raise your legs as your arms move towards your mid-section, focusing on controlled movement and tightening the abs at the top.

將長凳調至約 30 度傾斜，坐下膝蓋彎曲，握住滑輪機的索端。抬起雙腿，同時手臂向腹部移動，注意控制動作，並在動作頂部收緊腹肌。



3

Chopping the Trees 轉腰斬樹

Stand beside the cable machine with your feet shoulder-width apart. Adjust the cable to chest height and hold it with both hands. Push the handle forward and rotate your torso from one side to the other, engaging your obliques. Keep your arms extended and control the motion throughout.

站在滑輪機旁邊，雙腳分開與肩同寬。將滑輪機的索端調整到胸部高度，並用雙手握住。將索端向前推，並將上身從一側旋轉到另一側，同時收緊腹斜肌。保持手臂伸直，並在整個過程中控制動作。



4

Stick Crunch 提棒捲腹

Place one end of a long stick against the wall. Sit on the floor holding the other end firmly. As you raise your legs, simultaneously push the stick forward with your arms so that both movements meet in the centre. This works the abs and upper body together.

將一支長棍的一端置於牆腳，坐在地板上，雙手緊握另一端。抬起雙腿的同時，用手臂將長棍向前推，使兩個動作在中心匯合。這樣可以同時鍛鍊腹肌及上半身。



5

Side Swing 側擺

Use the Smith machine to strengthen your obliques. Lean your side against the bench with your legs lifted slightly off the floor. Hold the bar firmly, lower your legs, then push the bar to lift your legs back up using the momentum. Keep the movement smooth and controlled.

使用史密斯架來增強腹斜肌。側身躺在長椅上，雙腿略微抬離地面。握緊槓鈴，放下雙腿，然後利用慣性將槓鈴推起，將雙腿抬起。動作要流暢且有控制力。



6

Roller Crunch (Leg Raise) 提物捲腹〔抬腿〕

Sit on the bench in a leg-raise position, holding a foam roller tightly between your legs. Squeeze your thighs together to engage the adductors and stabilise your pelvis, preventing your back from arching. This variation is safer and more effective than a standard leg raise.

以坐提腿姿勢坐於長凳上，兩腿之間緊緊夾住泡沫軸。併合大腿，收緊內收肌，穩定骨盆，防止背部弓起。這種變奏方式比標準的抬腿姿勢更安全、有效。



7

The Four Punch 四拳動作

Lie beneath a sandbag, with your legs on either side and pressing firmly against it. Hold your guard position facing the bag. Pull the bag slightly towards you with your legs while throwing four quick punches. Continue for one minute, combining core engagement with upper body strength.

臥躺於地上，雙腳夾著沙包兩側，用力壓住沙包。保持面向沙包的防守姿勢。用雙腿將沙包稍微拉向身體，同時快速出拳四次。持續一分鐘，結合核心肌群及上肢力量。

Kai Tak Greenway

啟德共融通道

Every long-term Hongkonger has happy memories of landing at the old Kai Tak airport, or waving goodbye to friends and family there. After several decades of construction, the site has now taken shape as a sports park, and a well-designed harbourfront promenade is being extended along the shore of the old runway.

This is an easy walk that is entirely flat, but do take sun protection. Walking time: 2 hours.

Take the MTR to Kai Tak station and leave by Exit D. Signs point to the Kai Tak Stadium, so walk straight ahead in that direction. This is a pedestrian avenue lined by water features on both sides, with greened riverbanks – very different from the look of the old Kai Tak nullah.

Soon you reach a Decathlon store. Walk past it and take the first left turn, where signs point to Dining Cove. This gentle slope takes you past a climbing wall, and ahead you can see the shimmery pink shape of the sports stadium.

Walking straight ahead, you come to a place where a staircase goes down to the new promenade. Before you descend, enjoy the raised view from here as it's the first sight you get of the harbour. This area used to be mostly industrial and the waters badly polluted, so a big clean-up operation has been necessary to transform it into today's very pleasant waterfront.

Go down the steps and bear left, and you're on the Greenway. A harbourfront path stretches ahead down the western side of the old airport runway. Plenty of seating and newly planted trees create a nice environment for walking, and many joggers are making good use of it.

Wide steps down to the water are a good place to sit and enjoy the view, and there are none of the standard railings that blight other parts of the city. The quality of design here is much higher than is usually found in public spaces. Look down and you can see the sea washing against the heavy stone blocks that were laid in the 1950s to extend the airport's runway into the harbour.

As you walk south, your view across the water changes from Kowloon to parts of Hong Kong Island further away. After a while, some barriers block your way, with a sign saying the promenade ahead is not yet completed; but in fact it is, so you can just turn right to walk around the barriers and carry on ahead. (By the time you read this, the section may be officially open).

It's hard to imagine aeroplanes landing and screeching to a halt on the peaceful route you're now walking. When you reach a fenced-off jetty, the promenade does come to a halt for now, so turn left to go inland and then turn right to find a lift up to the Sky Garden raised walkway.

Turning right, you can carry on south along this elevated route, with views of Kowloon Bay on your left. The walkway comes to an end at the Kai Tak cruise terminal. Follow the steps down to the right to enter the terminal at the doorway marked "Welcome". Lifts go up to a rooftop garden where you can find food and drinks or just enjoy further harbour views.

When you are finished, lifts from the far end of the rooftop go down to a bus terminal, where you can board buses, minibuses or taxis back to the city.





相信每位香港年長市民都有著在舊啟德機場升降，或與親朋好友揮手告別的美好回憶。經過數十年的建設，舊機場現已發展成為一個體育園，一條精心設計的海濱長廊沿著舊跑道延伸。

這條步道輕鬆易走，路面平坦，但請務必做好防曬措施。步行時間：兩小時。

乘搭港鐵至啟德站，從D出口出站。請沿著路標指向「啟德主場館」的方向直行。這是一條步行街，兩旁有水景，河岸綠樹成蔭，與舊啟德明渠的面貌截然不同。

很快你就會到達Decathlon專賣店。走過它，在第一個路口左轉，那裡有

指向「美食海灣」的路標。沿著緩坡，你會經過一面攀石牆，前方就能看到閃閃發光的粉紅色體育館。

繼續往前走，你會來到一個通往新海濱長廊的梯級。在走下梯級之前，不妨先欣賞一下從這裡俯瞰的景色，因為這是你第一眼看到的海港景色。這片區域過去主要是工業區，水域污染嚴重，因此需要進行大規模的清理工作，才能將其改造成如今令人賞心悅目的海濱。

走下梯級，左轉，就來到共融通道——一條海濱小徑沿著舊機場跑道的西側延伸。大量的座椅和新栽種的樹木營造出宜人的步行環境，許多慢跑者都充分利用了這裡。

寬闊的梯級可通往水邊，是坐下來欣賞美景的好地方，這裡沒有其他城市常見的那種標準欄桿，其設計品質遠高於其他公共場所。往下看，你可以看到海水拍打著沉重的石塊，這些石塊是1920-50年代為了將機場跑道延伸到港口而鋪設的。

當你向南走時，你的視野會從九龍延伸到更遠的香港島部分地區。過了一會兒，一些障礙物擋住了你的去路，上面寫著前面的海濱長廊尚未完工；但實際上它已經完工了，所以你可以右轉繞過障礙物繼續前行。（當你閱讀這篇文章時，這段路可能已經正式開放了）。

很難想像飛機曾在你正行走的這條寧靜路上降落並嘎吱嘎吱地停下來。當你到達一個用柵欄圍起來的碼頭時，海濱長廊就暫時終止了，所以左轉進入園內，然後右轉找到通往空中花園高架步道的電梯。

右轉後，你可以沿著這條高架步道繼續向南行走，左側可欣賞九龍灣的景色，盡頭是啟德郵輪碼頭。沿著右邊的梯級往下走，從標示「歡迎」的門口進入郵輪碼頭。乘搭電梯可到達頂層平台花園，你可以在那裡享用美食和飲品，或欣賞更遠的海港景色。

遊覽結束後，你可以從頂層平台的遠端乘搭電梯落到巴士總站，乘搭巴士、小巴或的士離開。



Words and pictures 撰文及圖片: Pete Spurrier

THE WHARF HONG KONG SECONDARY SCHOOL
ART COMPETITION
九龍倉全港中學生繪畫比賽2025-26

Organisers 主辦: HARBOR CITY 海港城, 香港九龍倉, 香港九龍倉廣場 PLAZA HOLLYWOOD, WHARFART, HKMOA Hong Kong Museum of Art 香港博物館

Supported by 支持單位: 香港九龍倉

Aim 目的

To promote art and stimulate the creativity of local secondary school students, the Competition encourages young talents to step out of the classroom and broaden their horizons. This edition of the Competition is supported by the Hong Kong Museum of Art (HKMOA). Apart from entries of **Painting**, this year's Competition will also accept entries of **Digital Graphics** to offer students a wider range of platforms to showcase their skillset and creativity through different mediums.

比賽旨在推廣藝術及激發本地中學生創意，以鼓勵他們跳出校園、擴闊視野。本屆比賽獲得香港藝術館支持。今屆比賽除了繪畫組別外，另設數位繪圖組別，為學生提供以不同媒介創作的機會。

Eligibility 參賽資格

The Competition is open to all full-time Form 1 to Form 6 students in Hong Kong enrolled in the 2025-2026 school year.

所有於2025至2026學年，於香港就讀中一至中六的全日制學生均可參加是次比賽。

Categories 組別

Painting Category 繪畫組 | Digital Graphics Category 數位繪圖組

Entrants can join the Painting Category and Digital Graphics Category independently or concurrently.

參賽者可選擇獨立或同時報名參加繪畫組和數位繪圖組。

Theme 主題

Entrants are free to create based on any theme. This year, all entrants will also compete for a special award based on the theme "Urban Oasis" in addition to the regular competition awards.

參賽者可自由創作任何主題。今年比賽亦增設以「城市中的心靈綠洲」為主題的特別獎，所有參賽者均會同時競逐此特別獎。

Submission Deadline 作品遞交截止日期

9 February 2026 (Monday) at 6pm 2026年2月9日(星期一)下午六時正

Awards and Prizes 獎項及禮品

Apart from cash prizes and book vouchers, winning entrants will be invited to join an exclusive art activity. Those eligible may also apply for scholarships with Wharf for pursuing their studies in art.

除獲現金獎及書券外，得獎者將獲邀參加專屬藝術活動。合資格之得獎者更可向九龍倉申請獎學金修讀藝術。

For details, terms and conditions, please refer to www.wharfart.com, 如欲參閱比賽之詳情、條款及條件，請瀏覽 www.wharfart.com。

Enquiry 查詢 art@wharfholdings.com



Scan the QR Code to apply 立即掃描參加比賽

Junior Festive Programme 2025

兒童節日活動 2025

Christmas Tennis Camp

Keep your children active and engaged over the holidays with our Christmas Tennis Camp. Designed for ages 4 to 12, the programme is suitable for both beginners and young players with some experience. Under the direction of our professional coach, participants will develop key tennis techniques through structured practice sessions, skill-based drills and friendly matches. It's a great opportunity for children to stay active, build confidence and enjoy the game.

