



十二月號
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PACIFIC VIEWS

December 2025



Host a Memorable DIY BBQ at the Pacific Club!

Looking for a fantastic way to gather with friends and family?

Reserve your spot now for an exclusive barbecue party at the Pacific Club. Our Ground Floor venue, adjacent to the Poolside, boasts three fantastic barbecue grills, accommodating up to 24 guests.

What We Offer:

- **Idyllic Waterside Setting:** Enjoy the serene backdrop of our waterside setting, perfect for your outdoor gathering.
- **Comprehensive BBQ Kit :** We provide all the essentials, from cooking utensils to plates, glasses, cutlery, and charcoal.
- **Customized Menu :** Take your pick from a mouthwatering array of meats, seafood, vegetables, sauces, and accompaniments. Complement your meal with a selection of beers, wines, and soft drinks.

The only thing we don't provide is your chosen chef for the day!

Bookings are available daily in 3-hour increments, from 12:00noon to 10:00pm.

Contact our Banqueting and Events Department on 2118 2851 or 2118 2295.

Don't hesitate to seek our expert advice on food and beverage pairings. We're here to make your experience extraordinary.

在太平洋會舉辦難忘的自助燒烤派對！

想尋找理想的地方舉辦與親朋好友歡聚的活動？

預約太平洋會的池畔燒烤場就是你的最佳之選！位於會所地層游泳池旁邊的戶外燒烤場設有3個燒烤爐，可提供最多24個座位。

我們可為你準備一個完美的燒烤大餐 —

- **優美的海旁** : 享受我們寧靜優美的海畔環境，非常適合戶外聚會。
- **完善燒烤設備** : 我們提供所有戶外燒烤的必需品，從用具到盤子、玻璃杯、餐具和木炭。
- **選擇豐富的燒烤美食** : 各式各樣令人垂涎的肉類、海鮮、蔬菜、醬料及配料任君挑選，還有多款啤酒、葡萄酒及汽水選擇。

而你所須要自備的只是一名私人廚師！

燒烤場使用時間為每日中午12時至晚上10時，派對時間為3小時。

預約派對可致電 2118 2851 / 2118 2295 聯絡宴會部。

我們非常樂意為你的派對提供最適合的建議及餐飲選擇。

Board of Governors

Henry Tang 唐英年
Vincent Fang 方剛
William Fung 馮國綸
Kathryn Louey 雷羅慧洪
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Oscar Chow 周維正
Toshiaki Yamamoto 山本利章

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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

December is one of the most anticipated months of the year, bringing a festive atmosphere to every part of the Clubhouse. Many of you will already have looked through our Festive Calendar, which brings together the full range of Pacific Club celebrations and family activities taking place across the month. Reservations are already in high demand, so please confirm your bookings as soon as possible.

Throughout December, the Clubhouse offers a variety of festive lunches and dinners as Christmas draws near. Seasonal dishes are featured across the Island View, Pier 6, Capricci and Bauhinia, giving you a choice of inviting settings for gatherings with family and friends.

From 12th to 14th December, don't miss the Christmas Wine and Gourmet Fair on the Pool and BBQ Deck. Enjoy a complimentary cup of mulled wine or egg nog each day, with non alcoholic options available, and the first fifty visitors daily will receive a festive gift. Members who meet the purchase requirements will be eligible to enter exclusive lucky draws for a variety of festive prizes. Turn to page 10 for more information.

The season brings numerous festive moments for families to enjoy together here at the Club. The annual Children's Christmas Party on 13th December is a much loved tradition. It offers festive entertainment, a generous buffet and a visit from Santa Claus. Younger Members will also find a wide range of activities in the Junior Festive Programme, including tennis, golf, pickleball, badminton and creative workshops.

New Year's Eve on 31st December is always a Pacific Club highlight. We invite you to join us for an evening of outstanding dining and lively entertainment that will carry you through to the midnight fireworks, enjoyed from our unique waterfront setting. The Island View and Pier 6 will host a Gala Dinner extravaganza, featuring an incredible buffet, free flowing beverages and an atmosphere inspired by Hong Kong's golden era. If you prefer a more intimate evening, Capricci and Bauhinia will present their own special menus and ambiances for a memorable night.

Finally, this month also sees the continuation of the 33rd Annual Pacific Club Tennis Championships. If you are in the Clubhouse over the remaining weekends, we invite you to come to the 4/F courts to watch the matches and cheer on the competitors. Your support adds greatly to the atmosphere of an event that has been part of Pacific Club life for more than three decades.

I wish you and your families a very happy festive season, and we look forward to celebrating with you at the Clubhouse.

尊敬的會員，

12月是一年中最令人期待的月份之一，本會的每個角落都洋溢著節日的喜慶氣氛。相信許多會員已經翻閱過我們今年的聖誕新年節日活動小冊子，當中已詳細刊載了太平洋會在本月舉辦的各項餐飲及家庭慶祝活動，目前的預訂情況非常熱烈，請大家儘快確認你的預訂。

於整個12月份，隨著聖誕節臨近，本會將推出各式各樣的節慶午餐及晚餐。在Island View、Pier 6、Capricci餐廳及紫荊閣都將供應各式時令節日菜餚，提供多個溫馨舒適的用餐環境，讓你與家人朋友歡聚一堂。

於12月12日至14日期間，大家絕對不能錯過在游泳池及戶外燒烤場上舉行的聖誕美酒佳餚巡禮。每日的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；而每日前50位參加者還將獲贈節日禮品一份。符合消費要求的會員更有機會參加獨家抽獎，贏取各種節慶禮品，詳情請參閱第10頁。

今個聖誕，本會將為所有會員及其家人帶來更多歡樂時光。深受大家歡迎的年度兒童聖誕派對將於12月13日舉行，帶來精彩的節慶娛樂節目、豐盛的自助餐，還有聖誕老人親臨現場。年少會員還可以參加不同主題的兒童節日活動，包括網球、高爾夫球、匹克球、羽毛球和創意工作坊。

此外，於12月31日舉行的新年除夕晚餐派對一直都是太平洋會的焦點盛事。我們誠意邀請大家蒞臨共度一個精彩繽紛的夜晚，品嚐頂級佳餚，欣賞精彩的娛樂表演，直至午夜時分，在獨具特色的海濱美景中，欣賞璀璨的煙花。當晚，Island View及Pier 6餐廳將舉辦盛大的新年晚宴，送上豐盛的自助餐、無限暢飲的飲品，以及充滿香港黃金時代風情的氛圍。如果你更傾向於寧靜溫馨的夜晚，Capricci餐廳及紫荊閣也將為你送上特別設計的菜單及節日主題，為你打造一個難忘的除夕夜。

最後，第33屆太平洋會網球比賽也將於本月份繼續舉行。若你在接下來的週末將身處會所內，我們邀請你前來四樓網球場觀看比賽，為參賽者加油打氣，你的支持將可以大大提升賽事的氣氛。這項賽事已經在太平洋會舉辦了30多年，成為了會所重要的一部分。

最後，祝各位會員及貴家屬聖誕新年快樂，並期待與大家一同在會所慶祝佳節。

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



PACIFIC CLUB

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“善家”由 Harbour City Estates Ltd 旗下之太平洋會出版。
“善家”乃一月刊並只給予太平洋會會員及指定人士閱讀。
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LOUIS ROEDERER CHAMPAGNE CRISTAL 2016

Exclusive Offer for Pacific Club Members

LOUIS ROEDERER CRISTAL 2016年香檳 太平洋會會員專享香檳訂購優惠



This very special offer is exclusive to Pacific Club Members

Louis Roederer Cristal 2016 reflects a season that began with a cool spring and concluded with warm, sunlit weeks that brought exceptional purity to the fruit. The champagne shows finely layered aromas, subtle richness from extended lees ageing and a clear mineral line that gives the palate remarkable poise.

This is a sophisticated Champagne for festive celebrations, elegant gifting and meaningful toasts.

此優惠僅限太平洋會會員專享

Louis Roederer Cristal 2016年香檳，其葡萄的生長期從涼爽的春季開始，到陽光充沛的夏季採收，賦予葡萄純淨無瑕的口感。這款香檳層次豐富，酒糟陳釀賦予其微妙的醇厚，清晰的礦物風味讓口感格外平衡。

這是一款精緻優雅的香檳，適合節日慶典、饋贈親友及舉杯慶祝之用。

\$2,190 per bottle including gift box
每瓶\$2,190，連禮盒

Qty:
數量

Total Amount:
總額

*Free delivery will be provided for purchase of 3 bottles of champagne and above (Hong Kong, Kowloon and N.T. areas only). For purchase of less than 3 bottles, pick-up will be at the Club Bar.

凡購買3瓶及以上香檳，可獲免費送貨服務（只限香港島、九龍及新界地區）；購買少於3瓶香檳，可於會所酒吧領取。

Member's Name 會員姓名: _____ Membership Number 會員編號: _____

Delivery Address 送貨地址: _____

Contact Telephone No. 聯絡電話: _____ Signature 會員簽名: _____

- For ordering, please present this form to the Club Bar, or fax to 2118 0207 or email to: clubbar@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clubbar@pacificclub.com.hk。
- Please allow 5-7 working days lead time for 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香檳，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。
- The charges of this confirmed order will be debited directly to your monthly account.
有關收費將直接於閣下之月結賬戶內扣除。
- 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。



By Tommy Ko,
Membership Manager

撰文：會籍部經理 - Tommy Ko



In this issue, I wish to address a matter of serious concern.

The use of smartphones and other handheld devices with camera or video functions is **strictly prohibited** in the Spa and Changing Room areas of the Club. This long-standing rule exists to protect the privacy of all Members and to ensure that these areas remain calm, secure and comfortable spaces for relaxation.

Despite repeated reminders and clearly displayed notices, Club Management has observed an increasing number of breaches of this rule. Such behaviour shows a lack of respect for the privacy and comfort of others and is entirely unacceptable.

The Club Management takes this matter very seriously and will take formal action under the Club's Disciplinary Procedures, as outlined in the Rules and By-Laws. Repeated violations will result in the temporary suspension of Membership privileges.

Thank you for your attention.

Charity Dining Initiative

We are pleased to announce the return of our annual restaurant fundraising campaign this December. Continuing our long-standing tradition of giving, Members are invited to add a small voluntary contribution to their food and beverage bills at the Pacific Club. Every dollar collected will be donated in full to our chosen charity, the Children's Cancer Foundation.

Your generosity will help bring hope to children and families in need. Thank you for joining us in supporting this extremely worthy cause.

Season's Greetings!

The Management and Staff of the Pacific Club wish all Members and their families a very Merry Christmas and a Happy and Healthy New Year 2026 ahead.

