

While we can afford to be proud of our achievements in providing the best in food, service and activities for our Members, we can never be complacent. The “Journey to Excellence” is a never-ending exercise. During the year, our guest chef programme continued to bring the world's finest cuisine and wines to our Members’ doorsteps. We also took the initiative to enhance other Membership services. We completely revamped the packaging of Membership products to reflect their prestige and quality, and we took the first step towards extending our hospitality outside Hong Kong, with the announcement of The Beijing Hong Kong Jockey Club Clubhouse set to open in 2008.

MEMBERSHIP

一直以來，我們貫徹以客為尊的方針，提供優質美食、服務及活動，為了落實「卓越之旅」的宗旨，精益求精的精神，我們努力改進，力求做到盡善盡美，從來未感自滿。年內，我們繼續邀請來自世界各地的頂級名廚蒞臨獻藝，為會員呈獻精

選美饌。在提供高質素會員服務的大前提下，我們將所有會員商品全新包裝，以突顯其優質品牌。再者，我們更首度將會員服務延伸至香港境外，於二〇〇八年在北京啟用首間境外的北京香港馬會會所。

會員事務



Right: a group of Maori visitors give Members and their families a unique cultural experience at Beas River;
Above: the Helium Jump offers another taste of outdoor life in New Zealand style.

右：毛利族人親臨雙魚河，為會員及其親友展現獨有的土著文化。
上：會員乘坐氦氣球升空，體驗新西蘭刺激的戶外活動。

○五年七月

新西蘭新體驗

馬會雙魚河鄉村會所於夏季邀得一群新西蘭毛利族土著，親臨表演傳統歌舞，包括著名的民族戰舞。會員既有機會挑選毛利族特色手工藝品、地道土產如蜜糖及羊脂乳霜外，更可一睹毛利族遊藝會，以及以當地傳統的歡迎儀式——碰鼻禮——與表演者打招呼。

○五年十月

馬會廚師為智障同學烹調美食

馬會跑馬地會所廚師為響應馬會關懷社群的精神，一同身體力行參與「國際廚師日」慈善自助午餐，為匡智會的六百五十位智障同學及其家人炮製豐富美食。

○五年十一月

馬會廚師獲美食殊榮

打吡餐廳及酒吧的菜式主廚顧啟賢，榮獲法國藍帶美食協會頒發美食界的最高榮譽「藍帶旗士獎」。自二〇〇四年顧啟賢加入馬會後，他憑著歷任英國、法國及澳洲多間著名餐廳的豐富烹調經驗，為打吡餐廳推出美饌，讓會員體驗與別不同的飲食文化。

Chefs from Happy Valley Clubhouse serve lunch to local handicapped students.

跑馬地會所廚師為傷健同學炮製自助午餐。

JULY 05

Unique Maori experience at Beas River Country Club

During the summer, Beas River Country Club invited a group of Maori, the indigenous people of New Zealand, to present their heritage of song and dance exclusively to Club Members including *kapa haka*, a fierce war dance chant. While choosing their favourites from a range of unique Maori handicrafts and New Zealand specialities like honey and lanolin cream, Members also had the chance to see the Maori parade and greet the Maori performers with the traditional *hongi* greeting.



OCTOBER 05

Club chefs lay on a treat for handicapped students

The Club has long been committed to serving the community. Chefs at Happy Valley Clubhouse illustrated this commitment by taking part in the International Chefs' Day Charity Luncheon Buffet, serving delicious foods and beverages to 650 mentally handicapped students and their families from the Hong Chi Association.



NOVEMBER 05

Club chef recognised with honour of culinary achievements

Donovan Cooke, Chef de Cuisine of The Derby Restaurant & Bar at the Club's Happy Valley Clubhouse, was recognised as an Honorary Commandeur of La Commanderie des Cordons bleus de France – one of the highest honours in the culinary world. Since joining the Club in 2004, Donovan has brought a superb new culinary culture to The Derby Restaurant, drawing on his extensive experience at top restaurants in Britain, France and Australia.