聖誕網球訓練營

今年聖誕節，讓孩子們在歡樂的節日氣氛中，展開一場充滿活力與挑戰的網球之旅！本訓練營專為4-12歲的年少會員設計，無論是初學者還是已有基礎的學員，都能在專業教練的指導下，循序漸進地掌握網球技巧。透過分組練習和趣味比賽，與其他學員互相切磋、建立友誼，在團隊互動中培養自信和運動精神。

CAMP	AGE	DAY	DATE	TIME	VENUE	PRICE
A1	4-6 years	Tue, Wed & Thur	16th, 17th & 18th December	10:00am - 11:00am	Indoor Tennis Court, 4/F	Member \$690 Guest \$1,050
A2	7-12 years	Tue, Wed & Thur	16th, 17th & 18th December	2:00pm - 4:00pm	Indoor Tennis Court, 4/F	Member \$1,380 Guest \$1,740
B1	4-6 years	Tue & Wed	23rd & 24th December	10:00am - 11:00am	Indoor Tennis Court, 4/F	Member \$460 Guest \$700
B2	7-12 years	Tue & Wed	23rd & 24th December	2:00pm - 4:00pm	Indoor Tennis Court, 4/F	Member \$920 Guest \$1,160

Deadline for confirmation:

(A1) (A2) - 9th December, (B1) (B2) - 16th December

確認課程的截止日期：(A1) (A2) - 12月9日，(B1) (B2) - 12月16日

Golf for the Holidays

Make the most of the festive break with our Christmas Golf Academy for young players. Designed for ages 4 to 16, the programme is held at the driving range and focuses on learning and improving key golf skills. With guidance from our professional coach, participants will practise grip, stance and swing, while also developing focus and control. Each session includes fun challenges that help build confidence and a lasting interest in the game.

聖誕高爾夫球班

讓孩子們在高爾夫練習場上揮桿學習，度過一個充實又歡樂的聖誕假期！課程專為4-16歲的年少會員設計，在我們專業教練的指導下，學員將練習握桿、站姿和揮桿，同時提升專注力和控制力。每節課堂都包含趣味挑戰，幫助學員建立自信，並培養對比賽的持久興趣。

Deadline for confirmation:

(A1) (A2) - 15th December, (B1) (B2) 22nd December

確認課程的截止日期：(A1) (A2) - 12月15日，(B1) (B2) - 12月22日

CAMP	AGE	DAY	DATE	TIME	VENUE	PRICE
A1	4-8 years	Mon & Tue	22nd & 23rd December	10:00am - 11:00am	Golf Driving Range, 4/F	Member \$800 Guest \$1,040
A2	9-16 years	Mon & Tue	22nd & 23rd December	11:00am - 12:00noon	Golf Driving Range, 4/F	Member \$800 Guest \$1,040
B1	4-8 years	Mon & Tue	29th & 30th December	10:00am - 11:00am	Golf Driving Range, 4/F	Member \$800 Guest \$1,040
B2	9-16 years	Mon & Tue	29th & 30th December	11:00am - 12:00noon	Golf Driving Range, 4/F	Member \$800 Guest \$1,040

Festive Pickleball Camp

Get into the festive spirit with our Christmas Pickleball Camp! Designed for children aged 3½ to 16, the camp offers a fun and active way to spend the holidays while discovering one of the fastest-growing sports in Hong Kong. Under the guidance of our professional coach, participants will learn key pickleball techniques, build coordination and quick reactions, and enjoy friendly games that encourage teamwork and confidence on the court.

聖誕匹克球訓練營

匹克球是香港發展最快的運動項目之一，前來參加本會充滿節慶氣氛的匹克球課程，讓孩子們在假期中既能放電又能學習！「聖誕匹克球訓練營」專為3½-16歲的年少會員設計，透過專業教練指導，讓學員掌握基本技巧、提升身體協調與反應能力，並享受鼓勵團隊合作和增強球場信心的友誼賽。



Deadline for confirmation:

(A1) (A2) - 10th December, (B1) (B2) 15th December

確認課程的截止日期：(A1) (A2) - 12月10日，(B1) (B2) - 12月15日

CAMP	AGE	DAY	DATE	TIME	VENUE	PRICE
A1	3½-6 years	Wed, Thur & Fri	17th, 18th & 19th December	9:00am - 10:00am	Aerobics room, 1/F	Member \$690 Guest \$1,050
A2	7-16 years	Wed, Thur & Fri	17th, 18th & 19th December	10:00am - 12:00noon	Outdoor tennis court, 4/F	Member \$1,380 Guest \$1,740
B1	3½-6 years	Mon, Tue & Wed	22nd, 23rd & 24th December	9:00am - 10:00am	Outdoor tennis court, 4/F	Member \$690 Guest \$1,050
B2	7-16 years	Mon, Tue & Wed	22nd, 23rd & 24th December	10:00am - 12:00noon	Outdoor tennis court, 4/F	Member \$1,380 Guest \$1,740

Mother-of-Pearl Bracelet Workshop

This December, participants can take part in an afternoon workshop exploring the natural iridescence of mother-of-pearl while creating a bracelet of their own design. Guided by skilled instructors, they will choose from an array of luminous shell pieces in soft pastels and rich ocean hues. The finished bracelet will be a beautiful reminder of the season, making it a lovely accessory or heartfelt gift.

螺鈿手鍊工作坊

在充滿祝福的12月，邀請你走進螺鈿藝術的世界，親手打造一條閃耀如冬夜星光的手鍊！在技藝精湛的導師指導下，從一系列色彩柔和飽滿的海洋色調貝殼中精心挑選串成手鍊，完成品將成為這個季節的美好回憶，無論是作為一件精緻的配飾，還是一份貼心的禮物，都將是一份難忘的禮物。工作坊將於12月14日（星期日）舉行，適合6歲以上的會員參加，一堂收費 — 會員\$250，非會員\$310（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：12月7日

Date : Sunday 14th December
Time : 2:30pm – 3:30pm
Venue : Children's Playroom Library, 1/F
Price : Member \$250, Guest \$310
(Including Children's Playroom entrance fee)
Age : 6 years and above
Deadline for Confirmation: 7th December



Christmas Badminton Academy

Add some energy to the holidays with our Christmas Badminton Academy. Open to players aged 8 to 16, the programme combines skill training, fast-paced rallies and fun challenges led by our experienced coaches. Participants will sharpen their reflexes, improve footwork and learn smart game strategies while enjoying the excitement of friendly competition.

聖誕羽毛球班

在歡樂的節日氣氛中，讓孩子們動起來！「聖誕兒童羽毛球班」專為8-16歲年少會員設計，由資深教練帶領，融合技能訓練、快節奏的對打和趣味挑戰，讓學員提升反應能力、改善步法，學習巧妙的比賽策略，同時享受友誼賽的刺激。課程將於12月17至18日及12月19日舉行，收費 — A班（8-12歲，兩堂）：會員\$520，非會員\$760；B班（12-16歲，1堂）：會員\$260，非會員\$380（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：(A) - 12月10日，(B) - 12月12日

Date : (A) Wednesday & Thursday 17th & 18th December
(B) Friday 19th December
Time : 1:00pm – 2:00pm
Venue : Aerobics room, 1/F
Price : (A) Member \$520, Guest \$760
(including Children's Playroom entrance fee)
(B) Member \$260, Guest \$380
(including Children's Playroom entrance fee)
Age : (A) 8 – 12 years
(B) 12 – 16 years
Deadline for Confirmation:
(A) 10th December, (B) 12th December

Natural Charm: Christmas Frames Workshop

Celebrate the season with a hands-on workshop inspired by nature. Using pinecones, dried fruits, moss, wood pieces and dried flowers, participants will design and decorate their own festive photo frames. Each frame captures the rustic beauty of natural materials and makes a beautiful decoration or handmade gift.

聖誕自然風 DIY 相框

這是一場融合自然美感與節慶氛圍的手作體驗。參與者將以松果、乾果、苔蘚、木片與乾燥花等天然素材，設計和裝飾自己的節日相框。每一件作品都展現出樸實溫暖的質感，彷彿將冬季森林的氣息帶入生活空間，可以作為精美的裝飾品或手工禮物。工作坊將於12月17日及24日星期三舉行，歡迎4-12歲的會員參加，一堂收費 — 會員\$100，非會員\$160（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：(A) (B) - 12月7日，(C) (D) - 12月14日

Date : Wednesday
(A) (B) 17th December
(C) (D) 24th December
Time : (A) (C) 2:00pm – 3:15pm
(B) (D) 3:30pm – 4:45pm
Venue : Children's Playroom Library, 1/F
Price : Member \$100, Guest \$160
(including Children's Playroom entrance fee)
Age : (A) (C) 4 – 6 years
(B) (D) 7 – 12 years

Deadline for Confirmation:
(A) (B) 7th December, (C) (D) 14th December



Christmas Light Globe Workshop

Create a touch of festive magic at our Christmas Light Globe Workshop. Participants will design their own illuminated globe filled with Christmas characters, pinecones, miniature trees and soft artificial snow. Gentle string lights bring the scene to life, casting a warm glow that captures the spirit of the season. Perfect as a decoration, a thoughtful gift or a cosy night light, each finished globe adds a little sparkle to winter evenings.

聖誕節水晶球夜燈

在我們的聖誕燈球工作坊中，營造一抹節日魔幻，為冬季夜晚增添一份溫暖與浪漫。水晶球內裝飾著可愛的聖誕人物，松果、迷你聖誕樹和柔軟的人造雪，柔和的燈串為場景增添活力，散發出溫暖的光芒，捕捉節日的氣氛。每個成品燈球都可以當作裝飾品、貼心的禮物或舒適的小夜燈，為冬夜增添一抹亮麗的光芒。工作坊將於12月16日及23日星期二舉行，歡迎4-12歲的會員參加，一堂收費 — 會員\$120，非會員\$180（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：

(A) (B) - 12月6日，

(C) (D) - 12月13日

Date : Tuesday

(A) (B) 16th December

(C) (D) 23rd December

Time : (A) (C) 2:00pm – 3:15pm

(B) (D) 3:30pm – 4:45pm

Venue : Children's Playroom Library, 1/F

Price : Member \$120, Guest \$180

(including Children's Playroom entrance fee)

Age : (A) (C) 4 – 6 years

(B) (D) 7 – 12 years

Deadline for Confirmation: (A) (B) 6th December, (C) (D) 13th December



Sugar & Sparkle: Christmas Frame Workshop

Get creative this festive season with the Sugar & Sparkle Christmas Frame Workshop. Participants will decorate their own photo frame using cream glue as a base, then add colourful touches such as candies, cookies, tiny ornaments and decorations. The finished frame becomes a whimsical keepsake, perfect for displaying a favourite holiday photo or gifting to someone special.

Please note that the cream glue takes 1 to 2 days to fully dry, so the frame should be handled with care during this time.

