



Association
Mondiale de la
Gastronomie

DIAMOND 60th ANNIVERSARY GRAND CHAPITRE OF HONG KONG

Diamond Anniversary Events & Camus Gala

MARCH 14-16, 2024





Association
Mondiale de la
Gastronomie

Diamond 60th Anniversary Grand Chapitre of Hong Kong

Diamond Anniversary Events & Camus Gala

MARCH 14-16, 2024



SPECTACULAR, EXTRAVAGANZA, FANTASTIC!

These are but a few of the superlatives to describe the

Hong Kong Diamond 60th Anniversary Grand Chapitre and *Camus Gala*.

The following pages contain exciting events not to be missed.

Share in the joy, camaraderie and memories with fellow Chaîne members.

Don't delay! Register today!

Vive la Chaîne!

Steven Kahn

Bailli Délégué du Bailliage National de Hong Kong, SAR
Membre du Conseil Magistral





Association
Mondiale de la
Gastronomie

Special Hotel Rates



We have arranged special hotel rates at the **Ritz-Carlton Hong Kong Hotel**.
Kindly quote 'CHaine' when booking by email: rc.hkgkw.reservations@ritzcartlon.com
or phone direct to Reservations Department at +852 2263 2100

Also, very special rates have been arranged at:



MARCO POLO
HONGKONG HOTEL
HONG KONG

Marco Polo Hong Kong Hotel

Please scan this QR code



GATEWAY
HONG KONG
MARCO POLO HOTELS

Gateway Hotel

Please scan this QR code



PRINCE
HONG KONG
MARCO POLO HOTELS

Prince Hotel

Please scan this QR code



For enquiries, please contact:

Sales Department at telephone no. +852 2113 3219 or Reservations at +852 2113 3115
Or email to sales.hkh@marcopolohotels.com, or resv.hkh@marcopolohotels.com



Association
Mondiale de la
Gastronomie

DAY
1

THURSDAY MARCH 14, 2024

Hong Kong Chaîne Bailliage Diamond 60th Anniversary Welcome to Hong Kong Dinner



Enter the world of contemporary Chinese elegance.

With its serene 180 degree sea views, *Nuva Restaurant* is the perfect setting to enjoy a sophisticated dining experience together with fellow Chaîne members.

Under the leadership of its talented and award-winning Chaîne F&B Director, Chefs, Manager and Sommerlier, **Nuva**'s menu is a celebration of authentic and creative oriental and western cuisine with numerous signature dishes especially created for our dinner.

Join us on a stunning culinary journey where past and present meet masterfully in impeccable style. A luxurious oasis of superb food and contemporary art.



WELCOME TO HONG KONG DINNER

DATE Thursday March 14, 2024

VENUE Nuva Restaurant
AsiaWorld-Expo
Hong Kong International Airport
Lantau Chek Lap Kok, Lantau Island

TIME 6:30pm Cocktails
7:15pm Dinner

DRESS Business with Ribbons

COST HK\$ 2,580 Members & their Guests
HK\$ 2,780 Non-Members

* Please advise if any dietary requirements



Association
Mondiale de la
Gastronomie

DAY
2

FRIDAY MARCH 15

Hong Kong Chaîne Bailliage Diamond 60th Anniversary Spectacular Light Show Dinner Cruise



Join fellow Chaîne members for a *private 3-hour cruise around Hong Kong's Victoria Harbour on a traditional Chinese wooden junk boat.*

The best seats in town for the famous **Symphony of Lights & Laser Show** illuminating the harbour and Hong Kong's stunning skyline. All this while enjoying a **buffet dinner on board**.

A truly unique Hong Kong experience not to be missed!



LIGHT SHOW DINNER CRUISE

DATE Friday March 15, 2024

VENUE Aqualuna Chinese Junk

Embark/disembark:
Tsim Sha Tsui Pier 1

TIME Before 7:15pm Arrival
7:30pm Board

DRESS Casual with Ribbons

COST HK\$ 1,980 Members & their Guests
HK\$ 2,180 Non-Members

* Please advise if any dietary requirements

SATURDAY MARCH 16

Hong Kong Chaîne Bailliage Diamond 60th Anniversary Induction Camus Gala



We are honoured to have Camus partner with us for this very special **60th Diamond Anniversary Gala**. The Camus family have a long heritage shared with Chaîne, going back to the rebirth of our society in 1950.

Be prepared for a sensational gastronomic experience, combined with a spectacular show sponsored by world-famous **CAMUS COGNAC**, celebrating Hong Kong Bailliage's Diamond Anniversary.

Executive Chef **Daniel Guevara Quintaro**, along with his team of seven chefs, has created a very special menu for the occasion, featuring a marriage of French and Chinese cuisines as evolved over 60 years. Complimenting the menu and matching wines will be unique **Camus Cognac cocktails** and select cognacs as well as **Ramesses II caviar**. Savour this unmatched experience on your palate and in memories!

After dinner, indulge in **cigars** at **Ozone**, the world's highest bar and lounge 118 floors high, in a reserved area with panoramic views of Hong Kong.



INDUCTION & GALA

DATE Saturday March 16, 2024

VENUE Ritz-Carlton Hong Kong Hotel
Diamond Ballroom

TIME 5:30pm Arrival of Inductees
5:45pm Inductions
7:00pm Cocktails
8:00pm Dinner

DRESS Formal - Black Tie / Evening Gown
with Ribbons

COST HK\$ 3,380 Members & their Guests
HK\$ 3,580 Non-Members

* Please advise if any dietary requirements



Association
Mondiale de la
Gastronomie

BOOKING FORM & PAYMENT

Welcome to Hong Kong Dinner

Amount

Thursday March 14, Nuva, AsiaWorld-Expo

Member name & title HK\$ 2,580

Member's Guests names HK\$ 2,580

Non-Members names HK\$ 2,780

Spectacular Light Show Dinner Cruise

Amount

Friday March 15, Aqualuna

Member name & title HK\$ 1,980

Member's Guests names HK\$ 1,980

Non-Members names HK\$ 2,180

Induction Camus Gala

Amount

Saturday March 16, Ritz-Carlton Hong Kong Hotel, Diamond Ballroom

Member name & title HK\$ 3,380

Member's Guests names HK\$ 3,380

Non-Members names HK\$ 3,580

Total Amount

.....

Note: please advise of any special dietary request

Note: Bookings & Payments MUST be received by March 4, 2024

BY CHEQUE

Please make cheque payable to **MANNIX COMPANY LIMITED** and send to:

Terence Sui for Steven Kahn

Oldham, Li & Nie, Room 503, St. George Bldg., 2 Ice House Street, Central, Hong Kong

***** Please confirm by email to: stevenkahn@chaine.hk *****

or

BY TELE TRANSFER

Name of Banker HSBC, Hong Kong, Hong Kong Main Branch

HSBC Main Building, 1 Queen's Road Central, Hong Kong

Account Name MANNIX COMPANY LIMITED (MCL T/A FG OF S-HK)

Account No. 062-209143-001

Swift Code HSBCHKHCHKH

*****All bank charges to be paid by sender*****

*****Please email receipt copy to: stevenkahn@chaine.hk*****

Best wishes & regards,

Steven Kahn

Bailli Délégué du Bailliage National de Hong Kong, SAR

Membre du Conseil Magistral