在近期營絮中，我想提及一個令人嚴重關切的問題。

本會一直嚴禁在水療區及更衣室範圍內使用手提電話及其他附設錄影及照相功能的手提電子產品。這項實施已久的守則旨在保護所有會員的隱私，並確保這些設施保持寧靜、安全及舒適的放鬆環境。

儘管本會管理層已多次提出有關問題並張貼了顯眼的告示，但仍發現違反此守則的行為日益嚴重。這種不當行為是侵犯他人隱私及漠視他人感受，是完全不可接受的。

本會管理層對此事高度重視，並將根據「會所規條及守則」中概述的紀律處分程序正式採取行動。屢次違反此守則者將被暫時中止其會員權利。

敬希垂注。

餐廳慈善捐款

本會很高興向大家宣布，我們將再次於整個 12 月份在各餐廳進行籌款活動。一如以往，我們鼓勵會員在本會用餐後，於結帳時將捐款一拼加在帳單上，善款將會全數撥捐我們的指定慈善受惠機構——「兒童癌病基金」。

大家的慷慨解囊將為困境中的兒童及家庭帶來希望。感謝各位與我們一起支持這項意義非凡的活動。

恭賀聖誕及新年

太平洋會管理層及全體員工預祝所有會員及貴家屬聖誕快樂及 2026 年健康愉快！



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。

Tuber Magnum 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 from now until season ends.

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。

於現在起至Alba白松露季節期結束，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

Petits 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

Petits Fours

\$1,888 per person, minimum 8 persons

每位\$1,888，每桌最少8位



Holiday Notice

Please note that all junior and adult group classes will be cancelled on Christmas Day on Thursday, 25th December and Boxing Day on Friday, 26th December.

課程暫停舉行

請注意，所有兒童及成人團體課程，將於12月25日聖誕節及26日聖誕節翌日公眾假期暫停舉行。

Fascia Exercise Training

Fascia is the network of connective tissue that surrounds and supports every structure in the body. In these one-hour sessions, you will explore gentle release techniques using simple exercise props to ease tension, enhance mobility, and restore a sense of lightness and strength throughout your body.



筋膜運動訓練

筋膜是包裹並支撐身體所有結構的結締網絡組織，在這些一小時的課程中，學員將透過使用簡單的輔助器材進行輕柔的放鬆動作，以緩解緊張、增強活動能力，並恢復全身的輕盈感及力量感。課程於星期一及星期三（新課程）舉行，適合16歲及以上的會員參加，12月份5堂收費 — 會員\$900，非會員\$1,500。

備註：課程以廣東話授課

Date : (A) Monday 1st, 8th, 15th, 22nd & 29th December
(B) Wednesday 3rd, 10th, 17th 24th & 31st December ***New Class**

Time : (A) 1:30pm – 2:30pm
(B) 11:00am – 12:00noon

Venue : Aerobics Room

Price : Member \$900, Guest \$1,500 (for 5 lessons)

Age : 16 years and above

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



Jazz Dance

Discover a series of energising Jazz Dance routines taught step by step in a fun and welcoming setting. Each session offers a full body workout while helping you stay active, improve coordination, and unwind through movement and music.



爵士舞班

在輕鬆愉快的氛圍中，學員將可以循序漸進地學習一系列充滿活力的爵士舞，在每節課堂中進行全身鍛鍊，以保持活力、提升協調性，並透過律動及音樂放鬆身心。課程於星期四舉行，適合16歲及以上的會員參加，12月份3堂收費 — 會員\$540，非會員\$900。

Date : Thursday 4th, 11th & 18th December

Time : 3:00pm – 4:00pm

Venue : Aerobics Room

Price : Member \$540, Guest \$900 (for 3 lessons)

Age : 16 years and above



Funky Dance

Funky Dance is an upbeat aerobic session set to lively music, using simple choreography to keep you moving from start to finish. Over the hour you can clock up to 7,000 steps while enjoying an energetic, feel-good workout that boosts fitness and lifts your mood.

Funky舞蹈班

Funky 舞蹈是一種節奏歡快的有氧運動，配上動感的音樂，採用簡單的編舞，讓你從頭到腳都動起來。在一小時的課程中，學員可以輕鬆邁出多達7,000步，享受充滿活力、令人愉悅的鍛鍊，提升體能，改善心情。課程於星期三及星期五舉行，適合16歲及以上的會員參加，12月份3堂收費 — 會員\$540，非會員\$900；5堂收費 — 會員\$900，非會員\$1,500。

Date : (A) Wednesday 3rd, 10th, 17th, 24th & 31st December
(B) Friday 5th, 12th & 19th December

Time : 12:00noon – 1:00pm

Venue : Aerobics Room

Price : (A) Member \$900, Guest \$1,500 (for 5 lessons)

(B) Member \$540, Guest \$900 (for 3 lessons)

Age : 16 years and above



Zumba Fitness

Zumba Fitness is one of our most popular classes, known for its upbeat atmosphere and infectious energy. With lively music and approachable choreography, each session offers an enjoyable cardio workout that keeps you moving, smiling, and coming back for more.

尊巴健體舞班

尊巴健體舞班以其歡快的氛圍及極具感染力的活力而成為本會最受歡迎的課程之一，伴隨著動感的音樂及簡單易學的舞蹈動作，每節課堂都能享受有氧運動的暢快體驗，讓你動起來、心情愉快，並期待著再次參加。課程於星期日舉行，12月份4堂收費——會員\$720，非會員\$1,200。

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

Time : 10:00am – 10:45am (45 minutes)

Venue : Aerobics Room

Price : Member \$720, Guest \$1,200 (for 4 lessons)

Age : 16 years and above

Stretching Exercise Class

This gentle Stretching Exercise Class focuses on helping your body move with greater ease. Through guided techniques, you will lengthen tight muscles, improve posture, and encourage smoother circulation. The session offers a quiet moment to release tension, support flexibility, and nurture overall wellbeing.

伸展運動班

有效舒緩的伸展運動班旨在幫助身體能更輕鬆地活動。透過專業的指導伸展緊繃的肌肉，改善姿勢，並促進血液循環。課程提供了一個安靜的時刻，讓你釋放壓力，增強柔韌性，並促進整體健康。課程於星期四（廣東話及英語授課）及星期五（廣東話授課）舉行，適合16歲及以上的會員參加，12月份3堂收費——會員\$540，非會員\$900。備註：課程以廣東話授課。



Date : (A) Friday 5th, 12th & 19th December

(B) Thursday 4th, 11th & 18th December

Time : (A) 3:00pm – 4:00pm

(B) 12:00noon – 1:00pm

Venue : Aerobics Room

Price : Member \$540, Guest \$900 (for 3 lessons)

Age : 16 years and above

Instruction: (A) Taught in Cantonese only

(B) Taught in Cantonese & English

Schedule in December 十二月份課程

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
Fascia Exercise Training (B)	11:00am – 12:00nn *New Class
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	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。

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



Celebrating Professional Achievement at Pier 6

恭喜Pier 6餐廳員工考獲專業資格

Congratulations to Tsoi Kwai Yu, Ivan, Captain at Pier 6, on achieving the WSET Level Two Award in Wines. WSET is a respected programme in the hospitality industry, and completing Level Two reflects a solid understanding of wine regions, grape varieties and tasting.

This accomplishment highlights Ivan's commitment to his role and to broadening his expertise in an area that directly enhances the experience of our Members. The Club is pleased to acknowledge this milestone and remains committed to supporting staff in their ongoing professional development.

恭喜 Pier 6 餐廳部長 Ivan Tsoi 完成 WSET 葡萄酒第二級認證課程並考獲證書。WSET 是餐飲服務業備受推崇的認證項目，完成葡萄酒第二級認證表示對葡萄酒產區、葡萄品種及品嚐擁有紮實的理論基礎。

這項成就彰顯了 Ivan 對工作的投入，以及他不斷拓展專業知識以提升會員體驗的努力。本會對 Ivan 的突破成就表示祝賀，並將繼續致力於支持員工的持續專業發展。



A Taste of a German Christmas...

Marzipankartoffeln Marzipan Potatoes

品嚐德式聖誕美味… 杏仁糖馬鈴薯球



By Head of Culinary & Restaurant Operations, Daniel Birkner

撰文：廚藝及餐飲營運總監 — Daniel Birkner

Being German, I have known Marzipankartoffeln since my childhood. They are a true Christmas favourite, found at festive markets and in homes throughout the season. They may look like tiny potatoes, but there is no potato in them at all. Each one is simply marzipan rolled into small rounds and lightly dusted with cocoa.

They take very little time to make and are lovely with a cup of coffee or tea, although they are just as tempting on their own. Here is the recipe for Marzipankartoffeln.

INGREDIENTS

- 250g Marzipan
- 50g Icing Sugar (for dusting)
- 1 tbsp Cocoa Powder (about 1 tablespoon)
- 1/2 tsp Ground Cinnamon (optional)
- Pinch of salt

INSTRUCTIONS:

1. Place the marzipan, cocoa powder, cinnamon if you are using it, and a small pinch of salt in a mixing bowl. Knead gently until the mixture is smooth and evenly combined.
2. Divide the mixture into small portions, about fifteen to twenty grams each, and roll them into neat oval shapes that resemble tiny potatoes.
3. Lightly dust a clean surface with icing sugar. Roll each marzipan oval over the surface so that it picks up a fine, even coating.
4. For a more natural appearance, roll each piece gently between your hands or use the tip of a fork to add a few soft indentations.
5. Transfer the marzipan potatoes to a plate and place them in the refrigerator for about thirty minutes so that they firm up.
6. Enjoy the marzipan potatoes as a festive sweet or present them in a decorative box as a homemade Christmas gift.

Tip: If you wish to vary the flavour, you can add a few drops of rum or vanilla extract to the mixture.

身為德國人，我從小就熟悉杏仁糖馬鈴薯球。它們是真正的聖誕佳品，在節慶市集及家家戶戶都能見到。它們看起來像小薯仔，但裡面根本沒有馬鈴薯。每一塊都只是用杏仁糖膏搓成的小圓球，再輕輕撒上一層可可粉。

製作起來非常快速，配搭一杯咖啡或茶享用，味道絕佳，當然，單吃也同樣美味誘人。以下是杏仁糖馬鈴薯球的食譜。

材料

- 250克 杏仁膏
- 50克 糖粉（用於裹粉）
- 8克 可可粉（約1湯匙）
- 1/2 茶匙 肉桂粉（可隨喜好加入）
- 一小撮 鹽

步驟：

1. 在混合碗中加入杏仁膏、可可粉、肉桂粉（如使用）及一小撮鹽。揉捏至混合均勻且質地光滑。
2. 取約15–20克的混合物，搓成橢圓形，模仿小薯仔的形狀。
3. 在乾淨的桌面上灑些糖粉，將杏仁糖馬鈴薯球放上去滾一滾，讓其表面均勻裹上一層糖粉。
4. 為了更像真的馬鈴薯，可將馬鈴薯球放在手中輕輕滾動，或用叉子壓出小凹痕與紋路。
5. 將完成的馬鈴薯球放在盤子上，冷藏約30分鐘使其變硬。
6. 可作為節日甜點享用，也可裝入包裝盒中作送禮之用。

小貼士：你亦可以加入幾滴朗酒或香草精增添香味。

Hairy Crab in December

A La Carte Dishes and Set Menu

12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



大閘蟹及紅燒童子鵝套餐 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

紅燒童子鵝 (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)

蟹粉蝦球燉蛋
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)

Chef Keung's Favourite Bites at Bauhinia

紫荊閣 — 強師傅舌尖上的美食

In December, make your way to Bauhinia Restaurant and savour a selection of Chef Keung's most cherished recipes. This month's highlights include Simmered Chicken with Ginger and Spring Onions as well as Bean Curd Casserole with Chicken, Squid, Shrimp, Pig's Liver and Coral Mussels.