聖誕奶油膠DIY相框

這是一場結合甜美風格與手作樂趣的創意體驗。參加者將使用奶油膠作為裝飾基底，搭配各式可愛小物，如糖果、餅乾、玩偶和節日裝飾，自由發揮打造獨一無二的夢幻相框。完成的相框將成為一件充滿奇思妙想的紀念品，非常適合展示你喜愛的節日照片，或贈送給特別的人。工作坊將於12月16日及23日星期二舉行，歡迎4-7歲的會員參加，一堂收費 — 會員\$80，非會員\$140（包括課程當日的兒童遊戲室入場費）。

備註：奶油膠水需要1到2天才能完全乾透，因此在此期間請小心處理相框。

確認課程的截止日期：(A) - 12月6日，(B) - 12月13日

Date : Tuesday (A) 16th December, (B) 23rd December

Time : 11:00am – 12:00noon

Venue : Children's Playroom Library, 1/F

Price : Member \$80, Guest \$140

(including Children's Playroom entrance fee)

Age : 4 – 7 years

Deadline for Confirmation: (A) 6th December, (B) 13th December



Christmas String Art Workshop

Add a creative touch to the festive season with this hands-on Christmas String Art Workshop. Using wooden boards, nails and colourful threads, participants will design and craft their own festive artwork to take home. The session introduces simple stringing and design techniques while encouraging imagination and personal expression. The completed artwork can be displayed at home or given as a personal Christmas gift.

聖誕釘子繞線畫

這是一場融合創意與節慶氛圍的手作體驗。學員將透過簡單的木板、釘子和彩色線材，設計

並製作出獨一無二、充滿聖誕色彩的繞線畫。課程將教授簡單的線繩製作和設計技巧，同時鼓勵想像和個人表達。完成的作品可以放在家中展示，也可以作為聖誕禮物贈送他人。工作坊將於12月19日（星期五）舉行，歡迎4-12歲的會員參加，一堂收費 — 會員\$100，非會員\$160（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：12月9日

Date : Friday 19th December

Time : (A) 1:30pm – 3:00pm

(B) 3:00pm – 4:30pm

Venue : Children's Playroom Library, 1/F

Price : Member \$100, Guest \$160

(including Children's Playroom entrance fee)

Age : (A) 4 – 6 years

(B) 7 – 12 years

Deadline for Confirmation: 9th December



Craft Pipe Cleaner Christmas Tree Workshop

Discover how simple pipe cleaners can turn into Christmas trees in this creative workshop. Using colourful pipe cleaners and small decorations such as stars, bells, ribbons and miniature gift boxes, participants will design and shape their own festive creations. This is a fun and easy activity for children to create festive keepsakes to take home and display for the holidays.

扭扭棒聖誕樹DIY

參加者可以利用色彩繽紛的扭扭棒，搭配小飾品，如星星、鈴鐺、緞帶和迷你禮物盒，親手製作出獨一無二的聖誕樹造型作品。扭扭棒柔軟易塑型，無需複雜工具即可完成。孩子們可以製作節日紀念品帶回家，在節日期間展示。工作坊將於12月15日及22日星期一舉行，歡迎4-12歲的會員參加，一堂收費 — 會員\$120，非會員\$180（包括課程當日的兒童遊戲室入場費）。

確認課程的截止日期：(A) (B) - 12月5日，(C) (D) - 12月12日

Date : Monday

(A) (B) 15th December

(C) (D) 22nd December

Time : (A) (C) 1:00pm – 3:00pm

(B) (D) 3:00pm – 5:00pm

Venue : Children's Playroom Library, 1/F

Price : Member \$120, Guest \$180

(including Children's Playroom entrance fee)

Age : (A) (C) 4 – 6 years

(B) (D) 7 – 12 years

Deadline for Confirmation: (A) (B) 5th December, (C) (D) 12th December



The Economic Government of the World: 1933-2023

by Martin Daunton

From a leading economic historian, this is the history of the institutions and individuals who have managed the global economy, from the World Monetary and Economic Conference in the wake of the Great Depression to the present.

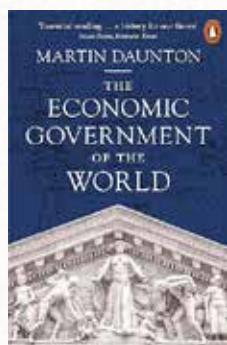
Since the Second World War, organisations created at Bretton Woods, the International Monetary Fund and the International Bank of Reconstruction and Development, and afterwards, the General Agreement on Trade and Tariffs and the Organisation for Economic Co-operation and Development, have left an indelible mark on our contemporary world.

Martin Daunton examines the swings of the pendulum over ninety years between the forces of democracy, national determination and globalization. He shows that the structures of economic government have been overwhelmingly shaped by 'first world' powers, often to the dismay of developing countries. He argues that whilst structures cannot be separated from the politics of and between the biggest economies, future global recovery rests on the reduction of inequality and that multilateral institutions are fundamental in fostering inclusive growth.

本書由一位著名的經濟史學家撰寫，講述了從大蕭條後的世界貨幣與經濟會議到現在，管理全球經濟的機構和個人的歷史。

自第二次世界大戰以來，在 Bretton Woods 體系下建立的國際貨幣基金組織、國際復興開發銀行，以及之後成立的貿易及關稅總協定和經濟合作暨發展組織，都給當今世界留下了不可磨滅的印記。

作者 Martin Daunton 考察了 90 年來民主、民族意志和全球化力量之間的搖擺。他指出，經濟治理結構在很大程度上是由「第一世界」強國塑造，這常常令發展中國家感到沮喪。他認為，雖然結構與最大經濟體之間的政治關係密不可分，但未來的全球復甦取決於不平等的減少，而多邊體制對於促進包容性成長至關重要。

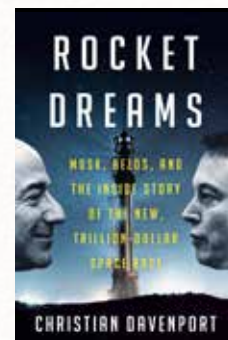


Rocket Dreams: Musk, Bezos, and the Inside Story of the New, Trillion-Dollar Space Race

by Christian Davenport

Musk versus Bezos. China versus the United States. The government versus the private sector. Welcome to the rivalries and alliances defining the New Space Age. At stake? Billions of dollars, national prestige, and a place in the history books. A fleet of powerful new rockets is poised to take humans into the cosmos more than ever before.

A lunar land rush has sparked a geopolitical competition among nations. And the world's two richest men have engaged in escalating brinkmanship, as NASA and the US government embraces Silicon Valley innovation to jump-start the nation's ambitions. Space has entered a golden age, and this is just the beginning. In this gripping work, award-winning Washington Post writer Christian Davenport chronicles the mad scramble to shape humanity's off-planet future. He takes readers behind the scenes at NASA and the Pentagon onto the sprawling Cape Canaveral factory where Blue Origin is working toward Amazon-style lunar deliveries, and onto SpaceX launch pads as Musk's engineers log 100-hour weeks, leaving veteran astronauts marvelling that they're now operating 'flying iPhones'.



What will happen as human ambition outpaces governmental regulation? Which country will win the race back to the moon? Was Donald Trump's much-derided creation of the Space Force a surprising act of foresight, and will the US finally make a real push to the moon and eventually toward Mars?

馬斯克對決貝索斯，中國對決美國。政府對決私營部門。歡迎來到定義新太空時代的競爭與聯盟。利害攸關？數十億美元的資金、國家聲望，以及載入史冊的一席之地。一支強大的新型火箭艦隊即將把人類送入前所未有的宇宙。

月球土地爭奪戰引發了各國之間的地緣政治競爭。隨著美國國家航空暨太空總署 (NASA) 和美國政府紛紛擁抱矽谷的創新，以推動國家雄心壯志，全球兩大富豪也紛紛採取了愈演愈烈的邊緣政策。太空已進入黃金時代，而這只是個開始。在這本扣人心弦的作品中，屢獲殊榮的《華盛頓郵報》作家 Christian Davenport 記錄了這場為塑造人類地球以外未來而展開的瘋狂爭奪。他帶領讀者走進美國 NASA 和五角大樓的幕後，來到藍色起源公司位於卡納維拉爾角的龐大工廠，在那裡，他們正致力於實現亞馬遜式的月球交付；還帶領讀者走進 SpaceX 的發射台，在那裡，馬斯克的工程師們每週工作 100 個小時，讓資深宇航員驚嘆於他們現在正在操作「飛行的 iPhone」。

當人類的野心超越政府監管時，會發生什麼事？哪個國家將在重返月球的競賽中獲勝？特朗普備受嘲諷的太空部隊的創建是否是一個令人驚訝的遠見卓識之舉？美國最終會真正向月球邁進，並最終登陸火星嗎？

From now until 30th November, 2025, these two featured books are available at the following bookstores at a special 10% discount to Pacific Club Members. Please show your Membership Card to the cashier in order to enjoy this discount.

由現在至11月30日止，太平洋會會員憑有效會員証到以下書店購買此兩本書籍，可獲9折優惠，請於付款時出示會員証。

Kelly & Walsh Ltd.
216 Pacific Place, Admiralty

Hong Kong Book Centre Ltd.
25 Des Voeux Road, Central

Kelly & Walsh Ltd
金鐘太古廣場216號舖

香港圖書文具有限公司
中環德輔道中25號

Mother-of-Pearl Bracelet Workshop

This afternoon workshop invites participants to create a bracelet that captures the gentle shimmer of mother-of-pearl. Working with a selection of iridescent shell pieces, students will design a piece that feels personal and unique, under the guidance of our expert instructor. Each participant will take home their own mother-of-pearl keepsake at the end of the session.



螺鈿手鍊工作坊

這午間工作坊指導學員創作一條展現珍珠母貝柔和光澤的手鍊。在專業導師的指導下，學員可運用充滿夢幻流光的彩虹貝殼材料，親自設計出充滿個性和獨特的作品。課程結束後，每位學員都可將自己的珍珠母貝作品帶回家作紀念。工作坊將於11月23日(星期日)舉行，適合6歲及以上的會員參加，一堂收費 — 會員\$250，非會員\$310 (包括課程當日的兒童遊戲室入場費)。

Date : Sunday 23rd November
Time : 2:30pm – 3:30pm
Venue : Children's Playroom Library
Price : Member \$250, Guest \$310
(Including Children's Playroom entrance fee)
Age : 6 years and above

Junior Taekwondo

Taekwondo has become one of the Club's most popular and successful children's programmes, inspiring enthusiasm and steady progress among young members. Each class helps children build focus, confidence, and discipline as they learn new techniques and work towards higher belt levels. New children are always welcome!