DECEMBER 05

Brand identity down to the wrap

To ensure that the appearance and presentation of Club products express the true spirit and mission of the Club, Membership Services Division undertook a complete revamp of the packaging of its growing selection of products including foods, beverages and other merchandise. The new design features four key elements, namely the Club's internationally recognised logo; a diamond-shaped background pattern; different images of riders on horseback; and the "Clubhouse" logo signifying the exclusivity of Club products. The new design aims to strengthen brand awareness among Members, to unify Membership services and products under one brand, and to project a strengthened, timeless image of the Club's traditions, exclusivity and quality. The new packaging also helps position the Club as the best membership club in Asia.



The Derby's celebrated chef Donovan Cooke (left) receives recognition from La Commanderie des Cordons bleus de France.

打吡餐廳及酒吧菜式主廚顧啟賢（左）榮獲法國藍帶美食協會頒「藍帶旗士獎」。

〇五年十二月

品牌形象 煥然一新

為了確保所有商品均能顯現馬會的獨特形象，會員事務處為所有出售的食品、飲品及商品予以全新包裝。新包裝的構思包含四個主要元素，分別是中外聞名的馬會標誌、鑽石形的背景圖案、騎士的構圖，以及新設的「Clubhouse」商標，代表馬會獨家發售的優質產品。新設計務求提高會員對馬會品牌的認知，亦希望將會員服務與產品歸納在同一品牌之下，並建立堅實恆久的馬會形象，以反映其傳統、尊貴和質素，推出嶄新的包裝亦有助鞏固馬會作為亞洲最佳會所的地位。



Some of the Club gift items now sporting a stylish new brand identity.

會員事務處推出全新包裝，展現獨特品牌形象。

○六年二月

法國名廚打吡獻藝

以烹調新穎法國菜享譽國際的星級名廚 Philippe Etchebest，於情人節期間蒞臨打吡餐廳，一連兩星期為會員呈獻巧手菜式。

魯菜烹飪班

為了向會員提供與別不同的美食體驗，馬會邀得來自山東的五位星級魯菜大師蒞臨獻藝，巧製正宗魯菜奉客。更具吸引力的是會員得以參加由大師主持的烹飪班，學習親手烹調特色魯菜。



Lo Choi cookery classes attracted an enthusiastic audience.

由魯菜大師主講的烹飪班，極具吸引力，反應熱烈。

馬場餐飲部於世界消防競技大賽「大顯身手」

馬場餐飲部憑著豐富的大型宴會服務經驗，獲委為第九屆世界消防競技大賽，在添馬艦安排三個露天晚宴。負責有關活動的同事多達三百三十人，當中包括九十六位廚師、二百零一位服務員和三十三位支援人員。三天的宴會共款待了五千三百多位嘉賓，令他們享受賓至如歸的服務及飽嚙特色美食。世界消防競技大賽是一項國際體育盛事，兩年一度雲集來自全球各地的消防人員進行競賽；本屆賽事為首次在亞洲區內舉行，並由香港主辦。