於12月份，不妨前來紫荊閣品嚐強師傅的拿手菜式，包括古法薑蔥撈雞、八珍豆腐煲，以及其他精選菜式。訂座請致電 2118 1892。

Date : 1st - 31st December
Venue : Bauhinia
Reservations : 2118 1892

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

Experience a Sophisticated Retreat at the Award-winning The Murray, Hong Kong and Park Hyatt, Changsha

香港美利酒店、長沙柏悅酒店 屢獲殊榮
誠邀您親身體驗太平洋會會員尊享客房禮遇



On October 8, 2025, the MICHELIN Guide 2025 awarded Park Hyatt, Changsha and The Murray, Hong Kong, a Niccolo Hotel with 1 MICHELIN Key, respectively, recognising their exceptional location, meticulously crafted interior design and architecture, impeccable personalised service, and remarkable travel experiences for discerning global travellers.

The two hotels are pleased to celebrate this achievement with Pacific Club members with exclusive offers:

2025年10月8日，長沙柏悅酒店和香港美利酒店雙雙於首屆榮獲「米芝蓮一星鑰」殊榮。此項榮譽旨在表彰兩家酒店於卓越的地理位置、匠心獨具的建築與室內設計、無可挑剔的個人化服務，以及為全球旅行鑑賞家打造的非凡旅居體驗方面的傑出表現。

Park Hyatt, Changsha - *Luxury is personal*

From now until March 30, 2026, indulge in the exclusive MICHELIN Key Package at CNY 6,888 net, including:

- Two-night stay at Park Suite
- Daily breakfast for two persons
- Lilan Hunan Cuisine Tasting Set Menu for two (valued CNY 988)
- A 60-minute singing bowl healing experience for two
- Complimentary first round minibar (non-alcoholic beverages and snacks only)

Book now through Hyatt APP or Hyatt WeChat Mini Programme, embark on your MICHELIN journey, and cherish a brilliant memory at the Star City.

鑰匙星城·米其林星鑰3天2晚旅居套餐

即日起至2026年3月30日，人民幣6,888元可享：

- 入住兩晚柏悅套房
- 每日享用雙人早餐
- 「薈蘭」雙人湘菜品嚐套餐（價值人民幣988元）
- 雙人60分鐘私享頤赫療癒體驗
- 首天迷你吧體驗（非酒精飲品及小吃）

立即透過Hyatt APP或凱悅Hyatt微信小程序預訂，開啟您的星鑰之旅，於星城之巔，珍藏一段璀璨記憶。



The Murray, Hong Kong - *Contemporary, Urban, Chic*

Book & Stay between: November 22, 2025 to March 31, 2026 at HKD11,379 net, including:

- Two-night consecutive stay in N1 Deluxe Room
- Daily breakfast for two persons at The Tai Pan
- Set dinner for two at Popinjays (6-course tasting menu)
- A 60-minute SPA treatment for two

Please make your reservations at +852 3141 8888 or email reservations.themurray@niccolohotels.com at least 24 hours in advance, subject to availability and black out dates.

香港美利酒店禮遇：

由2025年11月22日至2026年3月31日可以港幣 11,379 元入住：

- N1 豪華客房 2 晚住宿
- 每日於The Tai Pan享用雙人早餐
- 於Popinjays享用雙人訂製 6 道菜品味晚餐一套
- 雙人 60 分鐘 SPA 水療項目

請提前至少24小時致電+852 3141 8888 或電郵至 reservations.themurray@niccolohotels.com 預約，供應視乎情況及不適用日子而定。

Terms and conditions:

- To avoid one night cancellation charge - amendment or cancellation must be received 72 hours prior to 6PM of arrival day.
- Additional charges may apply for extra guests.
- In case of any disputes, the decision of The Murray, Hong Kong shall be final and conclusive.

條款及細則：

- 任何修改或取消需在入住當天下午 6 時前 72 小時通知酒店。
- 若有額外住客將另加收費。
- 如有任何爭議，香港美利酒店保留最終決定權。



Throughout December

Vacherin Mont d'Or Fondue and Raclette Cheese

Throughout December, enjoy two alpine favourites at their seasonal best.

Indulge in the rich, creamy warmth of Vacherin Mont d'Or Fondue, served bubbling with tender baby potatoes, crisp pickles, and rustic baguette for the perfect dipping experience. Or savour our comforting Raclette Cheese, gently melted and layered over golden potatoes for a truly satisfying winter delight.

Served at the Club Bar and The Island View Restaurant

Vacherin Mont d'Or Fondue - \$288 per portion

Raclette Cheese - \$188 per portion

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

法國金山芝士火鍋及熱溶芝士

於12月份在Island View及會所酒吧供應

於12月份，歡迎大家前來品嚐兩款應節美食。

盡情享用濃郁醇厚的法國金山芝士火鍋，將口感綿密的小薯仔、爽脆的醃菜及充滿鄉村風味的法國麵包，蘸著芝士食用，帶來完美的美食體驗；或是品嚐令人暖烘烘的熱溶芝士，將慢慢溶化的柔軟芝士鋪在金黃色的馬鈴薯上，帶來真正令人滿足的冬日美味。

法國金山芝士火鍋 — 每份\$288

熱溶芝士 — 每份\$188



Pastry of the Month in December

Matcha Mont Blanc Christmas Tree with Candied Chestnut

12月份精選糕點

抹茶蒙布朗布甸聖誕樹配糖漬栗子

This month's featured pastry is presented in the shape of a Christmas tree, bringing a festive touch to the season. Smooth candied chestnut pudding sits beneath a swirl of delicate matcha chestnut cream, creating a charming and indulgent treat.

Enjoy this seasonal delight throughout December.

\$68 per piece

Available daily from 12:00noon in all outlets

本月份的精選糕點造型別緻，宛如一棵聖誕樹，為節慶增添濃濃的喜慶氛圍。柔滑的蜜餞栗子布甸，配搭一圈細膩的抹茶栗子奶油，成就了這款令人垂涎欲滴的美味甜點。

整個12月份，大家都可以盡情享用這款節日美味！

抹茶蒙布朗布甸聖誕樹配糖漬栗子 — 每件\$68

由每日中午12時起在所有餐廳及酒吧供應



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	



Oyster Fridays at the Club Bar

週五「盡享生蠔」之夜
在會所酒吧舉行

Start the weekend in style with freshly-shucked Oysters, served by the piece with your choice of classic Mignonette and Lemon or a Spicy Bloody Mary Shot.

Pair your Oysters with a glass of selected Champagne at a special price of \$78 and toast to a refined Friday evening.

Date : Friday 5th, 12th & 19th December

Venue : Club Bar

於12月5日、12日及19日星期五晚上前來會所酒吧，以品嚐即叫即開的新鮮生蠔來開啟美好的週末。生蠔將以每隻計算，配搭香草檸檬醬或辣味血腥瑪麗酒一同享用。

更可同時享用精選香檳來配搭生蠔，每杯只需\$78。齊來為快樂的星期五夜晚乾杯！



A Short History of Nearly Everything 2.0

by Bill Bryson

Journey through time and space with Bill Bryson in the best-selling popular science book of the 21st century, exploring the history of the Earth, the universe, and everything in between, now fully revised and updated.

Bill Bryson describes himself as a reluctant traveller, but even when he stays at home, he can't contain his curiosity about the world around him. *A Short History of Nearly Everything 2.0* is the result of his quest to understand everything that has happened from the Big Bang to the rise of civilisation, how we got from being nothing at all to what we are today. Now fully updated to include all the latest advances in science, it is more ground-breaking than ever before.

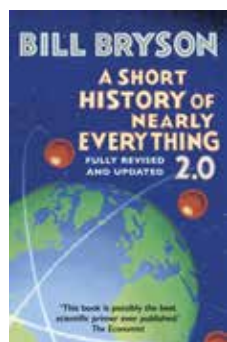
Written in his inimitable style, Bryson makes complex subjects fascinating and accessible to everyone with an interest in the world around them.

Bill Bryson 在 21 世紀最暢銷的科普作品中，帶領讀者穿越時空，探索地球、宇宙與萬物的歷史。本新版經全面修訂與更新，為讀者帶來全新的視角與知識。

Bill Bryson 自稱是一個不情願的旅行者，但即便留在家中，也難以抑制他對周遭世界的好奇心。

《A Short History of Nearly Everything 2.0》是他探索宇宙萬物起源的成果，從宇宙大爆炸到文明的興起——我們如何從虛無演變成今天的模樣。如今本書現已全面更新，涵蓋了所有最新的科學進展，比以往任何時候都更具開創性。

Bill Bryson 以其獨樹一格的文風，將複雜艱澀的科學知識變得引人入勝，讓每一位對周圍世界充滿好奇的人士都能輕鬆理解。



The Art of Spending Money

by Morgan Housel

Can money buy happiness? Yes. Can spending it make you happier? Absolutely. Yet, many of us struggle to unlock its full potential, either by spending on things that don't bring as much joy as they should, or by avoiding investments that would truly enhance our mental well-being.

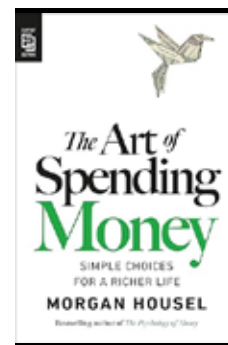
In *The Art of Spending Money*, award-winning and global bestselling author Morgan Housel offers a refreshingly practical approach to managing wealth while finding deeper meaning and contentment. Instead of cookie-cutter financial advice, Housel provides you with psychological tools to navigate your personal relationship between money and optimise for happiness. Discover why people often mistake envy for admiration, how to align your expectations with your income, and ways to invest in future happiness while avoiding regret. Learn about the dangers of social debt and embrace the radical idea that the fastest way to build wealth is by going slow.

The Art of Spending Money delves into the complexities that surround money – envy, social aspirations, identity, and insecurity – crucial aspects often missed in traditional financial books. Armed with new insights into money and wealth, you'll learn to sidestep common spending traps, make smarter investing choices, and wield money to its fullest potential to enhance your enjoyment of life.