少年跆拳道

跆拳道已成為本會最受歡迎且最成功的兒童課程之一，激發了年輕會員的熱情並幫助他們平穩進步。每堂課都能幫助孩子在學習新技巧、努力晉級更高層次的同時，培養專注力、自信心和自律性。課程於星期六舉行，適合4歲及以上所有程度的會員參加，11月份4堂收費 — 會員\$720，非會員\$760。歡迎新學員參加！

Date : Saturday 1st, 15th, 22nd & 29th November
Time : 4:00pm – 5:00pm (All levels)
Venue : Aerobics Room
Price : Member \$720, Guest \$760 (for 4 lessons)
Age : 4 years and above



Wall Climbing

Adventure awaits on the climbing wall, where children can challenge themselves and have fun reaching new heights. Guided by our expert instructor, they build strength, coordination, and confidence through each climb. The classes encourage focus and perseverance, giving every young climber a real sense of achievement.

運動攀石訓練班

刺激的運動攀石訓練班可以讓孩子挑戰自我，享受攀登新高度的樂趣。在我們專業教練的指導下，學員可透過每次攀爬來增強力量、協調性和自信心，並鼓勵專注力和毅力，讓每位小攀石者都獲得真正的成就感。11月份課程將改至星期日舉行，適合6-10歲會員參加，兩堂收費 — 會員\$450，非會員\$570 (包括課程當日的兒童遊戲室入場費)。

Date : Sunday 23rd & 30th November *New Day
Time : 11:30am – 1:00pm
Venue : Children's Playroom (Climbing Wall)
Price : Member \$450, Guest \$570 (for 2 lessons, including Children's Playroom entrance fee)
Age : 6 – 10 years

English Drama Academy

The English Drama Academy helps children build confidence in spoken English through performance and play. Each class combines storytelling, role-play, and script work to develop fluency, expression, and clear communication. Guided by our instructor, participants learn to use language naturally while gaining confidence and creativity.

英語話劇訓練班

英語話劇訓練班透過表演和遊戲幫助孩子建立講英語的自信。每節課堂都結合說故事、角色扮演和劇本練習，以提升英語流利度、表達能力和清晰的溝通能力。在導師的指導下，孩子將學習如何自然地運用語言，同時提升自信和創造力。課程於星期一舉行，適合3-12歲的會員參加，11月份4堂收費 — 會員\$800，非會員\$840。

Date : Monday 3rd, 10th, 17th & 24th November
Time : (A) 5:30pm – 6:30pm
(B) 4:30pm – 5:30pm
Venue : Gym Activities Room
Price : Member \$800, Guest \$840 (for 4 lessons)
Age : (A) 3 – 5 years
(B) 6 – 12 years





Rope Skipping Class

Come and join the fun at our weekly Rope Skipping Class! Children are coached in individual rope skipping skills, as well as partner skipping. The classes emphasize fitness, self-esteem, leadership, personal accomplishment and teamwork.

花式跳繩班

參加本會的花式跳繩班，除了可以學習跳繩技巧、增強身體四肢的運動量及靈敏度、訓練個人反應外，還可以學習自我肯定、領導力和團隊合作。課程於星期日舉行，適合7-12歲會員參加，11月份4堂收費——會員\$720，非會員\$760。

Date : Sunday 9th, 16th, 23rd & 30th November
Time : 4:30pm – 5:20pm (50 mins)
Venue : Aerobics Room
Price : Member \$720, Guest \$760 (for 4 lessons)
Age : 7 – 12 years



Junior Badminton Lessons (Private)

Private lessons offer young players the most effective way to sharpen their badminton skills and build confidence on court. With individual guidance from the coach, each session focuses on technique, movement, and strategy, tailored to the student's ability and goals

Private Lessons

1pax: \$700/hour (including court hire)
2pax: \$900/hour (including court hire)

少年羽毛球 — 私人課程

私人課程為年輕球員提供最有效的途徑，幫助他們提升羽毛球技能，建立賽場自信。教練將根據學員的能力和目標，度身定制個人化指導，並專注於技術、動作和策略的訓練。

私人課程收費（包括場租）

一人：\$700 / 每堂一小時
二人：\$900 / 每堂一小時

Junior Badminton Lessons

Our Junior Badminton Programme is held for junior players from 6 to 16 years old. Our experienced coaches are dedicated to helping children of all skill levels develop their badminton abilities to take their game to the next level.

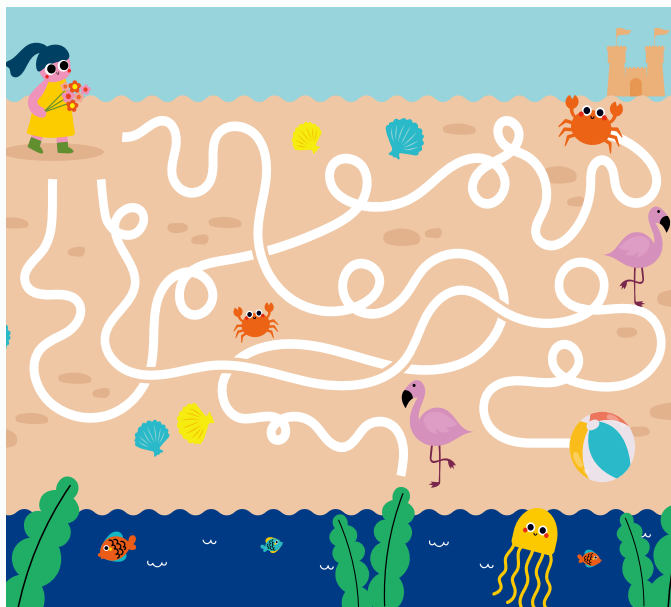
少年羽毛球 — 團體訓練班

本會少年羽毛球班專為6-16歲少年會員而設，我們經驗豐富的教練致力於幫助不同水平的學員提高羽毛球能力，使他們的比賽水平更上一層樓。訓練班於星期五晚上舉行，11月份4堂收費——會員\$1,040，非會員\$1,080。

Date : Friday 7th, 14th, 21st & 28th November
Time : (A) 6:30pm – 7:30pm
(B) 7:30pm – 8:30pm
Venue : Aerobics Room
Price : Member \$1,040, Guest \$1,080 (for 4 lessons)
Age : (A) 6 – 10 years
(B) 11 – 16 years



To enroll these classes, please call the 2/F Reception on 2118 1890. 報名參加以上課程，請致電 2118 1890 與二樓接待處聯絡。



Help the little girl find her favourite ball

Let's help the little girl find her favourite ball.

請幫女孩找回她的沙灘球。

Win a Fabulous Prize

Fax your answer to the Editor at Fax No. 2118 0209 or pass your entry to the 2/F Reception. All correct entries will be placed into a draw to be held on Sunday, 30th November. The winner will receive a fabulous prize.

贏取精美禮品

請將答案傳真至2118 0209或交回二樓接待處。所有答中的小朋友均可參加於11月30日（星期日）舉行之抽獎，勝出者可獲禮物一份。

Name: _____

Age: _____ Contact Tel. No.: _____

Membership No.: _____

Sudoku® Puzzles by Pappocom

Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9.

玩法：在圖上的每一直行、每一橫列、每個獨立九宮格內填上數字1至9，每行、列及九宮格內數字不可重複出現。

Tips and computer program at 遊戲貼士及下載可瀏覽網頁：www.sudoku.com

Submit your answer to the Editor by fax at 2118 0206 or email to: vivian-ng@pacificclub.com.hk by latest Monday, 17th November. Alternatively, you may pass your entry to the 2/F Reception Desk. All correct entries will be placed into a draw. The winner will receive a Set Dinner/Buffer for Two (Monday to Thursday, excluding special days) at The Island View Restaurant in December. Good Luck!

請於11月17日(星期一)前將答案傳真至 2118 0206、電郵至vivian-ng@pacificclub.com.hk，或交到二樓接待處，所有答中者均可參加抽獎。得獎者可於12月份(星期一至四，特別節日活動除外)到 The Island View 餐廳享用二人晚市套餐或自助晚餐。祝各位好運！

2				5		4	1	
5			1					3
					6	9		
			9			6		
	1		3	7	4		8	
		8			5			
		3	5					
4					7			2
	9	2		6				7

Name 會員姓名：_____

Membership No. 會員編號：_____

Contact Tel. No 聯絡電話：_____

*Please note only one entry will be accepted per Membership 每個會籍只限參加一次

3	7	8	6	5	1	4	9	2
2	5	9	8	4	3	1	7	6
1	4	6	7	9	2	3	5	8
6	1	5	9	2	8	7	4	3
9	3	7	4	1	6	2	8	5
8	2	4	5	3	7	9	6	1
7	6	3	2	8	4	5	1	9
5	8	1	3	7	9	6	2	4
4	9	2	1	6	5	8	3	7

October Solution

10月份遊戲答案

Congratulations to the winner of last month's puzzle

恭喜上期得獎者

Ms Kwok Suet Chun

Personal Training & Pilates Packages

私人健身及普拉提訓練 — 套票優惠

Take your fitness further with our limited-time promotion on Personal Training and Pilates sessions, helping you achieve your goals with expert guidance and motivation.

透過參加我們的私人訓練及普拉提課程限時優惠，進一步提高你的健身水平，幫助你在專家的指導及激勵下實現目標。

PERSONAL TRAINING 私人健身課程

10-session package \$6,500 **\$5,850** (10% off)
(10次課程套票) (原價 \$6,500，現享10%折扣優惠，僅需\$5,850)

20-session package \$13,000 **\$11,050** (15% off)
(20次課程套票) (原價 \$13,000，現享15%折扣優惠，僅需\$11,050)

PILATES 普拉提訓練

10-session package \$7,500 **\$7,200** (4% off)
(10次課程套票) (原價 \$7,500，現享4%折扣優惠，僅需\$7,200)

20-session package \$15,000 **\$13,500** (10% off)
(20次課程套票) (原價 \$15,000，現享10%折扣優惠，僅需\$13,500)

*The package(s) must be completed within 12 months of the purchase date. 所有套票必需於購買日期起 12 個月內完成。

For further information and for bookings, call the Gym on 2118 186..
查詢詳情，請致電 2118 1863 與健身室聯絡。

Roppongi Hills Club Tokyo, Japan

日本東京 — 六本木新城俱樂部



In the heart of Tokyo's lively Roppongi area, the Roppongi Hills Club offers elegant facilities and spectacular views over the city. The Club enjoys an unrivalled location on the 51st floor of the Roppongi Hills Mori Tower, surrounded by floor-to-ceiling windows that reveal the ever-changing skyline of Tokyo. The interior combines contemporary Japanese design with international refinement, creating an atmosphere both exclusive and welcoming.

Dining at the Roppongi Hills Club is an experience to remember, with six distinctive restaurants offering a variety of cuisines. Fifty-one, the Club's main dining and bar area, serves Japanese and international favourites throughout the day, while La Cucina presents refined European and Italian dishes in a bright, relaxed setting with views towards Shibuya and Mount Fuji.



At Amakawa, diners enjoy premium Wagyu beef and seasonal vegetables prepared before them on the teppanyaki grill. Star Anise offers authentic Chinese cuisine, and Hyakumi-an features traditional Japanese kaiseki prepared with the finest seasonal ingredients. For sushi enthusiasts, The Sushi Bar provides an intimate Edo-style experience in a serene setting.