○六年三月

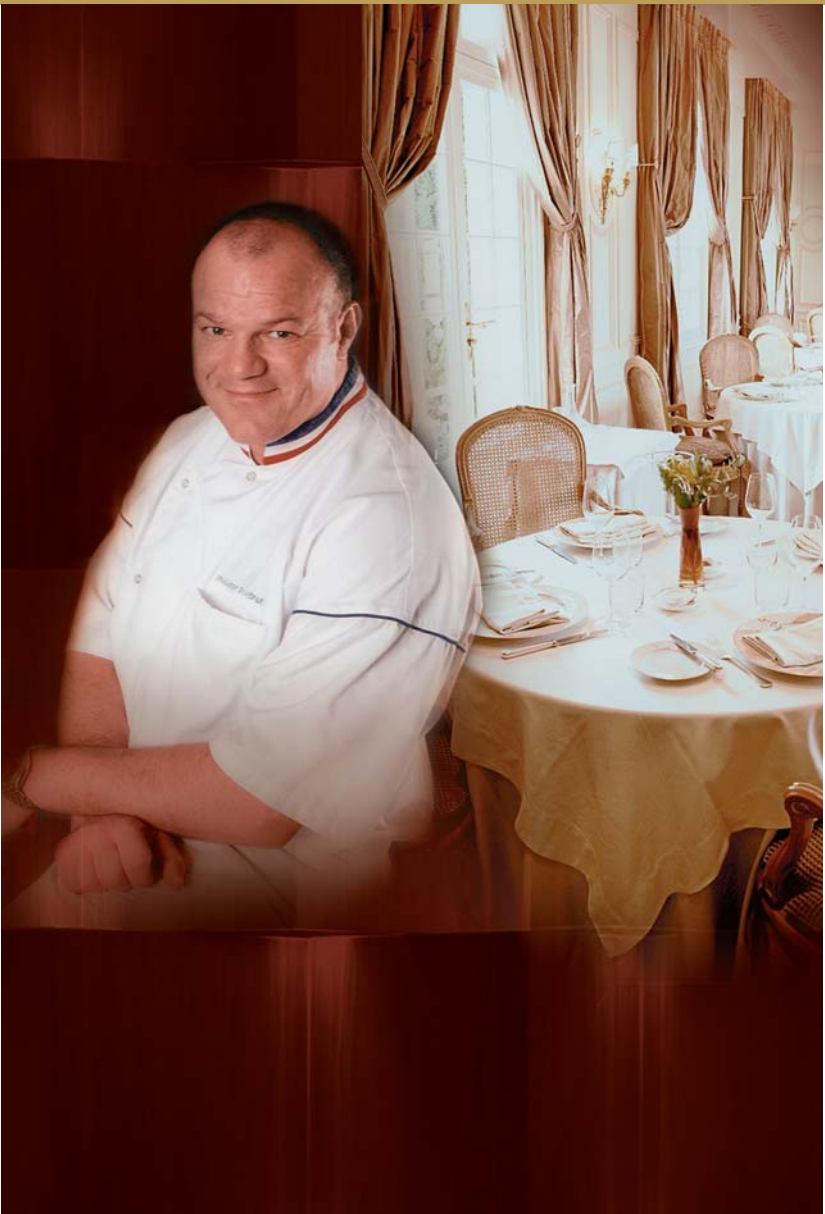
米芝蓮星級大廚沙田會所獻藝

來自挪威並於一九九九年奪得博庫斯廚藝大賽冠軍的星級大廚 Terje Ness，於三月蒞臨馬會會所呈獻以挪威海鮮及三文魚為主的特色菜譜。Ness在挪威開設的 Oro 餐廳，獲得米芝蓮評級。

FEBRUARY 06

Contemporary French cuisine maestro debuts at The Derby Restaurant

Possibly one of the most beloved practitioners of contemporary French cuisine, the legendary Philippe Etchebest brought his signature French cuisine to The Derby Restaurant for two weeks. As Valentine's Day fell in this period, couples booking a romantic dinner at The Derby that night enjoyed a most memorable experience.



Lo Choi cooking class

To stimulate Members' tastebuds with some completely different flavours, the Club brought them the special dishes of Lo Choi cuisine cooked by five top chefs from Shandong province. Even more enticing was an opportunity for Members to learn how to cook their own Lo Choi dishes in a special class given by the master chefs.



Club chefs catered for more than 5,000 guests at the 9th World Firefighters Games.