金錢可以買到幸福嗎？可以。那買到後可以讓你更快樂嗎？當然可以。然而，我們當中的許多人卻難以充分發揮金錢的潛力——不是把錢花在那些並不能帶來應有快樂的東西上，就是忽略那些真正能提升我們心理健康的投資。

在《In The Art of Spending Money》中，屢獲殊榮的全球暢銷書作家 Morgan Housel 提供了一種令人耳目一新的實用方法，教你如何在管理財富的同時，找到更深層次的意義和滿足感。Housel 並沒有提供千篇一律的理財建議，而是運用心理學工具，幫助你理清自己與金錢的關係，從而獲得最大的幸福感。了解人們為何常常將嫉妒誤認為欽佩，如何使你的期望與收入對等，以及如何在避免後悔的同時為未來的幸福投資。了解社會債務的危害，並接受「累積財富最快的方法就是要穩紮穩打」這一顛覆性的理念。

《In The Art of Spending Money》深入探討了圍繞金錢的種種複雜因素——嫉妒、社會抱負、身份認同和不安全感——這些關鍵部分往往都被傳統理財書籍所忽略。掌握了關於金錢和財富的新見解，你將學會避開常見的消費陷阱，做出更明智的投資選擇，並充分發揮金錢的潛力，從而提升生活品質。



From now until 31st December, 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12月31日止，太平洋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

Kelly & Walsh Ltd
金鐘太古廣場216號舖

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

香港圖書文具有限公司
中環德輔道中25號





Long Valley Nature Park

塱原自然生態公園

Long Valley was in the news some years ago, when the MTR line to Lok Ma Chau was going to slice through this watery farming landscape in North District. Instead, the train line was put underground, and the valley's villagers were able to keep their fields and fishponds. As part of the construction project, however, the valley was remade: the farmers' old stilt houses have been replaced by sturdier storage sheds, and part of the area is now the Long Valley Nature Park, which opened a year ago.

This is a super-easy walk that is all flat. As it is in wetland, consider taking insect repellent. Walking time: 1-2 hours.

Your walk starts at the Long Valley Nature Centre, a new building across the Sheung Yue river from the western side of Long Valley. You can walk here from Sheung Shui, but the whole district is undergoing ructions from the formation of the new Northern Metropolis, and many roads and footpaths have been diverted. So the easiest way is to take green minibuses 51B or 51K from Exit A3 of Sheung Shui station.



Alight at Ho Sheung Heung village, where the minibus stops outside the imposing Hau Ku Shek ancestral hall, built in the Ming dynasty. Its door frame is made from red sandstone. It's open every day except Tuesday so have a look inside.



Across from the hall, there's a village store where you can stock up on drinks. Walk on past the store, exiting the village through its pai lau archway, and turn right onto the riverside road. The Nature Centre is 10 minutes' walk away.

There's a very small exhibition inside the centre, but it does hold workshops on subjects like wildlife photography, traditional straw art, bird calls and rice seed planting, and also runs guided wetland tours, so check the upcoming events at its website: www.lvnp.gov.hk.



Cross the footbridge over the river into Long Valley and turn left to find the Wetland Square, a covered plaza where you can look out across the fields and get your bearings. This freshwater wetland is a great habitat for water birds, amphibians and reptiles. As part of its restoration starting six years ago, abandoned farmland was turned into irrigated fields, banana groves were removed to make way for wetland plants, and wooden boardwalks were built to allow you to walk through the area while farmers carry on cultivating their crops. There is also a birding hut where you can sit and spy on the long-legged waterfowl as they wade through the ponds.

Long Valley is divided into three areas: the visitor zone, agriculture zone and biodiversity zone. There is no set route to follow through the park. If you bear left from the Wetland Square and then keep on going straight or turning right on the earthen banks that run between the fields and ponds, you can make a sort of clockwise circuit of the whole area, but you will probably come to some dead-ends where you will have to retrace your steps. Wherever you are, you can usually see the Wetland Square across the fields because the landscape is so flat. Take care not to walk across any fields as some are newly planted with seedlings.

If you eventually find yourself at the southern edge of the park, where a champion banyan tree marks the entrance to Yin Kong village, you can walk through the village to Castle Peak Road, where buses and minibuses run back to Sheung Shui. Otherwise, return to the Nature Centre and retrace your steps back to Ho Sheung Heung to catch the same minibus you arrived on.



數年前，當港鐵通往落馬洲的路線計畫穿過北區這片水鄉農田時，塱原曾一度成為新聞熱點。最終，線路改為地底隧道形式興建，塱原的村民得以保留他們的田地和魚池。然而，作為建設項目的一部分，塱原也隨之發生了變化：農民原有的高腳屋被更堅固的儲物棚所取代，部分區域如今已成為塱原自然生態公園，並於一年前正式開放。

這是一條非常輕鬆的健行路線，全程皆平坦路。由於位於濕地，建議攜帶驅蚊劑。步行時間：1-2 小時。

你的健行之旅從塱原自然生態中心開始，這是位於塱原西側、雙魚河對岸的新建築。你可以從上水步行前往，但由於新成立的北部都會區正在進行一系列發展項目，許多道路和行人路都已改道。因此，最方便的方式是從上水站 A3 出口乘搭綠色小巴 51B 或 51K 前往。

在河上鄉村下車，小巴會停在雄偉的居士侯公祠外，這座祠堂建於明代，門框由紅砂岩製成，除星期二外，每天都對外開放，不妨入內參觀一下。

大堂對面有一間村莊商店，你可以在那裡購買飲品。穿過商店，從村口的牌樓拱門出村，然後右轉上河邊的道路。由此處步行 10 分鐘便會到達自然生態中心。

中心內有一個非常小規模的展覽，但也會舉辦生態攝影、傳統禾草工藝、雀鳥聲學和水稻播種等主題的工作坊，還會組織濕地導賞團，大家可以在其網站 www.lvp.gov.hk 查看即將舉行的活動。

穿過河上的步行橋進入塱原，左轉即可到達濕地廣場。這是一個有頂棚的廣場，你可以在這裡眺望田野，辨別方向。這片淡水濕地是水鳥、兩棲類和爬行動物的理想棲息地。作為 6 年前啟動的修復工程的一部分，廢棄的農田被改造成灌溉田，香蕉林被移除，取而代之的是濕地植物，也興建了木棧道，方便遊客漫步其中，同時間農民們仍在繼續耕作。這裡還有一間觀鳥小屋，你可以坐在屋內觀察那些在池塘中涉水而過的長腿水禽。

塱原分為三個區域：遊客區、農業區、生物多樣性區。園區內沒有固定的遊覽路線。如果你從濕地廣場向左走，然後沿著田野和池塘之間的土堤直行或右轉，就可以大致呈順時針方向繞著公園走一圈。但你可能遇到一些死路，需要原路折返。由於地勢平坦，無論你身在何處，通常都可以看到田野對面的濕地廣場。但請注意不要穿過田野，因為有些田野剛剛種下幼苗。

如果你最終到達公園的南方邊緣，那裡有一棵參天榕樹標誌著燕崗村的入口，你可以穿過村莊走到青山公路，那裡有巴士和小巴返回上水。否則，請返回自然生態中心，然後原路返回河上香，乘搭你來時乘坐的小巴離去。



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
HARBOUR CITY 海港城
HONG KONG THREE SPACES
HOLLYWOOD PLAZA
WHARFART
Supported by 支持單位
HKMOA
Hong Kong Museum of Art 香港藝術館

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，另設數位繪畫組別，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 數位繪畫組
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畫組。

Theme 主題

Entrants are free to create based on any themes. 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 獎項及獎品

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.

除獲頒現金獎及書券外，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

EVENT CALENDAR 活動日誌

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training Hairy Crab Promotion & Chef Kaung's Favourite Dishes at Bauhinia 1st - 31st Festive Set Lunch at Pier 6 1st - 23rd Festive Lunch & Dinner Buffet at The Island View 1st - 23rd (except 21st) Cold Brew Coffee at Club Bar & Oyster Bar 1st - 31st Vacherin Mont d'Or Fondue & Raclette Cheese at The Island View & Club Bar 1st - 31st Soy Sensations in All Outlets 1st - 31st Pastry of the Month in All Outlets 1st - 31st	Water Aerobics Yoga	Funky Dance Tennis Team Training Pickleball Night Fascia Exercise Training	Yoga Tennis Team Training Stretching Exercise Jazz Dance	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School 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	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		2	3	4	5	6
Zumba Fitness / Yoga Rope Skipping Annual Pacific Club Tennis Championships 2025 Festive Sunday Lunch Buffet at The Island View		9	10	11	12	
Zumba Fitness / Yoga Rope Skipping Mother-of-Pearl Bracelet Workshop Annual Pacific Club Tennis Championships 2025 Wall Climbing Festive Sunday Lunch Buffet at The Island View Christmas Wine and Gourmet Fair at the Pool & BBQ Deck	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy 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 Fascia Exercise Training Natural Charm: Christmas Frames Workshop Funky Dance / Pickleball Night	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School 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 Christmas Wine and Gourmet Fair at the Pool & BBQ Deck Oyster Fridays	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School 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 Christmas Wine and Gourmet Fair at the Pool & BBQ Deck Gingerbread House Making Workshop Junior Swimming School Junior Tennis Academy Junior Pickleball Academy Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Kids' Open Fun Session 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
7	1	9	10	11	12	
Zumba Fitness / Yoga Rope Skipping Mother-of-Pearl Bracelet Workshop Annual Pacific Club Tennis Championships 2025 Wall Climbing Festive Sunday Lunch Buffet at The Island View Christmas Wine and Gourmet Fair at the Pool & BBQ Deck	Ladies' Monday Tennis / Yoga Fascia Exercise Training Men's Double Training English Drama Academy 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 Fascia Exercise Training Natural Charm: Christmas Frames Workshop Funky Dance / Pickleball Night	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School 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 Christmas Wine and Gourmet Fair at the Pool & BBQ Deck Oyster Fridays	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School 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 Christmas Wine and Gourmet Fair at the Pool & BBQ Deck Oyster Fridays	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 Christmas Wine and Gourmet Fair at the Pool & BBQ Deck Gingerbread House Making Workshop Junior Swimming School Junior Tennis Academy Junior Pickleball Academy Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Kids' Open Fun Session Joyeux Noël – French for Merry Christmas! Dinner Buffet at The Island View
14	15	16	17	18	19	20
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping Wall Climbing 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 & Bauhinia	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	Tennis Team Training Christmas Tennis Camp Festive Pickleball Camp Fascia Exercise Training Natural Charm: Christmas Frames Workshop Christmas Eve Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Buffer Lunch & Dinner at Capricci	Boxing Day Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Buffer Lunch & Dinner at Capricci	Boxing Day Lunch & Dinner Buffet at The Island View & Pier 6 Festive Semi-Buffer Lunch & Dinner at Capricci	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Kids' Open Fun Session 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 Chinese Winter Solstice Dinner at Island View Pier 6 & Bauhinia	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 Fascia Exercise Training 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 Bauhinia & Capricci	Children's Christmas Lunch Party 13th	Children's Christmas Lunch Party 13th	Christmas & New Year's Eve Celebrations at Pacific Club 24th, 25th, 26th & 31st
28	29	30	31			
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 Fascia Exercise Training 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 Bauhinia & Capricci	Children's Christmas Lunch Party 13th	Children's Christmas Lunch Party 13th	Christmas & New Year's Eve Celebrations at Pacific Club 24th, 25th, 26th & 31st