Each restaurant includes private dining rooms that are ideal for business meetings, social gatherings or special celebrations, all complemented by thoughtful service and remarkable city views.

Beyond its dining venues, the Club offers a range of beautifully appointed banquet and event rooms. Members also have access to the Hills Spa, located within the Roppongi Hills complex. This exclusive wellness facility features a fully equipped gym with Life Fitness equipment, a 20-metre swimming pool, yoga and Pilates studios, as well as saunas, jacuzzis and treatment rooms.

If you are travelling to the city of Tokyo for either business or pleasure, the Roppongi Hills Club is a very special place that welcomes Pacific Club Members. Be sure to obtain a Letter of Introduction.

地處東京市中心六本木區的六本木新城俱樂部提供優雅的設施及飽覽全市的壯麗景色。俱樂部位於六本木山莊森大樓51樓，地理位置優越，四周環繞著落地窗，可欣賞東京每日不斷變化的天際線。俱樂部的室內設計融合了現代日式設計與國際精緻風格，營造出尊貴而溫馨的氛圍。



在俱樂部共設有6間提供世界各國的佳餚美食的餐廳，令在此用膳成為一種難忘的享受。Fifty-one 是俱樂部的主要餐飲和酒吧區，全日供應日本和國際美食，而 La Cucina 則在明亮、輕鬆的環境中提供精緻的歐洲和意大利菜餚，並享有澀谷和富士山的美景。

在 Amakawa 鐵板燒餐廳，客人可以享用現場烹調的優質和牛和時令蔬菜。Star Anise 提供正宗的中式料理，而 Hyakumi-an 則以最優質的時令食材烹調傳統的日式懷石料理。對於壽司愛好者，就可以到 The Sushi Bar 享受寧靜的環境宜人的江戶風情體驗。

每間餐廳均設有私人廂房，非常適合舉辦商務會議、社交聚會或特殊慶祝活動，並提供周到的服務和壯麗的城市景觀。

除了餐飲場所外，俱樂部還提供一系列裝潢雅緻的宴會廳和活動室。會員也可以使用位於六本木山莊綜合大樓內的 Hills Spa 水療中心。這間尊享的康體中心包括配備了全套 Life Fitness 健身器材的健身室、20 米長的游泳池、瑜伽和普拉提運動室，以及桑拿浴室、按摩浴池和物理治療室。

因此當你計劃前往東京時，請攜同會所介紹信前往享用六本木新城俱樂部的優質設施。



The Pacific Club Spa offers tailor-made beauty treatments for gentlemen & ladies. Book your appointment today and discover the miracle of beauty!

LPG

INNER POWER.
BETTER LIFE.

LPG endermologie®

「動能活化」
啟動內源力量



*For reservation, please call our
Spa Reception on 2118 1890*

Made in **France**

CELLU M6 ALLIANCE®

LPG endermologie® technology gently stimulates the skin to reactivate dormant cellular activity. **100% Natural and painless**, it provides visible results instantly with zero side effects. Over 200,000 people choose this technology every day.



PACIFIC CLUB

PACIFIC CLUB

FESTIVE CALENDAR 2025

6th December



CHRISTMAS COOKIE CLASS

聖誕曲奇工作坊

This afternoon workshop invites little ones to create festive-themed cookies, perfect for the holiday season. These delicious, homemade treats can be taken home after the class, making a thoughtful gift for family and friends.

於 12 月 6 日 (星期六) 下午, 歡迎 4-9 歲會員前來參加聖誕曲奇工作坊, 隨自己的喜好以糖霜及各種糖果, 裝飾出獨一無二的聖誕曲奇。收費每位 \$248。

報名請致電 2118 2851, 截止報名日期為 11 月 28 日 (星期五)。

Date : Saturday, 6th December

Time : 2:30pm – 3:30pm

Price : \$248 per person

Age : 4 - 9 years

Reservations : 2118 2851

* Deadline for enrollment is Friday, 28th November

GINGERBREAD CHRISTMAS TREE DECORATING WORKSHOP

薑餅聖誕樹裝飾工作坊

Join us for a creative and festive afternoon where children will decorate their very own gingerbread Christmas tree under the guidance of our pastry team. Using colourful icing, candies and a range of edible decorations, each young participant will transform their tree into a unique holiday centrepiece. The finished creations can be taken home to enjoy, display, or share with family and friends.

於 12 月 6 日 (星期六), 與我們共度一個充滿創意及節日氣氛的下午, 孩子們將在本會糕點廚師的指導下, 裝飾他們自己的薑餅聖誕樹。每位孩子將使用色彩繽紛的糖霜、糖果及各種可食用的裝飾品, 將自己的聖誕樹打造成獨一無二的節日裝飾。完成的作品可以帶回家欣賞、展示, 或與親朋好友分享。工作坊收費每位 \$328。

報名請致電 2118 2851, 截止報名日期為 11 月 28 日 (星期五)。

Date : Saturday, 6th December

Time : 4:00pm – 5:00pm

Price : \$328 per person

Age : 6 - 12 years

Reservations : 2118 2851

* Deadline for enrollment is Friday, 28th November



13th December

CHILDREN'S CHRISTMAS PARTY LUNCH BUFFET

聖誕兒童午餐派對

The Island View Restaurant once again hosts our much-anticipated annual Children's Christmas Party, a celebration families look forward to each year. The afternoon will be filled with festive games, lively entertainment and a generous Christmas Lunch Buffet. Adding to the excitement, Santa Claus will make his traditional early visit, bringing gifts and good cheer for every child.

Island View 餐廳將於 12 月 13 日（星期六）再次舉辦備受期待的年度聖誕兒童午餐派對，這是每個家庭都翹首以盼的盛事。當日活動包括節日遊戲、精彩的娛樂活動及豐盛的聖誕自助午餐。聖誕老人將一如既往地提前到訪，為每個孩子帶來禮物及歡樂，讓節日氣氛更加濃厚。成人、2 歲及以上小童收費（包括享用橙汁及汽水）：每位 \$428。

訂座請致電 2118 1846。

Date : Saturday, 13th December

Time : 12:00noon – 2:30pm

Venue : The Island View & Pier 6 Restaurant

Price : \$428 per person (adults & children 2 years and above)
Including Orange Juice and Soft Drinks

Reservations : 2118 1846

CHRISTMAS GINGERBREAD HOUSE MAKING WORKSHOP

聖誕薑餅屋工作坊

Celebrate the magic of the season with our enchanting Christmas Gingerbread House Making Workshop, designed for children aged 6 to 12. Guided by our talented pastry chefs, young participants will explore the art of gingerbread house construction, mastering icing techniques and decorative details. At the end of the workshop, each child will proudly take home their beautifully crafted gingerbread house to share and enjoy.

於 12 月 13 日（星期六）下午，歡迎 6-12 歲會員齊來跟隨本會的專業糕點廚師，學習如何以糖霜、糖果及裝飾物來粉飾你的專屬聖誕薑餅屋，一同享受這個節日的神奇魔力。完成後，小朋友可將製成品帶回家中與家人朋友分享。收費每位 \$468。

報名請致電 2118 2851，截止報名日期為 12 月 4 日（星期四）。

Date : Saturday, 13th December

Time : 2:30pm – 3:30pm

Price : \$468 per person

Age : 6 -12 years

Reservations : 2118 2851

* Deadline for enrollment is Thursday, 4th December



PRE-CHRISTMAS EVENTS

1st-23rd December

FESTIVE LUNCH & DINNER BUFFET

(EXCEPT WINTER SOLSTICE DINNER BUFFET ON 21ST)

聖誕自助午餐及晚餐

Embrace the festive spirit at The Island View Restaurant with a pre-Christmas Lunch or Dinner feast. Enjoy a lavish spread of seasonal favourites, from traditional roasts to indulgent holiday desserts, all prepared to capture the warmth and flavour of the season. Whether you're celebrating with family, friends or colleagues, it's the perfect way to savour the days leading up to Christmas.

於 12 月 1 日至 23 日期間（21 日冬至自助晚餐除外），前來 Island View 餐廳享用「聖誕自助午餐及晚餐」，感受節慶氣氛。從傳統的烤肉到令人垂涎的節日甜點，琳瑯滿目的當季佳餚，都是為了捕捉節日的溫暖與美味而精心準備。無論是與家人、朋友還是同事一起慶祝，這都是迎接聖誕節的完美方式。

自助午餐收費（星期一至六）：成人 \$328，小童 \$218

自助晚餐收費（星期一至四，及星期日）：成人 \$388，小童 \$285

訂座請致電 2118 1846。

Date : 1st – 23rd December

Venue : The Island View Restaurant

Price : **Lunch** \$328 Adults, \$218 Children
(Monday – Saturday)

Dinner \$388 Adults, \$285 Children
(Monday – Thursday & Sunday)

Reservations : 2118 1846

FESTIVE SUNDAY LUNCH BUFFET

週日聖誕自助午餐

Sundays in December are made for celebration at the Pacific Club. Enjoy a festive Lunch Buffet overflowing with seasonal favourites and holiday flair, perfect for sharing with family and friends. To make the occasion even more special, Moët & Chandon Champagne will be available at a special price, adding a sparkling touch to your Sunday feast.

於 12 月逢星期日，太平洋會將為大家獻上精彩的慶祝活動。享用節慶自助午餐，品嚐當季特色美食，感受節日氛圍，與親朋好友共享天倫之樂。為了讓大家的週日盛宴更加特別，我們將送上 Moët & Chandon 香檳特別優惠，為假日盛宴增添歡樂氣氛。

收費：成人 \$428，小童 \$285；另外可以優惠價 \$388 享用著名 Moët & Chandon 香檳一支。

訂座請致電 2118 1846。

Sunday

7th/14th

21st/28th

Date : Sunday 7th, 14th, 21st & 28th December

Time : From 12:00noon

Venue : The Island View Restaurant

Price : \$428 Adults, \$285 Children

Enjoy one bottle of Moët & Chandon Champagne
with lunch at the special price of \$388

Reservations : 2118 1846

FESTIVE SET LUNCH

Pier 6 餐廳 — 聖誕午餐

Make the season memorable with a festive dining experience at Pier 6. From 1st to 23rd December, enjoy a refined Set Lunch featuring your choice of two or three courses, beautifully prepared with seasonal ingredients. Take in the panoramic views of Victoria Harbour as you indulge in the flavours of the holidays in an elegant setting.