馬會廚師為參與第九屆世界消防競技大賽的五千多位嘉賓，奉上特色美食。

9th World Firefighters Games 2006

Boasting ample experience of serving tens of thousands of meals to racegoers, the Club's racecourse catering team was invited to be the caterer for the 9th World Firefighters Games during three of its outdoor dinners at the ex-Tamar site. A team of 330 catering staff including 96 chefs, 201 service staff and 33 supporting personnel worked together to cater for more than 5,350 hungry firefighters and their guests in a timely and professional manner. The World Firefighters Games is a major international sporting event among firefighters worldwide.

Hong Kong was the first Asian city given the honour of hosting the two-yearly event.



MARCH 06

Michelin guest chef at Sha Tin Clubhouse

Norway's Terje Ness, winner of the prestigious Bocuse d'Or in 1999, joined Club Members in March to bring them a special menu based on the freshest Norwegian seafood and salmon. Chef Ness's restaurant Oro in Norway is a Michelin star holder.



北京香港馬會會所

馬會於三月正式簽約，在北京租用一所大樓，以成立一間全新及獨立的會員會所，締造馬會歷史的一項重要里程碑。新會所位處首都尊貴地段王府井區，預期於二〇〇八年啟用，內部設計將採用王府井區的傳統四合院格局。設施包括九十間套房、擁有私人廂房的中餐廳、咖啡室和酒吧、宴會廳、商務中心，以及室內泳池和健身室等，全部設施均會達世界級水平，兼備賓至如歸的感覺。新會所將會財政獨立，

Sha Tin Clubhouse regulars likewise had their palates tempted by Norway's Terje Ness. 沙田會所常客亦可品嚐挪威星級大廚 Terje Ness 超卓廚藝。

Opening in 2008, the new Beijing Hong Kong Jockey Club Clubhouse will feature a traditional Chinese courtyard structure.

預計於二〇〇八年啟用的北京香港馬會會所，內部設計採用傳統四合院格局。



而入會資格亦會一如馬會會員於香港申請入會般嚴謹。

〇六年五月

會所及款客事務部主管獲法國政府頒發榮譽獎項

會所及款客事務部主管宋茂羅獲法國政府農業部頒發榮譽獎項 *Officier de l'Ordre du Merite Agricole* 2006，以表揚他過去多年為支持及推廣法國美食文化及佳釀所作的貢獻，宋茂羅並不時邀請法國名廚為會員示範精湛廚藝。全港只有三位人士獲頒這項榮譽。

Fritz Sommerau sports his prestigious medal – 'Officier de l'Ordre du Merite Agricole' awarded by the French Government.

會所及款客事務部主管宋茂羅獲法國政府農業部頒發榮譽獎項 *Officier de l'Ordre du Merite Agricole*。



New Clubhouse in Beijing

In March, the Club sealed a deal to lease a building in Beijing for the creation of a new and separate membership club in Beijing, a major development in the Club's history. The new clubhouse, located in the prestigious Wangfujing area of Beijing and scheduled to begin operations in 2008, features a traditional design with a courtyard structure. It will have 90 guest suites, Chinese restaurants with private dining rooms, a coffee shop and bar, banquet rooms, a business centre and an indoor swimming pool and gym. The facility is promised to be the most modern in Beijing and will provide a world-class "home away from home" for Club Members when they are in the capital. The clubhouse will be an independent operation financially and admission will be subject to the same stringent process as in Hong Kong.

MAY 06

Head of Hospitality Services wins official French award

Mr Fritz Sommerau, Head of Hospitality Services, was recognised by the French Government as an *Officier de l'Ordre du Merite Agricole* (Officer of the Order of Agricultural Merit) 2006, one of only three Hong Kong recipients. The award honours Mr Sommerau's contributions to the promotion of fine French wines, the culinary arts and the "art de table" as well as his inviting renowned French chefs to demonstrate their skills for Club Members.