January 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 Water Aerobics Class Every Tue & Fri (except Public Holiday)	 Yoga Class Every Mon, Tue, Thur, Fri & Sun (except Public Holiday)			New Year's Day Lunch & Dinner Buffet at The Island View Pastry of the Month in all Outlets 1st - 31st Cold Brew Coffee at Club Bar & Oyster Bar 1st - 31st 1	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Friday Dinner Buffet at The Island View Oyster Fridays at Club Bar 2	Junior Swimming School Junior Taekwondo Junior Pickleball Academy Saturday Dinner Buffet at The Island View 3
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping / Wall Climbing Sunday Lunch & Dinner Buffet at The Island View 4	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy 5	Water Aerobics Yoga 6	Funky Dance Tennis Team Training Fascia Exercise Training Pickleball Night 7	Yoga Tennis Team Training Stretching Exercise Jazz Dance 8	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Friday Dinner Buffet at The Island View Oyster Fridays at Club Bar 9	Junior Swimming School Junior Taekwondo Junior Pickleball Academy Saturday Dinner Buffet at The Island View 10
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping / Wall Climbing Sunday Lunch & Dinner Buffet at The Island View 11	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy 12	Water Aerobics Yoga 13	Funky Dance Tennis Team Training Fascia Exercise Training Pickleball Night 14	Yoga Tennis Team Training Stretching Exercise Jazz Dance 15	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Friday Dinner Buffet at The Island View Oyster Fridays at Club Bar 16	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Saturday Dinner Buffet at The Island View 17
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping / Wall Climbing Sunday Lunch & Dinner Buffet at The Island View 18	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy 19	Water Aerobics Yoga 20	Funky Dance Tennis Team Training Fascia Exercise Training Pickleball Night 21	Yoga Tennis Team Training Stretching Exercise Jazz Dance 22	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Friday Dinner Buffet at The Island View Oyster Fridays at Club Bar 23	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Saturday Dinner Buffet at The Island View 24
Zumba Fitness / Yoga Sunday Junior Tennis Rope Skipping / Wall Climbing Sunday Lunch & Dinner Buffet at The Island View 25	Ladies' Monday Tennis Yoga Fascia Exercise Training Men's Double Training English Drama Academy 26	Water Aerobics Yoga 27	Funky Dance Fascia Exercise Training Pickleball Night 28	Yoga Tennis Team Training Stretching Exercise Jazz Dance 29	Water Aerobics / Stretching Exercise Yoga / Funky Dance Junior Swimming School Junior Badminton Friday Dinner Buffet at The Island View Oyster Fridays at Club Bar 30	Junior Swimming School Junior Tennis Academy Junior Taekwondo Junior Pickleball Academy Saturday Dinner Buffet at The Island View 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

Spa Promotions in December 12月份美容療程優惠



20% OFF

All Individual Beauty Products

聖誕美妝喜悅：

單件美容產品8折優惠

Throughout December, enjoy a 20% discount on all individual beauty products, excluding Christmas Gift Sets. This seasonal offer is an ideal opportunity to choose your favourite items for personal use or to share as thoughtful gifts.

於12月份，為慶祝聖誕佳節，會員凡選購任何單件美容產品（禮盒裝貨品除外），可享有8折優惠。請把握這難得的節日優惠機會，為自己挑選心儀的美容產品或作為貼心禮物饋贈親朋。

NEW 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 Sothys 這款煥活肌膚的全新臉部護理，讓肌膚重現光澤和彈性。它採用獨特的 Digi-Esthétique® 技術，有效對抗壓力和環境損傷，從第一次護理開始即可提亮膚色，讓肌膚光滑細膩。療程後，膚色將煥發光彩，倍感清新，容光煥發。

Guinot Hydradermie Lift Deluxe

(1hr 45mins)

~~\$1,580~~ \$1,264

This revolutionary lifting facial utilises a gentle microcurrent, the Hydraderm machine (exclusive to Guinot), and massages to drain toxins. It improves microcirculation and skin tone, creates a healthy radiance and stimulates collagen and elastin production to smooth fine lines and wrinkles. This results in more extreme muscle lifting, skin toning, and a youthful and visibly rejuvenated appearance.



Guinot Hydradermie 雙效機理極緻緊膚療程 (1小時45分鐘)

此革命性面部提升療程利用 Guinot 獨有的 Hydraderm 儀器，以溫和的微電流按摩排出毒素，改善微循環和膚色，回復健康的光澤；刺激膠原蛋白和彈性蛋白的產生，能撫平面部、頸部和眼睛周圍細嫩部位的細紋和皺紋。這抗衰老皮膚治療能令肌肉有所提升，改善皮膚色調，從而煥發青春的外觀。

Special
Christmas
Offer

ALQVIMIA Body Massage Oil

From now until 31st December

Founded in Spain in 1984, ALQVIMIA is renowned for its 100% natural essential oils used by leading spas worldwide. 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 3 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

由即日起至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放鬆及健康的禮物吧！



For further information on all beauty promotions, please call the Spa Reception on 2118 1890.
查詢所有美容優惠的詳情，請致電 2118 1890 與美容部聯絡。



MOISTURIZING Set 微分子4重水漾勝肽 套裝

微分子水漾 精華
HYDRATING
Serum
(50ml)



胜肽水漾 乳霜/面霜
HYDRATING
Satin / Velvet Cream
(50ml)

Special price
聖誕
優惠價

VALUE
原價 \$3,650
\$2,030



1盒 BOX
極速補水精華
Moisturizing Ampoule SOS
(20ml)

1x JUMBO SIZE
水漾豐盈面膜
Hydra-plumping Mask
(75ml)

X'mas & Happy New Year

SECRETS DE SOTHYS Gift Set 女神之秘密 禮盒

面霜
SECRETS
Face Cream
(50ml)



眼唇霜
SECRETS
Eye & Lip Cream
(15ml)

Special price
聖誕
優惠價

VALUE
原價 \$3,776
\$2,990

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PARIS

Joyeuses Fêtes

HAPPY FESTIVE SEASON

多款聖誕禮遇
閃耀登場



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GUINOT
INSTITUT • PARIS

精選美肌套裝耀目登場

活肌水潤套裝 Hydratone Luxe Set

64%
OFF

\$1,080 價值
\$2,991/Set

水分特效霜 50ml *、細胞養分抗氧眼霜 15ml、水感舒柔潔膚啫喱 30ml、
水潤精華素 3ml x 5、活肌水凝精華素 3ml x 2、煥顏緊膚精華素 3ml x 2、
煥顏免疫修護精華 3ml

Hydratone Cream 50ml *, Longue Vie+ Eye Cream 15ml, Hydra Fraicheur Cleansing Gel 30ml,
Hydra Cellulaire Serum 3ml x 5, Hydra Summum Serum 3ml x 2, Lift Summum Serum 3ml x 2,
Age Immune Serum 3ml



逆轉時空亮眼套裝 Age Logic Eye Duo

35%
OFF

\$1,200 價值
\$1,861/Set

逆轉時空24再生眼部精華 15ml、逆轉時空再生眼霜 15ml、水感舒柔潔膚啫喱 30ml
Age Logic Eye Serum 15ml, Age Logic Eye Cream 15ml, Hydra Fraicheur Cleansing Gel 30ml



新肌煥顏套裝 Life Influx Revival Set

49%
OFF

\$1,850 價值
\$3,636/Set

新肌煥顏精華 30ml + 3ml x 2、煥顏能量潤眼霜 3ml、按摩滾輪
Life Influx Concentrate 30ml + 3ml x 2, Eye Summum Balm 3ml, Facial Roller



* 此產品包裝隨機發送 * Packaging style may vary

PACIFIC VIEWS

By Andy Au of Andy's Florist 撰文及圖片: Andy's Florist

A Festive Tree Arrangement

聖誕樹擺設

Bring a touch of Christmas charm to your home with this handmade arrangement. This creative project makes a beautiful centrepiece that captures the warmth and joy of the season.

用這款手工花卉擺設為你的家增添一抹聖誕魅力。這款創意作品可作為精美的中心裝飾擺設，完美捕捉節日的溫馨與歡樂。

What You'll Need:

- Pot of Poinsettia
- Cypress
- Cottonwood with stem
- Large Leaves
- Large, thick wood slice
- Tree Trunk Section (around 2 feet tall)
- Pipe Cleaner Sticks in gold, white, green, and black
- Assorted Decorations: pine cones, cinnamon sticks, mini apples, baubles, Christmas doll
- Large Floral Foam
- Wire
- Glue

材料：

- 一盆聖誕花
- 柏樹枝
- 棉花球，連枝梗
- 大塊的葉子
- 大的厚木片
- 粗樹桿（約兩尺高）
- 絨毛條 — 金色、白色、綠色和黑色
- 多款聖誕裝飾物 — 松果、肉桂枝、迷你蘋果、聖誕球、聖誕公仔
- 大花泥
- 鐵絲
- 膠水

1. Begin by weaving white, green, and black pipe cleaner sticks together to form a textured cover. Extend the length by twisting the ends of additional sticks until it is large enough to wrap most of the trunk.
2. Wrap about two-thirds of the trunk with the woven cover and secure it firmly with glue, leaving the bottom third bare for a natural finish.
3. Glue a few large leaves around the lower part of the trunk, blending them into the ends of the pipe cleaners to soften the edges.
4. Twist the gold pipe cleaner sticks into long, glittering garlands, and twine the white ones separately into slender strands.
5. Wind the gold and white garlands around the trunk in gentle spirals, securing them with glue to add shimmer and movement.
6. Fix the decorated trunk securely onto the thick wood slice. Place a large piece of floral foam in front of it, then position the poinsettia pot beside the foam for a bright burst of festive colour.
7. Insert the cypress and cottonwood stems into the floral foam to fill the base and create a full, wintry texture.
8. Attach wire to each decorative piece (pine cones, cinnamon sticks, mini apples, baubles, and the Christmas doll, or whatever you are using) and secure them around the arrangement. Spread them evenly to balance colour and texture.