前來 Pier 6 餐廳享受節慶美食體驗，讓今年節日永生難忘。於 12 月 1 日至 23 日期間，大家可以享用精緻的午市套餐，選擇兩道或三道菜式，均採用時令食材精心烹調。在優雅的環境中，一邊欣賞維多利亞港的全景，一邊盡情享受節慶的美味。

午餐收費：兩道菜式 — 每位 \$398，三道菜式 — 每位 \$448。

訂座請致電 2118 1878。

Date : 1st – 23rd December

Time : From 12:00noon

Venue : Pier 6 Restaurant

Price : 2-course Menu - \$398 per person

3-course Menu - \$448 per person

Reservations : 2118 1878

Festive Set Lunch Menu

Served with freshly-baked Bread,
Amuse-bouche and festive Petits Fours

Appetisers

Cream of Agria Potato Soup
with Black Truffle and Aged Comté Cheese

or

Quenelle of Duck Foie Gras Terrine
with Port Wine Gelée and Chestnut Brioche

or

Balik Style Smoked Salmon and its own Roe
with Buckwheat Blini and Confit Lemon

or

Wild Mushroom Vol-au-vent Florentine Style
with Crispy Egg Yolk (V)

Main Courses

Ballotine of Sea Bass and Salmon
on Saffron Bisque with Scallops and Fleuron

or

Red Wine Braised Beef Cheek
with Fondant Carrots and Savoy Cabbage

or

Chicken and Mushroom Pithivier
with Celeriac and Roscoff Onion

or

Black Pepper and Cheese Filled Pasta Parcels
with Pumpkin Preparations (V)

Dessert and Cheese

Williams Christ Pear Delight

or

Winter Citrus Compote
with Egg Nog Sabayon

or

Brillat-Savarin Cheese
with Black Truffle and Toasted Sourdough

(V - Vegetarian)

JOYEUX NOËL – FRENCH FOR MERRY CHRISTMAS! DINNER BUFFET

FRIDAYS AND SATURDAYS

「法式快樂聖誕」自助晚餐

The French have long perfected the art of festive dining, where every meal becomes a celebration of flavour, friendship and joy. This season, The Island View Restaurant invites you to savour the essence of France, with a menu inspired by its coastlines, countryside and mountains.

On selected Fridays and Saturdays, discover an indulgent spread featuring Atlantic Oysters, Lobster and Seafood, La Lande Foie Gras, Périgord Truffles and an exceptional selection of French Cheeses. Complemented by Prime Beef, Burgundy Snails and artisanal Charcuterie, it's a celebration of France's finest ingredients, brought together in true festive spirit.

自古以來，法國人就精通節慶餐飲藝術，每一餐都成為美味、友誼及歡樂的盛宴。今年聖誕，Island View 餐廳誠摯邀請大家前來品味法國的精髓，享用靈感來自其海岸線、鄉村及山脈的豐富菜式。

在特定的星期五及六晚上，大家可以盡情享用來自大西洋的生蠔、龍蝦及海鮮、La Lande 鵝肝、Périgord 松露，以及精選法國芝士；佐以優質牛肉、勃根地蝸牛菜式及各款手工熟食，以真正的節日氣氛，獻上一場法國頂級食材的盛宴。

晚餐收費：成人 \$598，小童 \$395。

每位另加 \$178 可搭配精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁

訂座請致電 2118 1846。

Fridays

5th

Saturdays

6th / 13th

20th / 27th



Date : Friday 5th and Saturday 6th, 13th, 20th & 27th December

Venue : The Island View Restaurant

Price : \$598 Adults, \$395 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Reservations : 2118 1846

21st December

FESTIVE CHRISTMAS CAROLLING AFTERNOON TEA AT PIER 6

聖誕頌歌下午茶

Date : Sunday, 21st December

Time : From 3:00pm

Venue : Pier 6

Price : \$348 per person

Reservations : 2118 1846

* minimum booking for 4 persons applies

Celebrate the magic of Christmas with an afternoon of carols and indulgence at Pier 6. Enjoy a refined selection of festive sweet and savoury delights, featuring beautifully prepared pastries, Christmas treats and delicate sandwiches, all thoughtfully created by our talented chefs.

Your Afternoon Tea experience includes a glass of Moët & Chandon Champagne or non-alcoholic Copenhagen Lysegrøn Sparkling, along with a selection of specialty coffees and fine teas.

The highlight of the afternoon will be a live performance by Tenor Gabriel Ma and his Opera Friends, filling Pier 6 with the sounds of beloved Christmas carols and capturing the spirit of the season.

於 12 月 21 日（星期日）在 Pier 6 餐廳，以一個充滿聖誕頌歌及奢華享受的下午來慶祝聖誕。品嚐由我們才華橫溢的廚師精心製作的節日甜點及鹹味美食，包括各式糕點、聖誕點心及精緻三文治。

下午茶體驗同時包括享用一杯 Moët & Chandon 香檳，或不含酒精的 Copenhagen Lysegrøn 氣泡酒，以及精選特色咖啡及上等紅茶。

而這個下午的亮點就是由男高音歌手 Gabriel Ma 及其歌劇朋友們的現場表演，讓 Pier 6 沉浸在令人歡樂的聖誕頌歌聲中，感受節日的氣氛。

收費：每位 \$348（最低預訂人數為 4 位）

訂座請致電 2118 1878。

Happy winter solstice

21st December

CHINESE WINTER SOLSTICE AT BAUHINIA 紫荊閣冬至中式晚餐

On this year's shortest day, come together with your loved ones for a heartwarming reunion at Bauhinia Restaurant. Chef Keung and his team have prepared a fantastic A La Carte Dinner Menu, inviting you to choose and savour dishes in the spirit of togetherness.

12月21日(星期日)冬至是一家團聚的日子，歡迎會員與家人蒞臨紫荊閣共進晚餐，享用由主廚強師傅及他的團隊準備的豐富單點菜式，以慶祝這象徵幸福團圓的一天。

訂座請致電 2118 1892。

Date : Sunday, 21st December
Venue : Bauhinia Restaurant
Reservations : 2118 1892

CHINESE WINTER SOLSTICE DINNER BUFFET AT THE ISLAND VIEW & PIER 6 The Island View 及 Pier 6 冬至自助晚餐

Experience the beauty of the Chinese Winter Solstice with a memorable evening at The Island View and Pier 6. On 21st December, our special Dinner Buffet celebrates this cherished occasion with a selection of traditional Chinese dishes alongside fusion creations. Gather with family and friends and reflect on the warmth and togetherness of the season.

喜歡享用自助餐的會員，亦可以於12月21日(星期日)晚上前來 Island View 及 Pier 6 餐廳共慶冬至。我們特別推出的自助晚餐，以一系列傳統中式佳餚及融合創意菜餚，慶祝這珍貴的時刻。與家人朋友歡聚一堂，感受節慶的溫馨與歡聚。

晚餐收費：成人 \$528，小童 \$348。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁/蘋果汁。

訂座請致電 2118 1846。

Date : Sunday, 21st December
Venue : The Island View Restaurant & Pier 6
Price : \$528 Adults, \$348 Children
For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.
Reservations : 2118 1846



THE ISLAND VIEW & PIER 6 RESTAURANT

24th Christmas Eve

LUNCH BUFFET

Island View 及 Pier 6 餐廳 — 平安夜自助午餐

Celebrate Christmas Eve with a festive Lunch Buffet at the Club, filled with the season's finest flavours. Enjoy classic holiday dishes with all the trimmings, alongside a Raclette Cheese Station, Roasted Turkey, Fresh Seafood and an irresistible spread of desserts.

歡迎蒞臨享用聖誕自助午餐，品嚐各式傳統聖誕美食、熱溶芝士、烤火雞、海鮮及令人難以抗拒的豐富甜品，一同歡度平安夜。

收費：成人 \$498，小童 \$328。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁/蘋果汁。

本會於 11 月 4 日（星期二）上午 10 時 30 分開始接受訂座，請致電訂座熱線：2118 1868。翌日開始請致電 2118 1846。

Date : Wednesday, 24th December
Time : From 12:00noon
Venue : The Island View & Pier 6 Restaurant
Price : \$498 Adults, \$328 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Bookings are available from Tuesday, 4th November at 10:30am. Please call the Booking Hotline on 2118 1868. After that day, please call 2118 1846.

24th Christmas Eve - 25th Christmas Day

DINNER BUFFET

Island View 及 Pier 6 餐廳 — 平安夜及聖誕日自助晚餐

Celebrate the joy of Christmas at The Island View with our spectacular Christmas Eve and Christmas Day Dinner Buffets. Savour a feast of festive favourites, from freshly shucked Oysters and Snow Crab Legs to Foie Gras and traditional Roasted Turkey, complemented by a range of seasonal dishes. Each adult diner will also be treated to a half Lobster Thermidor for an extra touch of indulgence.

Enhance your evening with unlimited Wine, Beer, Orange Juice and Soft Drinks, all perfectly suited to the occasion. On Christmas Eve, Santa Claus will make a special appearance to delight our younger guests with gifts and festive cheer.

於平安夜及聖誕日來 Island View 及 Pier 6 餐廳享用豐盛的自助晚餐，享受聖誕的喜悅。從新鮮生蠔及雪蟹腳，到鵝肝醬及傳統烤火雞，應有盡有，更有一系列時令菜餚，讓大家盡享節日盛宴。每位成人用餐者還可享用半隻龍蝦，享受額外美味。

想為夜晚增添光彩，不妨享用無限暢飲的葡萄酒、啤酒、橙汁及汽水，完美契合節日的氛圍。此外，聖誕老人也會於平安夜晚上到場向小朋友大派禮物，營造節慶氛圍。

晚餐收費：成人 \$788；小童 \$520。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁/蘋果汁。

本會將於 11 月 4 日星期二（平安夜自助晚餐）及 11 月 5 日星期三（聖誕日自助晚餐）上午 10 時 30 分開始接受電話訂座，請致電訂座熱線：2118 1868。翌日開始請致電 2118 1846。

Date : Wednesday, 24th and Thursday, 25th December
Time : From 6:00pm
Venue : The Island View & Pier 6 Restaurant
Price : \$788 Adults, \$520 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Bookings are available from Tuesday, 4th November at 10:30am (for 24th December) and bookings are available from Wednesday, 5th November at 10:30am (for 25th December). Please call the Booking Hotline on 2118 1868. After that day, please call 2118 1846.



24th 25th 26th

FESTIVE SEMI-BUFFET LUNCH

Capricci — 聖誕意式半自助午餐

This holiday season, elevate your celebrations by reserving a table at Capricci on Christmas Eve, Christmas Day or Boxing Day, and indulge in a memorable Italian Christmas Lunch. Choose from a range of starters and desserts on our buffet, while your selected festive main course will be served directly to your table.