Club Members shine at 2006 World Cup Jumping Final

Hong Kong's young equestrian team, all composed of Club Members, notched up three trophies at the 2006 World Cup Jumping Final held in Kuala Lumpur. The most impressive achievement came from 18-year-old Charlotte Morse, who became the first Hong Kong rider to compete at the highest level over 1.6-metre Olympic standard fences and acquitted herself superbly against 23 of the world's leading European and American riders, incurring only a single fault on her opening round and narrowly missing the final jump-off. As the youngest rider competing in the top class, Charlotte broke all precedents in show jumping. In the same competition, Club Member Magali Tong won the Young Riders Debut Cup by clearing all nine jumps with no penalty and also recorded the fastest time of the contest at 37.86 seconds. Riding retired racehorse *Open Treasure*, Magali then claimed a second win in the Young Riders Series Grand Final. After clearing 10 obstacles with no penalty inside 71 seconds, she joined four other riders from Thailand, Malaysia and Singapore in a final jump-off, where she clocked 29.76 seconds to clinch the young riders' championship and the Kuda Kepang Trophy. Another Club Member, Kenneth Cheng, then followed Magali's success to claim the Asian Classic Final, competing against 26 strong European contenders. Kenneth and his mount *Jay Bee Schultz* cleared all 12 fences without penalty to earn a jump-off against four other competitors. Kenneth won with the fastest time of 28.57 seconds to take the Rebana Ubi Trophy.



JUNE 06

Members Cup

The first Members' Day was held on 17 June 2006 at Sha Tin Racecourse and also marked the inaugural running of the Members Cup. This new annual event is focused on fostering bonding between the Club and its Members, and aimed especially at attracting younger Members to the races and nurturing their racing interest.

馬會會員揚威世界盃馬術障礙賽

由馬會會員組成的香港代表隊，在馬來西亞吉隆坡舉行的二〇〇六年世界盃馬術障礙賽總決賽中，合共奪得三項錦標，表現優秀。最為突出的是年僅十八歲的麥雪莉，她是首位香港騎手跳越奧運標準一點六米高的欄障，在賽事中僅碰跌一支橫杆，在二十三位參賽的世界頂尖騎手中，表現毫不遜色。作為該項頂級賽最年輕的參賽者，麥雪莉打破了多項障礙賽紀錄。

在同一賽事中，馬會會員唐靜宜在青年組新秀盃賽中先拔頭籌。她在全無犯錯下跳越全部九個欄障，以三十七秒八六的最快時間奪得錦標。其後，唐靜宜策騎前香港賽駒「開寶駒」，在青年組騎手系列賽事總決賽中，以七十一秒內全無犯錯下跳越全部十個欄障的佳績，奪得第二項冠軍。她與四位來自泰國、馬來西亞和新加坡的騎手一同進入決勝回合，結果她憑著二十九秒七六的最快時間，奪得青年組總冠軍。

在隨後舉行的亞洲經典賽決賽中，另一會員鄭文傑與二十六位來自歐洲的對手競逐冠軍。他策騎「飛躍勇士」跳越全部十二個欄障而沒有犯錯，因而與來自德國、泰國、馬來西亞和中華台北的四名騎手一起進入決勝回合。最後，鄭文傑以二十八秒五七的最快時間勝出。

〇六年六月

會員盃

首屆「會員日」和「會員盃」於六月十七日盛大舉行，成為一年一度的盛事。我們希望透過「會員日」促進馬會與會員之間的聯繫，並吸引年青一代會員的參與及培養他們對賽馬的興趣。

Club Member Charlotte Morse became the first Hong Kong rider to compete over Olympic standard fences.

馬會會員麥雪莉成為首位跳越奧運標準欄障的香港騎手。

Below: Owner and Member Sabrina Chao presented the inaugural Members Cup to Ling Chiu-shing, Owner of winning horse *Spinning City*, trained by David Hall and ridden by Brett Prebble.

下：首次舉行的會員盃由柏寶策騎寶賢馬房的「先力之城」勝出，賽後由會員暨馬主趙式明小姐頒發獎盃予馬主凌劍城先生。