1. 首先用白色、綠色和黑色的絨毛條編織出一塊覆蓋物。你可以將兩條絨毛條的末端纏繞在一起，以延長覆蓋物的長度，使其足以包裹整支樹幹。
2. 用絨毛條覆蓋物包裹2/3樹幹，並用膠水固定。保留1/3樹幹底部。
3. 在樹幹底部黏上一些大葉子，並與絨毛條的末端混在一起，讓它看起來更自然。
4. 將金色絨毛條扭成幾條長長的花鏈，並將白色絨毛條分別扭成細長的繩狀物。
5. 將金色和白色長絨毛條纏繞在整支樹幹上，並用膠水固定，以增添閃亮及動感。
6. 用膠水將整個擺設固定在厚木片上，然後在擺設前方放一塊大花泥，並在花泥旁邊放一盆聖誕花，以增添一抹亮麗的節日色彩。
7. 將柏樹枝和棉花球圍繞著擺設的底部插入花泥中。
8. 在所有裝飾品（松果、肉桂枝、迷你蘋果、聖誕球、聖誕公仔，或任何你擁有的裝飾品）上加上鐵絲，並將它們平均地固定在整個擺設上，以平衡整個擺設的色彩及外觀。





Our younger members enjoyed the Mid-Autumn Festival and Halloween events at the Pacific Club.

一眾年少會員在太平洋會度過了愉快的中秋節及萬聖節。

Hair Product Sale in December 12月份頭髮產品優惠

Techni Styling Hydrating Gel, 150ml

~~\$260~~ \$180

This lightweight gel absorbs quickly to replenish moisture from root to tip. Enriched with ginkgo biloba, it helps restore softness and vitality to dry or unruly hair and brings natural definition back to loose curls. The gentle texture makes it simple to apply and leaves hair supple and refreshed.

Techni水份免沖護髮劑，150毫升

這款輕盈的造型啫喱能被迅速吸收，為髮根到髮梢補充水分。富含銀杏葉萃取物，有助於修復乾燥或毛躁頭髮回復柔順及光澤，並重塑蓬鬆鬆髮的自然紋理。溫和的質地使其易於塗抹，讓秀髮柔軟順滑，清爽舒適。



Real NOTIO Hair Oil

~~\$260~~ \$230

Formulated with pure mineral oil, Real NOTIO creates a protective layer on the hair's surface to lock in moisture and restore dry, permed strands. Lightweight and non-greasy, it offers both styling and hydration, with a refreshing grapefruit scent.

Part of the Repair Styling Series, it blends skincare-grade moisturisers like ceramides and CMC with plant-based repair agents and IFRA-certified fragrances. Gentle on the skin and scalp, it's suitable for all hair types.

Real NOTIO肌護礦物髮油

Real NOTIO 採用純礦物油配製而成，可在頭髮表面形成保護層，鎖住水分並為乾燥、電燙過的髮絲注入活力。其成分天然，質地輕盈，不油膩，既可用於頭髮造型又同時保濕滋潤，還帶有清新的葡萄柚香味。

作為修護造型系列的一部分，產品混合了神經醯胺和 CMC 等高效保濕因子，以及植物性修護成分，再加上經 IFRA 國際認證的香料，有效護髮之餘亦可減少對肌膚的刺激，適合各類髮質使用。



HairPrime® Herbal Shampoo

~~\$220~~ \$200

HairPrime® Shampoo includes the proven active, natural herbal ingredient, Phydemanol®, and avoids the use of heavy conditioning and synthetic ingredients. This shampoo nourishes the hair and cleanses the scalp of unhealthy factors (e.g. sebum, DHT, adverse ingredients in hair styling products) that may contribute to hair loss. It is particularly suitable for coloured and treated hair.

HairPrime® 草本洗髮露

HairPrime® 草本洗髮露經過臨床測試，從天然草藥中提取有效活性成分 Phydemanol®，並避免使用可能導致脫髮的刺激、強烈、有害成份。HairPrime® 亦可洗走頭皮上的不健康物質（如皮脂、DHT、造型產品中的有害成分），防止脫髮，在滋養頭髮同時為頭髮保持健康生長條件，也適合在電燙、漂染護理後使用，可保持漂染色澤、令電燙造型持久。



THIS MONTH'S PROMOTION

10% Discount on Full Head Highlight Treatments

Embrace the sparkle of the season with our Full Head Highlight Treatment throughout December at the Hair Salon. It is the perfect time to brighten your look for celebrations and gatherings, whether you prefer a gentle lift or a more striking change. Our stylists will enhance your hair with fresh, radiant colour that feels just right for the holidays.

To make an appointment with one of our expert stylists, please call the Salon on 2118 1893.

全頭顏色挑染9折優惠

為即將來臨的閃爍節日作好準備，於12月份前來會所髮廊惠顧全頭顏色挑染服務。現在正是為慶祝活動和派對增添光彩的絕佳時機，無論你是想要自然提亮還是大膽改變，我們的專業髮型師都能為你打造清新亮麗的髮色，讓你在節日裡明艷照人。

查詢詳情及預約服務，請致電 2118 1893。





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

Why Your Driver and Irons Need Different Swings 為何使用木桿與鐵桿時需要不同的揮桿方式

Drivers and irons may share a bag, but they demand different intentions. Their shape, length and purpose change the way they meet the ball, which is why a flowing drive and a crisp iron shot feel so different. Understanding how each club is meant to work helps golfers make small adjustments that lead to cleaner contact, better control and more dependable rounds.

The differences begin at address. A driver performs best with the ball positioned just inside the front heel, promoting a gentle upward strike for higher launch and longer carry. A wider stance, a little more distance from the ball and the longer shaft all support a broad, free-moving arc.

Irons require the opposite approach. The ball sits nearer the centre so the club can work downwards, using the turf to compress the strike. The stance is narrower, the player stands closer, and the set up favours balance and precision. Loft and pressure send the ball airborne rather than any attempt to lift it.

The backswing shifts too. Drivers move on a flatter, wider plane with the lead wrist sitting lower at the top, while irons rise on a steeper path with a higher wrist set. This difference becomes more obvious in the downswing: drivers travel on a shallower angle, brushing the ground on the way through, while irons descend more sharply, striking the ball first and taking a neat divot afterwards.

Impact completes the contrast. Iron shots rely on the hands leading the clubhead to squeeze the ball and generate spin. With the driver, the hands sit level or slightly behind, keeping the face square at high speed.

Recognising these contrasts helps golfers swing each club with purpose. The driver encourages a smooth, expansive motion, while irons reward a grounded, compressed strike. Reviewing a few recorded swings can reveal where these intentions change, and with practice, the movements become instinctive across the whole set.

雖然木桿及鐵桿都放在同一個球袋裡，但使用它們時所需的揮桿方式卻截然不同。它們的形狀、長度及用途決定了球桿擊球的方式，這就是為何流暢的木桿擊球及清脆的鐵桿擊球感覺完全不同。透過了解每支球桿的運用方式，高爾夫球手可以進行一些細微的調整，從而獲得更紮實的擊球、更好的控制及更穩定的表現。

第一個差異是擊球準備姿勢。使用木桿時，球的位置最好位於前腳跟內側，這樣可以打出輕柔的向上擊球，從而獲得更高和更遠的飛行距離。更寬的站姿、稍長的站距及更長的桿身都有助於形成更寬、更自由的擊球弧線。

而鐵桿的使用理念恰恰相反。擊球點應更靠近桿面中心，這樣才能方便球桿向下揮動，利用草皮來壓縮擊球。站姿應更窄，身體更貼近球位，這樣的設定更注重平衡和精準度。桿面傾角和擊球壓力使球飛向空中，而不是試圖將其挑起。

上桿動作也會有所不同。使用木桿時，揮桿平面更平緩、更寬闊，上桿至頂點時前導手腕位置更低；而鐵桿的揮桿路徑較陡峭，手腕位置較高。這種差異在下桿時更為明顯：木桿的下桿角度較淺，桿頭輕觸地面；而鐵桿的下桿角度較陡，先擊球後打出漂亮的草皮痕跡。

擊球瞬間，對比更加鮮明。鐵桿擊球依靠雙手引領桿頭，擠壓球體並產生可控的旋轉。而使用木桿時，雙手與球保持水平直線或略微靠後，以高速擊球時保持桿面方正及穩定。

當高爾夫球手理解到這些差異時，便能夠有目的地揮動每支球桿。木桿需要流暢、舒展的動作，而鐵桿則需要紮實、壓縮的擊球。回顧每次揮桿動作並進行對比，就能發現每次揮桿意圖的變化之處。透過練習，這些動作會變得自然熟練，整套球桿都能發揮出應有的作用。

Golf Private Lessons 高爾夫球私人課堂

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

Golf Private Lessons offer focused, individual coaching that helps players of every level build a more confident and consistent game.

高爾夫球私人課程提供專注、個人化的指導，幫助各級程度的球員建立更自信、更穩定的球技。

Private Lessons (1 pax) 私人課程〔一人〕		Semi-Private Lessons (2 pax) 半私人課程〔二人〕	
1-hour 一小時課程	\$760 per person 每位 \$760	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	\$2,900 per person 每位 \$2,900	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。



Beyond the Six Pack: What Core Strength Really Means in Pilates 超越六塊腹肌：普拉提中「核心力量」的真正涵意



By Personal Trainer, Ida Kam
撰文：私人健身教練 - Ida Kam

Walk into a gym and you will see people doing endless crunches in pursuit of a chiselled six pack. While a strong rectus abdominis has its place, it is only a small part of true core strength. Pilates focuses on strength that supports real movement, posture and comfort in daily life.

Your true core is a network of deep stabiliser muscles. The transverse abdominis wraps around the torso like a corset. The pelvic floor forms a supportive base. The multifidus muscles along the spine keep each vertebra steady. Together, they create a cylinder of support for the entire body.

When this deep core is weak, the surface muscles take over tasks they are not designed for. This often leads to tension, poor movement patterns and back discomfort, even in people who appear to have strong abdominals.

Pilates strengthens this inner unit by teaching the body to begin each movement with gentle core engagement. Coordinated breathing deepens this support and encourages smooth, controlled movement.

Exercises such as the Hundred and the Roll Up highlight this approach. The Hundred trains you to keep the torso steady while the arms move, using breath and deep core engagement for control. The Roll Up encourages you to lift and lower the spine smoothly without momentum, relying on deep muscle activation rather than force.

This approach is not about achieving a flat stomach. It is about creating a safe and strong foundation that protects the spine, improves posture and supports everyday movement, from lifting a bag to playing sports. Pilates introduces these principles gradually, making the practice suitable for all ages and fitness levels.

Pilates at the Club offers an excellent way to explore this deeper strength. The benefits carry far beyond the studio and into daily life.