在佳節期間，大家可以於 12 月 24 日至 26 日在 Capricci 預訂餐桌，盡情享用令人難忘的意式聖誕午餐，讓慶祝活動更加精彩。屆時，大家可以在自助餐桌上選擇喜歡的開胃前菜及甜點，而我們會將你所點選的主菜直接送到你的餐桌上。

意式半自助午餐收費（不包括餐飲）：成人 \$388；小童 \$328。
訂座請致電 2118 1803。

Date : 24th, 25th & 26th December

Time : From 12:00noon

Venue : Capricci

Price : \$388 Adults, \$328 Children (excluding beverages)

Reservations : 2118 1803

CAPRICCI FESTIVE SEMI-BUFFET LUNCH

24th – 26th December

Select One Main Course:

10" Christmas Turkey Pizza

Cranberries | Brie Cheese | Black Truffle

or

Spaghetti Amatriciana with Braised Pork Cheek Ragout

or

Potato Crusted Fillet of Sea Bass with Savoy Cabbage

or

Ballotine of Turkey and Chestnuts

Cranberry Sauce | Red Cabbage | Brussels Sprouts

or

Chicken Medallion

Celeriac Mashed Potatoes | Madeira Mushroom Sauce

or

Oven Baked Mushroom and Truffle Lasagna

FESTIVE SEMI-BUFFET DINNER

Capricci 餐廳 — 聖誕意式半自助晚餐

Celebrate the festive season at Capricci with our signature Semi Buffet Dinner. Enjoy an enticing array of appetisers including Lobster Salad, 24-month Parma Ham with Parmigiano-Reggiano, Foie Gras Mousse, Scallop Carpaccio and many more. Select your Main Course from a specially prepared festive menu, then finish with a visit to the lavish Dessert Station filled with irresistible sweet creations.

於 24 日至 26 日期間前來 Capricci 享用意大利佳餚及美酒，慶祝聖誕。我們會為大家準備豐富的半自助餐，包括多款前菜，如龍蝦沙律、24 個月巴馬火腿佐巴馬臣芝士、鵝肝慕斯、扇貝薄片等。再從特別設計的節日菜單中選擇主菜，然後享用令人無法抗拒的豐富甜點。

收費：成人 \$498；小童 \$328。

訂座請致電 2118 1803。

Date : 24th, 25th & 26th December

Time : From 6:00pm

Venue : Capricci

Price : \$498 Adults, \$328 Children

Reservations : 2118 1803

CAPRICCI FESTIVE SEMI-BUFFET DINNER

24th – 26th December

Select One Main Course:

Ballotine of Turkey and Chestnuts

Cranberry Sauce | Red Cabbage | Brussels Sprouts

or

10" Christmas Turkey Pizza

Cranberries | Brie Cheese | Black Truffle

or

Gratinated Black Truffle Agnolotti

or

Crispy Pig's Trotter

Braised Lentil and Tomato Ragout

or

Oven Baked Seafood Cassoulet with Tarragon and Dill Sauce

or

Seared Black Angus Sirloin

Celeriac Potato Mash | Madeira Mushroom Sauce

THE ISLAND VIEW & PIER 6 RESTAURANT



25th Christmas Day

LUNCH BUFFET

Island View 及 Pier 6 餐廳 聖誕日自助午餐

Celebrate Christmas Day at The Island View and Pier 6 with a beautifully prepared Lunch Buffet showcasing festive favourites and seasonal dishes. Enjoy the relaxed atmosphere and views across Victoria Harbour as family and friends gather to share the joy of the day. A special visit from Santa Claus will bring an added touch of cheer to the afternoon.

在 Island View 及 Pier 6 歡度聖誕，享用精心準備的自助午餐，品嚐節日特色菜餚及時令美食。在輕鬆的氛圍中，欣賞維多利亞港的壯麗景色，與家人朋友歡聚一堂，分享節日的喜悅。聖誕老人的特別到訪將為下午增添一抹歡樂。

聖誕日自助午餐收費：成人 \$648；小童 \$428。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁。

本會於 11 月 5 日（星期三）上午 10 時 30 分開始接受電話訂座，請致電訂座熱線：2118 1868。翌日開始請致電 2118 1846。

Date : Thursday, 25th December

Time : From 12:00noon

Venue : The Island View & Pier 6 Restaurant

Price : \$648 Adults, \$428 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Bookings are available from Wednesday 5th November at 10:30am. Please call the Booking Hotline on 2118 1868. After that day, please call 2118 1846.



26th Boxing Day

LUNCH BUFFET

Island View 及 Pier 6 餐廳 —
節禮日自助午餐

Make Boxing Day memorable with our special Lunch Buffet at The Island View and Pier 6! Extend the holiday cheer with a meal featuring an assortment of delicious festive dishes.

為今年聖誕增添更多難忘的回憶！歡迎於 12 月 26 日節禮日前來 Island View 及 Pier 6 享用豐富自助美食，將節日的喜悅及氣氛延續下去！

節禮日自助午餐收費：成人 \$448，小童 \$295。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁。

訂座請致電 2118 1846。

Date : Friday, 26th December

Time : From 12:00noon

Venue : The Island View & Pier 6 Restaurant

Price : \$448 Adults, \$295 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Reservations : 2118 1846

DINNER BUFFET

Island View 及 Pier 6 餐廳 —
節禮日自助晚餐

Keep the festive spirit alive with a sumptuous after-Christmas feast at The Island View and Pier 6. Our Boxing Day Dinner Buffet features an impressive spread for seafood and meat lovers alike, with highlights including half a Lobster Thermidor for every adult diner, tender Prime Rib, traditional Roast Turkey and a tempting array of seasonal dishes and desserts.

用豐盛的聖誕大餐來延續節日氣氛…Island View 及 Pier 6 將於 12 月 26 日節禮日晚上，繼續為大家送上豐富的傳統聖誕美食，包括各式海鮮及肉類菜式、優質牛排、傳統火雞、時令菜餚及甜品等，而每位成年客人更可享受龍蝦菜式半隻。

節禮日自助晚餐收費：成人 \$588，小童 \$388。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁。

訂座請致 2118 1846。

Date : Friday, 26th December

Time : From 6:00pm

Venue : The Island View & Pier 6 Restaurant

Price : \$588 Adults, \$388 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Reservations : 2118 1846

New Year's Eve Gala Dinner

Hong Kong's Neon Prime

除夕晚餐派對 香港霓虹盛宴

Enter the glow of Hong Kong's golden age and welcome the New Year in luminous style. Inspired by the city's legendary streetscape, the Pacific Club Gala Dinner transforms the evening into an opulent celebration of colour, light and rhythm. The Island View and Pier 6 will shimmer with radiant signage and glittering ambience, setting the stage for a night of grandeur and festivity.

Savour an extravagant international buffet that pays homage to Hong Kong's most cherished flavours alongside refined global creations. Throughout the night, enjoy unlimited Champagne, wine, and cocktails from a full bar, culminating in a midnight toast as the final seconds of 2025 fade away and you enjoy the harbour fireworks display from the Balcony.

Amongst the warmth of friends and family, bid farewell to the old year and raise a glass to a bright and prosperous 2026. Our culinary team will delight with artistry and flair, presenting indulgent dishes from live cooking stations and an abundant buffet of festive delights.

Celebrate an evening to remember at the Pacific Club.

Wednesday, **31st** December

The Island View & Pier 6

From 7:00pm

Dress Code: Retro Chic (with a hint of neon if you wish)

Price: \$1,888 per person

We welcome children aged 6 years and above to the Pacific Club's New Year's Eve Gala Dinner Celebration.

Bookings are available from Thursday, 6th November at 10:30am.

Please call the Booking Hotline on 2118 1868. After that day, please call 2118 1846.

走進香港黃金時代的璀璨光芒，以燦爛的方式迎接新年。太平洋會除夕晚宴以這座城市傳奇的街景為靈感，將夜晚打造成一場充滿色彩、燈光及韻律的盛大慶典。Island View 及 Pier 6 將閃耀著璀璨的標誌及熱鬧的氛圍，帶來一個盛大而歡樂的夜晚。

品嚐豐盛的國際自助餐點，我們將準備精緻的全球創意佳餚，向香港經典風味致敬。整個夜晚，暢飲無限供應的香檳、葡萄酒及雞尾酒，在露台欣賞煙花及午夜舉杯慶祝 2025 年的最後時刻，將一切推向高潮。

在親朋好友的溫暖陪伴下，告別舊歲，舉杯慶祝 2026 年輝煌繁榮。我們的烹飪團隊將以精湛的技巧及獨特的品味，在現場為大家烹調令人垂涎的美味節日自助餐。

誠邀大家在太平洋會歡度一個難忘的夜晚。

12月31日〔星期三〕

在 Island View 及 Pier 6 舉行

派對於晚上 7 時開始

服飾主題：復古時尚（如果你願意，可以加一點霓虹色彩）

收費：每位 \$1,888

歡迎 6 歲及以上小朋友參加

本會於 11 月 6 日〔星期四〕上午 10 時 30 分開始接受電話訂座，請致電訂座熱線：2118 1868。
翌日開始請致電 2118 1846。

BAUHINIA RESTAURANT

2026

HAPPY NEW YEAR

31st
New Year's EveNEW YEAR'S EVE SET DINNER
AND A LA CARTE MENU

除夕夜中式晚餐套餐及自選菜式

Welcome the New Year with an exceptional evening at Bauhinia. Chef Keung and his team invite you to enjoy a Set Menu that brings together refined flavours and seasonal inspiration to make your celebration truly memorable. Guests may also choose from the special A La Carte Menu, available with a minimum spend.

於除夕夜前來紫荊閣，以中式美食迎接新一年的來臨。盡情享用由主廚強師傅及其團隊精心烹調融合精緻風味及當季靈感的套餐，讓你的慶祝活動留下難忘的回憶。大家還可以選擇特別的自選菜式，但需滿足最低消費。

晚餐收費：晚餐套餐 — 成人 \$825，小童 \$468
包括享用 Prosecco、葡萄酒、橙汁及汽水
精選自選菜式，最低消費每位 \$725

訂座請致電 2118 1892。

Date : Wednesday, 31st December

Time : From 6:00pm

Venue : Bauhinia Restaurant

Price : Set Menu - \$825 Adults, \$468 children

Including Prosecco, Wine, Orange Juice and Soft Drinks

or select from the special A La Carte Menu (minimum spend \$725 per person)

Reservations : 2118 1892

除夕夜中式晚餐套餐
New Year's Eve Set Menu

招牌叉燒皇、五香牛展、酥炸墨魚丸

Barbecued Honey-glazed Pork

Beef Shank with Spicy Sauce

Deep-fried Cuttlefish Balls



金銀蒜茸蒸波士頓龍蝦（每位半隻）

Steamed Boston Lobster with Duo Garlic

(Half piece per person)



姬松茸瑤柱螺頭燉雞湯

Double-Boiled Conch Soup

with Chicken, Princess Matsutake and Conpoy



洋蔥中式牛仔柳

Pan-fried Beef Fillet with Onion and Brown Sauce



紅燒七頭鮑魚伴蟹粉豆苗

Braised Whole Abalone

accompanied with Braised Young Bean Leaves

and Hairy Crab Cream



鮮竹雲耳浸時蔬

Simmered Vegetables with Bean Curd Sheet

and Black Fungus



楊洲炒飯

Fried Rice with Shrimps, Barbecued Pork and Kale



雷沙湯丸

Sesame Dumplings coated with Crunchy Peanuts



雜果杏仁豆腐

Sweetened Almond Bean Curd with Fresh Fruit

PROHIBITION
ENDS HERE
Have a Drink!