走進健身室，你都會看到人們為了練出明顯的六塊肌而努力不停做卷腹訓練。雖然強壯的腹直肌固然重要，但它只是真正核心力量的一小部分。普拉提則專注於增強支撐日常生活中真實動作、良好體態和舒適度的力量。

你真正的核心力量是一個由深層穩定肌群組成的複雜網絡。腹橫肌像緊身衣一樣包裹著軀幹，在其下方，骨盆底肌形成支撐基礎。脊椎上的多裂肌使每一節椎骨保持穩定。它們共同構成了一個支撐整個身體的圓柱體。

當深層核心肌群力量不足時，表層肌肉就會承擔起它們原本不該承擔的任務，這往往會導致肌肉緊張、動作模式不良和背部不適，即使是那些看起來腹部肌肉強壯的人也會出現這種情況。

普拉提透過引導身體在每個動作開始時輕柔地收緊核心肌群，來強化這個內在單元。協調的呼吸進一步加深了這種支撐，並促進流暢、可控的動作。

像普拉提的「百式」及「卷腹」訓練就體現了這種方法。「百式」在訓練手臂運動的同時保持軀幹穩定，透過呼吸和核心肌群的深層收緊來控制動作；「卷腹」則鼓勵你平穩地抬起和放下脊柱，避免借力急促地完成，而是依靠深層肌肉的激活而非蠻力。

這種方法並非旨在練出平坦的小腹，而是為了打造安全而強壯的基礎，保護脊柱，改善姿勢，並支撐日常活動，從提包到運動皆可勝任。循序漸進地引入這些原則，使普拉提適合所有年齡和健身水平的人士。

參加本會普拉提課程是探索這種深層力量的絕佳途徑，其益處遠不止於工作室，更能延伸至日常生活。





Pickleball Meet Up Nights

Join Coach Cindy on selected Wednesdays for an enjoyable evening discovering one of the Club's most popular new sports. Pickleball is quick to learn and great fun to play, with simple rallies and fast, satisfying points. Enjoy friendly match play in an upbeat, welcoming atmosphere that makes it easy to join in and enjoy the game.

匹克球晚間聚會

於12月3日及10日（星期三）晚上，前來與教練Cindy一起體驗本會最受歡迎的新興運動之一——匹克球。匹克球簡單易學，規則簡單，得分快速且趣味十足。在輕鬆愉快的氛圍中，享受友誼賽的樂趣，輕鬆融入其中，盡情享受這項運動。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 3rd & 10th December
Time : 8:00pm – 10:00pm
Venue : Outdoor Pickleball Court
Price : \$250 per session (for 2 hours)
Age : 14 years and above



Pickleball Private Lessons

Discover the game at your own pace with one-on-one coaching designed to build confidence and skill. Our experienced coach tailors each session to your level, helping you improve quickly while enjoying this fast, sociable sport.

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

透過一對一的教練指導，你可以按照自己的步調探索這項運動，逐步建立自信並提升技能。我們經驗豐富的教練會根據你的程度來制定每一堂課程，幫助你快速進步，同時享受這項節奏快、社交性強的運動。

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 Office on 2118 1707 for booking details. 預約課程，請致電 2118 1707 聯絡四樓網球部。

Classes Cancelled

Please note that all junior and adult group classes will be cancelled on the following dates in December:

- 6th, 7th, 13th & 14th for the 33rd Annual Pacific Club Tennis Championships
- 25th & 26th for the Christmas Holidays.

課程暫停舉行

請注意，所有兒童及成人網球團體課程，將於以下日期暫停舉行：

- 12月6日、7日、13日及14日太平洋會網球比賽舉行期間
- 12月25日及26日聖誕節公眾假期



Junior Tennis Academy

Introduce your child to tennis through our Saturday Junior Tennis Academy. Children aged three and a half to sixteen learn in small age-appropriate groups, guided by our professional coaching team who help them build skills, coordination and a real love for the game.

The Academy runs weekly and is an ideal way for young players to stay active, make friends and progress at a steady pace. Fees are charged on a monthly basis.

青少年網球訓練

歡迎3½ - 16歲的年少會員參加我們的週六青少年網球訓練班，開啟他們的網球之旅。我們將以分組形式教學，由專業的教練團隊指導，幫助他們提升球技、協調性，並真正愛上這項運動。

每週舉行一次的訓練班是年少球員保持活力、結交朋友、穩定提升的理想選擇。12月份課程將於20日及27日舉行，收費—A班（3½-6歲，兩堂）：會員\$420，非會員\$660；B班（6-16歲，兩堂）：會員\$560，非會員\$800。

備註：此訓練活動需以月費形式支付

Date : Saturday 20th & 27th December

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

Venue : Indoor Tennis Courts

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

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



Sunday Junior Tennis

Young players aged four to sixteen can also enjoy a weekly dose of tennis on Sundays, where the focus is on learning through play. Coaches introduce skills in a clear, encouraging way, helping children enjoy the sport and progress at their own pace. Fees are charged monthly.

週日青少年網球班

每週舉行一次的週日青少年網球班歡迎4-16歲的年少會員參加，課程重點在於寓教於樂，教練會以清晰、鼓勵的方式教授技能，幫助學員享受這項運動，並以自己的步調逐步提升球技。12月份課程將於21日及28日舉行，收費—A班（4-7歲，兩堂）：會員\$420，非會員\$660；B班（8-16歲，兩堂）：會員\$560，非會員\$800。

備註：此訓練活動需以月費形式支付

Date : Sunday 21st & 28th December

Time : (A) 2:00pm – 3:00pm
(B) 3:00pm – 5:00pm

Venue : Indoor Tennis Courts

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

Age : (A) 4 – 7 years
(B) 8 – 16 years

Ladies' Morning Tennis

Join us for a lively two-hour session that helps you sharpen your strokes and feel more assured in match situations. Ladies' Morning Tennis is taught in a small group of ten, allowing coaches to offer clear guidance and steady support. Early enrollment is encouraged as places are limited.

女子早上網球練習

透過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！這兩小時的專注訓練課程由我們的專業教練指導，透過小組訓練，在務實有趣的環境中，專注提升技術、步法和比賽策略。每班僅限10名學員參加，請儘早報名。課程收費：每位\$310（包括場租及飲品招待）。

透過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！這兩小時的專注訓練課程由我們的專業教練指導，透過小組訓練，在務實有趣的環境中，專注提升技術、步法和比賽策略。每班僅限10名學員參加，請儘早報名。課程收費：每位\$310（包括場租及飲品招待）。

Date : Monday 1st, 8th, 15th, 22nd & 29th December

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)



33rd Annual Pacific Club Tennis Championships 2025

第33屆太平洋會網球比賽2025

誠邀會員蒞臨觀賽！

The 33rd Annual Pacific Club Tennis Championships continue throughout December, bringing Members together for spirited competition across a full range of junior and adult categories. The Championships began on Saturday, 29th November and will run through to Sunday, 14th December.

Members are invited to gather on the 4/F courts and enjoy the atmosphere as players compete throughout the remaining weekends. It is a wonderful opportunity to support fellow Members and share in the excitement of an event that has been part of Club life for more than three decades.

「第33屆太平洋會網球比賽」已經於11月29日（星期六）展開，直至12月14日（星期日）完成所有賽事。期間一眾參賽會員將聚首一堂，在各個青少年及成人組別中展開激烈角逐。在接下來的兩個週末裡，歡迎各位會員前來四樓網球場，一邊欣賞精彩比賽，一邊感受現場氣氛。這是一個絕佳的機會，讓大家能夠支持其他會員，並共同分享這項已傳承30多年的會所盛事所帶來的激動人心時刻。

誠邀各位會員蒞臨四樓網球場為各級別參賽者打氣。



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
(100 years and above in total
and at least 45 years old) | 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

Prize Presentation : Will be carried out immediately after the finals

各組賽事的頒獎典禮將會在各項決賽後立即進行。

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。



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 Value of Being Ready 做好準備的回報

By Craig Norris

www.momentsbycraig.com

If you own a Single Lens Reflex (SLR) camera or a modern mirrorless model with interchangeable lenses, it is quite likely that you have already bought, or at least considered buying, an extra lens or two.

Most SLR and mirrorless cameras are sold as kits that include a versatile zoom lens. When I bought my first SLR in 2005, a Canon EOS 5D, it came with a professional grade 24 to 105mm f/4 zoom lens featuring image stabilisation. The complete set included the camera body, lens, flash, spare batteries, and memory cards, a serious investment for a young photographer starting out.



It took several months of photographing weddings, family portraits, newborns, products, and fashion shoots before I earned enough to recover that investment. The greatest lesson I learned during that time was that I had not spent enough.

To be a true professional, having backup equipment is essential. Nothing could be worse than a camera or lens failure during a wedding shoot and having no way to continue.

The income from the next few months went directly into purchasing additional camera bodies and lenses. My stress levels dropped considerably once I knew I could complete any assignment even if something went wrong.

Today, equipment has become far more affordable and accessible than it once was. New technology has made cameras lighter, faster, and far more capable in low light. Autofocus is sharper, image stabilisation is standard, and even entry-level lenses now deliver results that would once have required high-end professional glass. Photographers today are fortunate to have a wide range of tools that make it easier than ever to capture great images.



如果你擁有一部單鏡反光相機，或是可更換鏡頭的現代無反光鏡相機，那麼你很可能已經購買了，或者至少考慮過購買一兩支額外的鏡頭。

大多數單鏡反光相機和微型相機都是以套裝形式出售，當中通常會包括一支功能全面的變焦鏡頭。於2005年，我購買了人生第一部單鏡反光相機——Canon EOS 5D，它配備了一支專業級的24-105mm f/4變焦鏡頭，並設有影像穩定功能。整套設備包括機身、鏡頭、閃光燈、備用電池和記憶卡，對於一個剛入門的年輕攝影師來說，這是一筆不少的投資。

我花了數個月的時間拍攝婚禮、家庭、新生兒、產品和時尚的照片，才賺回那筆投資。然而那段時間我學到的最重要一課卻是：我的投資太少了。

對於真正的專業人士來說，備用設備至關重要。沒有什麼比起在婚禮拍攝過程中相機或鏡頭發生故障，導致拍攝無法繼續更糟糕了。

因此在接下來的數個月收入，我都全部用來購買額外的相機機身和鏡頭。我知道即使出現意外情況，也能完成任何任務，這大大減輕了我的壓力。

現今，攝影器材的價格和普及程度都遠勝於以往，新技術使相機更輕巧、速度更快，低光性能也大幅提升；自動對焦更加精準，影像防手震功能已成為基本配備，即使是入門鏡頭也能拍攝出以往只有高端專業鏡頭才能達到的效果。現今的攝影師非常幸運，擁有各種各樣的工具，這使得拍攝出色的照片比以往任何時候都更容易。

Holiday Notice

Please note that all junior and adult group classes will be cancelled during Christmas Day on Thursday, 25th December and Boxing Day on Friday, 26th December.