CAPRICCI

New Year Eve's Set Dinner

AL CAPONE'S PROHIBITION AN ITALIAN-AMERICAN NEW YEAR'S EVE BLAST

除夕夜意式晚餐

Al Capone 禁酒令時代 - 意大利美式跨年狂歡

31st

New Year's Eve

Celebrate the New Year in true speakeasy style as Capricci transforms into a glamorous hideaway straight from the Prohibition era. Slip through the hidden entrance and find yourself surrounded by soft jazz, shimmering candlelight and vintage elegance in gold, black, and deep red.

Enjoy an evening of fine Italian-American dining, lively conversation, and the charm of the 1920s and 1930s, brought to life with pearls, sequins and timeless style. Raise your glass to a night of indulgence and a sparkling start to 2026, whilst watching the spectacular midnight fireworks.

以真正的地下酒吧風格慶祝新年，除夕夜當晚 Capricci 餐廳將變身成為禁酒令時代的神秘隱蔽酒吧。穿過隱藏的入口，你將置身於輕柔的爵士樂、閃爍的燭光以及金色、黑色及深紅色的復古優雅之中。

享用精緻的意大利美式晚餐，暢所欲言，感受 1920-30 年代的魅力，珍珠、亮片及雋永的風格將這一切重新演繹。舉杯暢飲，欣賞燦爛的煙花，盡情享受這難忘的夜晚，開始閃耀的 2026 年。

晚餐收費（包括享用 Prosecco、葡萄酒、橙汁及汽水）：成人 \$988，小童 \$658。

服裝主題：1920-30 年代禁酒令時期

訂座請致電 2118 1803。

Date : Wednesday, 31st December

Time : From 6:00pm

Venue : Capricci

Price : \$988 Adults, \$658 Children

Including Prosecco, Wine, Orange Juice and Soft Drinks

Dress Code : 1920s-1930s Prohibition Era

Reservations : 2118 1803

MENU

Prohibition Finger Food and Antipasto

Salad of Yellowfin Tuna and Compressed Watermelon

Oven-baked Hokkaido Scallop with Black Truffle and Celeriac

Oysters and Pearls

Gentle Poached Oyster with Caviar and Chive Beurre Blanc

Crispy Pig's Trotter with Braised Lentil Ragout

Surf 'n' Turf of Black Angus Beef Tenderloin and Red Prawn

Pineapple Upside Down



CLUB BAR NEW YEAR'S EVE FESTIVE A LA CARTE DISHES 會所酒吧－除夕夜自選美食

For a more casual celebration, join us at the Club Bar where a small variety of selected dishes will be offered a la carte.

享用晚餐前，亦歡迎大家前來會所酒吧先品嚐多款節日美食，由下午 5 時 30 分開始供應。

Date : Wednesday, 31st December

Time : From 5:30pm

*No bookings are available for this event. The Balcony will be closed at 4:00pm onwards on that day.

當晚不設座位預訂，露台位置將於下午 4 時開始暫停供酒吧使用。



1st January

THE ISLAND VIEW & PIER 6 RESTAURANT LUNCH BUFFET

Island View 及 Pier 6 餐廳
元旦日自助午餐

Welcome the first day of 2026 with a leisurely New Year's Day Lunch Buffet at The Island View and Pier 6. Indulge in a refined selection of lunch favourites, featuring fresh seafood, seasonal roasts and delicate desserts. Enjoy good company and great food as you begin the year in relaxed and elegant style at the Club.

在 Island View 及 Pier 6 享用悠閒的元旦自助午餐，迎接 2026 年的第一天。盡情享用精選午餐，包括新鮮海鮮、時令烤肉及精緻甜點。在會所輕鬆優雅的氛圍中，享受美好的陪伴及美食，開啟新的一年。

元旦日自助午餐收費：成人 \$488；小童 \$322。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁。

訂座請致電 2118 1846。

Date : Thursday, 1st January

Time : From 12:00noon

Price : \$488 Adults, \$322 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Reservations : 2118 1846

THE ISLAND VIEW RESTAURANT NEW YEAR'S DAY 2026 DINNER BUFFET

Island View 餐廳
元旦日自助晚餐

As evening falls on the first day of the year, gather at The Island View and Pier 6 for a New Year's Day Dinner Buffet. Enjoy a beautifully prepared selection of seasonal specialties on the buffet and raise a glass to the promise of a bright year ahead.

新一年的開始，夜幕降臨，歡聚於 Island View 及 Pier 6 享用元旦日自助晚餐。品嚐精心烹調的時令特色菜餚，舉杯慶祝新年的美好。

元旦自助晚餐收費：成人 \$428，小童 \$285。

每位另加 \$178 可配搭精選餐飲，任飲紅白葡萄酒、日本清酒、啤酒、汽水及橙汁 / 蘋果汁。

訂座請致電 2118 1846。

Date : Thursday, 1st January

Time : From 6:00pm

Price : \$428 Adults, \$285 Children

For an additional \$178, our Beverage Package includes Wines, Sake, Beers, Soft Drinks and Orange/Apple Juice.

Reservations : 2118 1846



FESTIVE TAKEAWAY ORDER FORM 2025

聖誕外賣美食 訂購表格

Appetisers		Serves	Price (HKD)	Qty	Amount
Mildly Smoked Salmon Lemon, Honey-Mustard-Dill-Sauce, Chive Sour Cream, Pumpernickel Bread	煙三文魚	4-6 persons	498		
Poached Prawns Lemon-Garlic Sauce, Classic Cocktail Sauce, Spicy Cocktail Sauce, Lemon	熟蝦	4-6 persons	448		
Seafood Selection (cooked) Prawns, Mussels, Clams, Boston Lobster, Snow Crab Legs, Scallops, Fresh Lemon, Classic Cocktail Sauce, Lemon-Garlic Sauce	熟海鮮拼盤	4-6 persons	1,388		
Charcuterie Board Parma Ham, Noixfine Ham, Chorizo and Salami, Pistachio Mortadella, Pickles, Olives, Grissini, Crackers, Mustard Fruits	冷肉拼盤	4-6 persons	498		
Cheese Board Selection of French Raw Milk Cheeses Aged Comté, Brillat Savarin, Reblochon, Valencay, Dried Fruits, Nuts, Fruit Bread, Crackers, Fig Chutney	芝士拼盤	4-6 persons	498		
Premium Caviar from Kaviari Paris				Qty	Amount
Kristal Caviar Acipenser Schrenki and Huso Dauricus	晶鑽魚子醬	50g	1,080		
		125g	2,700		
		250g	5,400		
		500g	10,800		
Beluga Imperial Caviar Huso Huso	皇家鱈魚魚子醬	50g	4,000		
		125g	9,000		
		250g	19,900		
		500g	39,800		
Blinis	小鬆餅	1 Set (16 pcs)	80		
Caviar Condiments Hard-boiled Egg Whites and Egg Yolks, Chives, Capers, Crème Fraîche, Red Onions	魚子醬調味品	1 Set (12 persons)	80		
Mother of Pearl Spoon	珍珠母貝殼魚子醬匙	1 pc	180		
Main Courses and Side Dishes			Price \$	Qty	Amount
Oven-roasted Turkey Chestnut and Sausage Stuffing, Cranberry Sauce and Compote, Gravy and Bread Sauce, Caramelised Chestnuts	聖誕火雞	8-10 persons	998		
Honey-glazed Ham Grain Mustard Sauce, Gravy, Dijon and Grain Mustard	烤蜜汁火腿	8-10 persons	998		
Black Angus Bone-in Prime Rib Gravy, Pepper Sauce, Dijon and Grain Mustard	烤美國肉排	8-10 persons	2,188		
Beef Wellington Morel Sauce, Dijon and Grain Mustard	威靈頓牛排	6-8 persons	2,188		
Honey-roasted Carrots	蜜糖烤胡蘿蔔	4-6 persons	188		
Roasted Brussels Sprouts	烤甘藍	4-6 persons	188		
Braised Red Cabbage	櫻桃燴紅椰菜	4-6 persons	188		
Oven-roasted Potatoes	烤薯	4-6 persons	188		
Oven-roasted Turkey Set Chestnut and Sausage Stuffing, Turkey and Chestnut Sausage, Gravy, Cranberry Sauce and Compote, Bread Sauce, Caramelised Chestnuts, Red Cabbage, Honey-roasted Carrots, Brussels Sprouts, Roasted Potatoes	聖誕火雞套餐	10-12 persons	1,988		
Desserts				Qty	Amount
Christmas Pudding Whiskey-Vanilla Sauce, Crème Chantilly	聖誕布甸	8-10 persons	388		
Black Forest Yule Log Dark Chocolate Mousse, Chocolate Biscuit, Crème Chantilly, Cherries	聖誕黑森林樹頭蛋糕	8-10 persons	468		
Baked Apple Strudel Vanilla Sauce, Crème Chantilly	蘋果餡餅	8-10 persons	398		
One Dozen Mince Pies Whiskey-Vanilla Sauce, Crème Chantilly	餡餅	12 pcs	268		
*The deadline for all orders is Wednesday, 10th December 2025 截止訂購日期為 2025 年 12 月 10 日星期三			Total Amount :		

Member's Name (in full) 會員姓名 : _____ Membership No. 會員編號 : _____

Contact Telephone No. 聯絡電話 : _____ Contact Email 電郵 : _____

Order Date 訂購日期 : _____ Pick-up Date 領取日期 : _____ Signature 會員簽名 : _____

Pick-up Time (from 12:00noon – 6:00pm) 領取時間 (由中午 12 時至下午 6 時) : _____ Pick-up Location 領取地點 : The Island View Restaurant (3/F)

TERMS AND CONDITIONS

- Please submit this signed form to the 3/F The Island View Restaurant, fax to 2118 0207 or e-mail to takeaway@pacificclub.com.hk.
訂購食品，請填妥此表格並交回三樓 Island View 餐廳；或傳真至 2118 0207；或電郵至 takeaway@pacificclub.com.hk
 - All orders must be received on or before 10th December 2025 latest. No cancellation of any order after this date will be accepted.
截止訂購日期為 2025 年 12 月 10 日，此日期後將不接受任何訂單取消。
 - Cancellations before 10th December 2025 are only accepted by fax to 2118 0207 or e-mail to takeaway@pacificclub.com.hk.
如要取消訂單，必須於 2025 年 12 月 10 日之前傳真至 2118 0207 或電郵至 takeaway@pacificclub.com.hk 通知本會。
- Please let us know if you have any allergies when ordering.
如有任何食物敏感問題，請於訂購時通知本會。
 - All food items must be consumed within 2 hours of specified collection time and kept at appropriate temperatures.
所有食品必須在指定領取時間後 2 小時內食用，並保存在適當的溫度下。
 - The charges of this confirmed order will be debited to your account. For enquiries, please call the F&B Office on 2118 1823 or The Island View Restaurant on 2118 1846.
此確認訂單的費用將直接於閣下之月結賬戶內扣除。如有任何查詢，請致電餐飲部 - 2118 1823 或 Island View 餐廳 - 2118 1846。
 - The personal data collected in this order form will be used for order confirmation only.
本表格內所收集的個人資料只用作確認訂購之用途。