課程暫停舉行

請注意，所有兒童及成人團體課程，將於12月25日聖誕節及26日聖誕節翌日公眾假期暫停舉行。

Kids' Open Fun Session Timetable in December 12月份兒童樂趣活動時間表

SESSION	DATE	TIME	AGE
Green Arts & Crafts	Saturday, 27th December	3:00pm – 4:00pm	4 – 10

Junior Taekwondo

Give your child the chance to build strength, focus and confidence through our Junior Taekwondo programme. Classes introduce core techniques, allowing children to develop real progress over time, with formal belt assessments as they grow in skill. New students are welcome

少年跆拳道

讓孩子們透過本會的少年跆拳道課程增強體魄、專注力和自信心。課程教授核心技術，讓孩子們隨著定期的訓練取得實際進步，並根據技能增長情況安排考取國際跆拳道聯盟認可之色帶級別。課程於星期六舉行，適合4歲及以上所有程度的會員參加，12月份3堂收費 — 會員\$540，非會員\$570。歡迎新學員參加

Date : Saturday 6th, 13th & 27th December
Time : 4:00pm – 5:00pm (All levels)
Venue : Aerobics Room
Price : Member \$540, Guest \$570 (for 3 lessons)
Age : 4 years and above



Wall Climbing Workshop



Let your child discover a new way to move at our Wall Climbing Workshop. With support from our coach, children learn to read the wall, select holds and plan their next steps as they climb. It is an active and engaging way to build physical strength and awareness while encouraging steady, focused thinking.

運動攀石訓練班

讓孩子們在本會的運動攀石訓練班中探索全新的運動方式。在教練的指導下，孩子們將學習如何觀察岩壁、選擇適合的抓點並規劃下一步攀爬路線。這是一種積極有趣的運動方式，能夠增強體能和身體協調性，同時培養穩定專注的思考能力。12月份課程於星期日舉行，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 14th & 21st December
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

Rope Skipping Class

Join the fun at our weekly Rope Skipping Class, where children learn a range of skipping skills, from individual techniques to partner routines. The sessions build fitness and coordination while encouraging confidence, teamwork and a strong sense of personal achievement.

花式跳繩班

歡迎參加我們每週一堂的花式跳繩班，讓孩子們學習各種跳繩技巧，包括個人技巧到雙人合作。課程不僅能增強體能和協調性，還能培養自信心、團隊合作精神和強烈的成就感。課程於星期日舉行，適合7–12歲會員參加，12月份4堂收費 — 會員\$720，非會員\$760。

Date : Sunday 7th, 14th, 21st & 28th December
Time : 4:30pm – 5:20pm (50 mins)
Venue : Aerobics Room
Price : Member \$720, Guest \$760 (for 4 lessons)
Age : 7 – 12 years



English Drama Academy

Our experienced instructor leads a fun class that uses story telling, role play, script writing, movement, speech and narration to help children grow their confidence in English. Through creative activities and guided performance, participants learn to express themselves clearly, build stronger language skills and enjoy using English.

英語話劇訓練班

本會的英語話劇訓練班導師將透過講故事、聲線及形體練習、角色扮演、劇場遊戲、舞蹈、朗誦、劇本創作等，來激發學員對學習英語的興趣。課程於星期一舉行，適合3–12歲的會員參加，12月份4堂收費 — 會員\$800，非會員\$840。

Date : Monday 8th, 15th, 22nd & 29th December
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



Junior Badminton Lessons

Our Junior Badminton Programme welcomes players aged 6 to 16. With guidance from our experienced coaches, children of all levels can build their skills, improve their technique and enjoy taking their game to the next stage.

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，12月份3堂收費 — 會員\$780，非會員\$810。

Date : Friday 5th, 12th & 19th December

Time : (A) 6:30pm – 7:30pm

(B) 7:30pm – 8:30pm

Venue : Aerobics Room

Price : Member \$780, Guest \$810 (for 3 lessons)

Age : (A) 6 – 10 years

(B) 11 – 16 years



Table Tennis Lessons (Private)

NEW

We are pleased to introduce private one-on-one Table Tennis coaching as a new offering at the Club. Open to players of all ages and levels, these lessons provide focused guidance from our experienced coaches to build strong technique, understand game strategies and improve your overall performance.

Private Lessons

1 hour \$450 per person (including court hire)

1½ hours \$660 per person (including court hire)

2 hours \$830 per person (including court hire)

全新 — 私人乒乓球課程

我們很高興為大家介紹本會全新的一對一專業乒乓球指導，適合所有年齡和技術水平的學員參加。課程由經驗豐富的教練團隊執教，提供針對性指導，幫助學員建立紮實的技術，了解比賽策略，並提高整體表現。

私人課程收費（包括場租）—

\$450/每堂一小時

\$660/每堂1½小時

\$830/每堂兩小時

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



Spot the differences

Can you find 6 differences between the two pictures.

請找出兩圖中的11個不同之處。

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 Tuesday, 30th December. 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12月30日（星期二）舉行之抽獎，勝出者可獲禮物一份。

Name: _____

Age: _____ Contact Tel. No.: _____

Membership No.: _____



SUDOKU 數獨

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 Tuesday, 16th December. 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 January. Good Luck!

請於12月16日(星期二)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1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！

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

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

November Solution

11月份遊戲答案

Congratulations to the winner of last month's puzzle

恭喜上期得獎者

Ms Polly Yu

Christmas Children's Party in the Playroom

在兒童遊戲室舉行 聖誕節兒童派對



Join us in the Playroom on Friday, 19th December for an afternoon filled with festive excitement. The space will be transformed for the occasion, creating a holiday-themed setting where children can enjoy the season.

Bounce and play on the mini bouncy castle, explore the magical inflatable ice igloo, and take part in many creative activities throughout the room. Painting and a range of arts and crafts will keep little hands busy as they make their own Christmas keepsakes to take home.

This promises to be a wonderful celebration that captures the spirit of the holidays at the Club.

誠邀孩子們於12月19日(星期五)前來兒童遊戲室參加我們舉辦的盛大聖誕兒童派對，為各年齡的孩子燃點節日魔力，準備迎接一個充滿濃濃節日喜悅，令人難忘的下午。

當日的活動亮點包括一個令人興奮的迷你充氣城堡，讓孩子們盡情跳躍；一個奇幻的充氣冰屋，激發無限想像力；以及充滿樂趣的創意工作坊，提供手繪和工藝活動，讓孩子們盡情釋放創造力，並將自己做的聖誕紀念品帶回家作紀念。

這必定是一場精彩的慶祝活動，充分展現會所的節慶氛圍。聖誕兒童派對收費一會員\$150，非會員\$210(包括當日的兒童遊戲室入場費)。報名請致電 2118 1890。



Date : Friday 19th December

Time : 3:30pm – 5:30pm

Venue : Children's Playroom

Price : Member \$150, Guest \$210

(Including Children's Playroom entrance fee)

Age : All Ages

Reservations: 2118 1890

RECIPROCAL CLUB around the world 全球海外聯繫會所



PACIFIC CLUB

COUNTRY	STATE / CITY	CLUB
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AFRICA

S. Africa	Johannesburg	The Country Club Johannesburg* @
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MIDDLE EAST

U.A.E	Abu Dhabi	The Club Abu Dhabi
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PACIFIC

Australia	New South Wales / Newcastle	Newcastle Club*
	New South Wales / Sydney	Royal Automobile Club of Australia*
	Queensland / Brisbane	United Service Club*
	Victoria / Cobram	Royal Automobile Club (Club Cobram)*
	Victoria / Healsville	Royal Automobile Club (Country Club)*@
	Victoria / Melbourne	Athenaeum Club* Royal Automobile Club (City Club)*

ASIA

China	Beijing	Beijing Riviera Country Club* Chang An Club
	Shanghai	Ambassy Club Shanghai Shanghai Racquet Club* Shanghai Town & Country Club*
	Tianjin	Tianjin Goldin Metropolitan Polo Club*
India	Kolkata	Space Circle Club The Tollygunge Club Ltd*
	Mumbai	Goregaon Sports Club*
Japan	Kobe	Kobe Club (Closed for Renovation until early 2027)
	Tokyo	Ark Hills Club Roppongi Hills Club Tokyo American Club*
Korea	Seoul	Seoul Club
Malaysia	Kuala Lumpur	Kelab Darul Ehsan® Royal Selangor Club
Philippines	Makati City	Manila Polo Club The Rockwell Club
Singapore	Singapore	Hollandse Club Raffles Town Club* Singapore Recreation Club The American Club Singapore The British Club
Taiwan	Taipei	American Club Taipei
Thailand	Bangkok	Pacific City Club

Remarks: *Clubs with accommodation
Hotel nearby offering special rate for reciprocal members
@ Clubs with golf course

COUNTRY	STATE / CITY	CLUB
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EUROPE

Austria	Reith bei Kitzbühel	Kitzbühel Country Club*
Belgium	Brussels	Aspria Royal La Rasante* Aspria Arts-Loi Aspria Avenue Louise
England	London	Oxford & Cambridge Club* St. James's Hotel & Club*
	Oxfordshire	Phyllis Court Club*
France	Paris	Saint James Club, Paris*
Germany	Berlin	Aspria Ku'damm*
	Hamburg	Aspria Alstertal Aspria Uhlenhorst*
	Hannover	Aspria Maschsee*
Ireland	Dublin	The Stephen's Green Hibernian Club*
Italy	Milan	Aspria Harbour Club®
Scotland	Aberdeen	The Royal Northern & University Club*
Spain	Barcelona	Circulo Equestre* Circulo del Liceo#
	Madrid	Casino de Madrid# @ Club Financiero Genova#

NORTH AMERICA

Canada	British Columbia / Vancouver	Hollyburn Country Club Jericho Tennis Club The Arbutus Club The Vancouver Club*
	British Columbia / Victoria	Union Club of British Columbia*
	Ontario / Toronto	The National Club / The Ontario Club*
	Quebec / Dorval	The Forest & Stream Club#
	Winnipeg / Manitoba	Manitoba Club#
U.S.A	California / San Francisco	Marines' Memorial Club* University Club of San Francisco
	Colorado / Colorado Springs	EL Paso Club
	Colorado / Denver	The Denver Athletic Club
	Florida / Tallahassee	The Governors Club of Tallahassee
	Hawaii / Honolulu	The Pacific Club#
	Indiana / Indianapolis	The Columbia Club*
	Michigan / West Bloomfield	Knollwood Country Club @
	New York / Rochester	Genesee Valley Club
	Pennsylvania / Philadelphia	The Racquet Club of Philadelphia *
	Texas / Houston	The Houston Club
	Washington / Seattle	College Club of Seattle The Rainier Club *

For further information on reciprocal clubs, please contact the Membership Office on 2118 1802.

如欲查詢有關海外聯繫會所的資料，請致電2118 1802聯絡會籍部。

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

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啟動內源力量



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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 1878

* 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。